

NEW YEAR'S EVE BUFFET

Sunday, 31 December 2023
CAFÉ MIX



Max. 2 hours seating time

SEAFOOD SELECTION

Balmain bugs
Wine-poached diamond clams
Freshly shucked Sydney rock oysters
Blue swimmer crab
Poached king prawns with shell
Served with sauces and condiments

SALAD SELECTION

Braised duck with Brussels sprout,
Seafood salad, pasta, rocket leaves, orange
Braised beef, roasted turnip, avocado and caramelised onion salad
Basil heirloom tomato with bocconcini and pine nut salad

CHEF'S SELECTION OF HEALTHY SALAD BAR

Baby gem Lettuce, Iceberg Lettuce, Rocket leaves, mesclun leaves
Selection of homemade dressings and seeds
Balsamic Dressing, Italian Dressing, French dressing, ranch dressing
Toasted almonds, sunflower seeds, Pumpkin seeds, flax seeds, pine nuts
Cherry tomatoes
Cocktail onions
Diced cucumber
Sliced beetroot
Pickled peppers
Grilled eggplant

ANTIPASTO, DIPS, AND CHEESE

Adelaide hills double cream brie
Maffra matured cheddar
Tarago river blue cheese
Hummus
Beetroot dip
Sundried tomato
Marinated peppers
Rosemary salt crackers, lavosh, grissini
A selection of warm bread
Shangri-La house-harvested honey

15% Surcharge applies for Sundays and Public Holidays.

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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HOT MAINS

Eggplant Parmigiana
Red wine-braised beef lasagne
Grilled barramundi with lemon caper butter, seasonal greens
Spanish Seafood paella
Butter chicken with steamed rice
Barbequed Char Sui pork neck with choy sum
Noodles with black fungus, tofu
Stir fried baby bokchoy and tofu
Barbequed duck fried rice

LIVE ACTION STATION

Perfectly smoked beef brisket, Dutch carrots and broccolini
Roasted Byron Bay pork porchetta
Dim sums – a variety of vegetarian and non-vegetarian dim sums
Served with sauces and condiments

SIDE DISHES STATION

Baked pumpkin with crumbled goat's cheese
Glazed parsnips with Shangri-La harvested honey
Bacon and sage roasted chat potatoes
Broccolini with toasted almonds

SELECTION OF SUSHI SASHIMI

Hiramasa kingfish
Ora King salmon
Abalone
Octopus sashimi
Dashimaki tamago
California,
Tempura prawn
Avocado rolls

DESSERTS

Raspberry chocolate delice, dark chocolate sponge, raspberry chocolate mousse
Orange champagne log, orange champagne jelly, almond cake, yuzu mousse
Lemon Meringue tartlet, lemon lime curd, toasted meringue
Assorted mini lamington, mango, raspberry, blueberry, chocolate
Tropical mousse cake, coconut dacquoise, mango mousse, passionfruit coulis

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