

ALTITUDE

SYDNEY

CHRISTMAS EVE DINNER MENU

Set against the backdrop of one of the world's most beautiful natural landscapes, Altitude's menus draw on Australia's distinct ingredients, flavours and perspective for inspiration. Executive Sous Chef Michele Menegazzi selects only the best produce from the land and sea to create a true reflection of modern Australian cuisine.

FIVE COURSE
AUD 259  2775

AMUSE

CRISPY POLENTA | SMOKED EGG YOLK | OSCIETRA CAVIAR

TUNA & CRAB

FENNEL | HEIRLOOM TOMATO | PERILLA
SOURDOUGH | DASHI | SEAWEED

REEFRESH CORAL TROUT

CRISPY FISH CHIPS | DAIKON | CUCUMBER
LIME | GREEN TEA | CURRY LEAF | SEA HERBS

SLOW COOKED QUAIL




ERYNGII MUSHROOM | KATAIFI | GREEN PEAS
COS LETTUCE | POULTRY XO

PORTORO DRY AGED MB 4+

OXTAIL PITHIVIER | SHISHITO PEPPER | ARTICHOKE
BROCCOLINI TURNIP | CARAMELIZED BUSH TOMATO JUS

SANTA CLAUS IN THE CHIMNEY

CHRISTMAS PUDDING PARFAIT | ALMOND NOUGATINE
MORELLO CHERRY | GATEAU AU CHOCOLATE

 = Vegetarian  = Vegan  = Gluten Free  = Dairy Free  = Includes Nuts

15% Surcharge applies for Sundays and Public Holidays, no split bills.

Shangri-La Sydney understands dietary requirements form a part of your daily life and people have a variety of reactions to different food types. The hotel does its best to avoid cross-contamination with food allergens but **does not operate allergen-free kitchens**. The culinary team uses the highest quality raw meats and seafood but please note consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a colleague and the hotel will do its best to cater to your needs.

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world of
Shangri-La

