



NEW YEAR'S EVE BUFFET

SEAFOOD SELECTION

Balmain Bugs
Wine-Poached Diamond Clams
Freshly Shucked Sydney Rock Oysters
Blue Swimmer Crab
Poached King Prawns with Shell

SERVED WITH A VARIETY OF SAUCES AND CONDIMENTS:

Sherry Vinaigrette
Mixed Herb Dressing
Tartar Sauce
Italian Dressing
Lemon Wedges
Stuffed Olives
Garlic Aioli
Curried Mayonnaise
Mary Rose

SALAD SELECTION

Seafood Salad: Pasta, Rocket Rucola, Fennel, Dill Aioli (ve, gf, ff)
Smoked Duck Breast Salad: Mesclun Leaves, Blackberries, Walnuts, Blackberry Jam Vinaigrette, Shallots and Mandarin (gf, df)
Braised Beef Salad: Roasted Turnip, Avocado and Caramelized Onion (Gf, Df)
Basil Heirloom Tomato Salad With Bocconcini and Pine Nuts (V, Gf)

CHEF'S SELECTION HEALTHY SALAD BAR:

Baby Gem Lettuce, Iceberg Lettuce, Rocket Leaves, Mesclun Leaves

SELECTION OF HOMEMADE DRESSINGS & 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
Snowdonia Red Leicester Cheese
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

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



Disclaimer:

Please be advised that menu items are subject to change without prior notice. For further information or to make a reservation, kindly contact our in-house reservations team on 02 9250 6000 or via email at dine.slsn@shangri-la.com.



NEW YEAR'S EVE BUFFET

HOT MAINS

Red Wine-Braised Beef Lasagne
Grilled Barramundi with Beurre Blanc (gf)
Spanish Seafood Paella (gf)
Butter Chicken with Steamed Rice (gf)
Slow-Cooked Pork Belly with Char Siu Glaze (gf)
Noodles with Black Fungus, Tofu
Barbecued Duck Fried Rice (gf)
Roasted Vegetable Cannelloni

LIVE STATION

Perfectly Smoked Beef Brisket, Dutch Carrots and Broccolini (gf, df)
Roasted Byron Bay Pork Porchetta (gf, df)
Dim Sums: Variety of Vegetarian and Non-Vegetarian Dim Sums Served with Sauces and Condiments

SIDE DISHES

Baked Pumpkin with Crumbled Goat's Cheese (gf)
Glazed Parsnips with Shangri-La Harvested Honey (gf, df)
Bacon and Sage Roasted Chat Potatoes (gf)
Broccolini with Toasted Almonds (gf)

SUSHI - CHEF'S SELECTION OF ASSORTED SUSHI

DESSERTS

Baked NY Blueberry Cheesecake, Caramel Biscuit, Boysenberry Compote, Blueberry Chantilly
Cherry Trifle Cake, Cherry Compote, Chocolate Sponge, Crème Fraîche, Fresh Berries
Passionfruit Tartlet, Passionfruit Curd, Vanilla Sable, Lemon Myrtle Cream
Chocolate Honeycomb Cake, Sacher Sponge, Toffee Cream, Crispy Honeycomb
Mini Assorted Lamington, Mango Curd, Lemon Mousse, Raspberry Ganache



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

Disclaimer:

Please be advised that menu items are subject to change without prior notice. For further information or to make a reservation, kindly contact our in-house reservations team on 02 9250 6000 or via email at dine.slsn@shangri-la.com.