

# CHRISTMAS DAY FEAST



SHANGRI-LA  
SYDNEY



# CHRISTMAS DAY FEAST

---

## SALAD

Black Rice with Coconut, Cucumber, Basil and Cranberry <sup>VE, GF, DF</sup>

Potato, Chorizo, Fire Roasted Peppers, Grilled Artichoke Heart, Chives, Celery <sup>GF</sup>

Watermelon, Heirloom Tomato, Pomegranate, Whipped Feta, Fresh Mint and Preserved Lemon <sup>V, GF</sup>

Seafood Salad <sup>GF</sup>

Celeriac, Endive, Chicken, Grain Mustard, Roasted Walnut, Prune, Dill <sup>GF, N</sup>

## SOUP

Lobster Bisque with Blue Swimmer Crab <sup>GF</sup>

## COLD BUFFET

Seafood Selection:

Alaskan King Crab, Blue Swimmer Crab, Balmain Bugs, Freshly Shucked Sydney Rock Oysters,

Smoked Salmon, Salmon Gravlox, King Prawn

Sushi Offerings:

Chicken Teriyaki Uramaki Sushi, Spicy Tuna Uramaki Sushi, Maki Vegetable Roll

Dressing and Accompaniments:

Thousand Island Dressing, Cocktail Dressing, Garlic Aioli, Chipotle Sauce, Tabasco, Fresh Limes,

Gherkins, Chilli Soy Dressing, Tamari, Pickled Ginger, Wasabi

Carvery:

Roast Beef Sirloin, Roast Leg of Ham, Trimmings with Sauces

MAXIMUM DURATION 2.5 HOURS

AUD 288 PER ADULT (18 YEARS AND ABOVE) | AUD 200 PER MINOR (12 TO 17 YEARS) | AUD 159 PER CHILD (4 TO 11 YEARS)

---



# CHRISTMAS DAY FEAST

---

## HOT BUFFET

Beef Burguignon, Turkey Roulade, Brussel Sprouts with Cranberry and Balsamic, Roasted Vegetable Cannelloni, Truffle and Parmesan-Scented Herb-Roasted Chat Potatoes, Honey Thyme-Glazed Butternut with Blistered Vine Tomatoes, Mixed Seafood and Fusilli Bake

### Terrines:

Rabbit and Quail Terrine, Grand Marnier, Chicken Liver, Pork Mousse Pâté

### Antipasto:

Charcuterie (Prosciutto di Parma, Smoked Salmon, Nduja, Chorizo, Salami, Double-Smoked Ham, Smoked Turkey), Marinated Eggplant, Marinated Peppers, Marinated Olives, Grilled Pumpkin, Sundried Tomatoes, Spicy Capsicum Dip, Avocado Dip, Hummus, Eggplant Dip, Beetroot Hummus, Tzatziki, Mesclun Leaves, Three Types of Dressing

### Bread Station:

Selection of Freshly Baked Breads, Charcoal Focaccia, Baguette, Sourdough, Soft Rolls

### Cheese Selection:

Triple Cream Brie, Oak Blue, Parmigiano Reggiano, Cloth-Aged Cheddar, Chèvre, Gouda, Quince Jelly, Grissini, Crackers

## DESSERT

Chocolate Raspberry Yule Log, Chocolate Crunch, Chocolate Mousse, Raspberry Coulis, Berry Tuile  
Mango Passionfruit Pavlova, Passionfruit Mousse, Wattleseed Crumble, Mango Jelly  
Xmas Choux Tree, Caramel Custard, Mixed Berry Diplomat, Pistachio Chantilly <sup>GF</sup>  
Xmas Pudding, Cherry Compote, Brandy Sauce  
Mini Mince Pie, Candied Blackcurrants and Cranberry Filling, Vanilla Sable <sup>N</sup>

MAXIMUM DURATION 2.5 HOURS

AUD 288 PER ADULT (18 YEARS AND ABOVE) | AUD 200 PER MINOR (12 TO 17 YEARS) | AUD 159 PER CHILD (4 TO 11 YEARS)

---

# CHRISTMAS DAY FEAST



SHANGRI-LA  
SYDNEY

For enquiries, please contact us via (02) 9250 6000 or [dine.slsn@shangri-la.com](mailto:dine.slsn@shangri-la.com)

15% surcharge applies for Sundays and public holidays.

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (N) CONTAINS NUTS

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. Menus and offerings are subject to change without prior notice.