

New Year's Eve

EIGHT COURSE DINNER MENU
WITH ICONIC WINE PAIRING

ALTITUDE
SYDNEY

SAMPLE MENU

AMUSE BOUCHE

CURED SCALLOP

Hokkaido Pumpkin Chawanmushi, Aquatic Caviar, Fresh Wasabi, Nasturtium & Violet
2013 Dom Pérignon, Épernay, Champagne, France

WESTERN AUSTRALIAN SNAPPER SASHIMI

Smoked Eel Dashi, Finger Lime, Green Apple, Cucamelon, Katsubushi & Dill (df)
2013 Frankland Estate 'Isolation Ridge' Riesling, Frankland River, Western Australia

TEMPURA SOFT-SHELL CRAB

Bush Tomato, Spanner Crab, Native Succulent Salsa, Confit Egg Yolk & Kaffir Cream
2016 Tyrrell's 'Vat 1' Semillon, Hunter Valley, New South Wales

DRY AGED CORAL TROUT

Unagi Brick Pastry, Squid Ink, Pickled Ginger, Red-Braised Daikon & Shiso
2021 L.A.S. Vino 'Barrels of Metricup' Chardonnay, Margaret River, Western Australia

SHANGRI-LA HONEY-GLAZED DUCK BREAST

Foie Gras Mousse, Truffle & Celeriac Purée, Guanciale, Warrigal Greens & Porcini Jus (df)
2018 Vintelooper 'Odeon' Pinot Noir, Adelaide Hills, South Australia

WAGYU BEEF WELLINGTON

Pomme Purée, Glazed Dutch Carrots & Pepperberry Jus
2014 Torbreck 'Descendent' Shiraz Viognier, Barossa Valley, South Australia en Double Magnum

PRE DESSERT

WATERMELON SANGRIA

Geraldton Wax, Sangria Granita, Watermelon Salsa & Lime (gf)

PAVLOVA TOWER 2025

Strawberry, Mascarpone, Passionfruit Curd & Blood Peach Coulis (gf)
2019 De Bortoli 'Noble One' Botrytis Semillon, Hunter Valley, New South Wales

PETIT FOUR

HANDMADE CHOCOLATE TRUFFLE

Earl Grey Tea, Valrhona Tiramisu & Caramelised Passionfruit
2015 Dom Pérignon, Épernay, Champagne, France

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts

Please note that the menu items are subject to change.

Please contact our in house reservation at 02 9250 6000 or dine.slsn@shangri-la.com for more information.

