



SHANGRI-LA  
SYDNEY

HAPPY  
NEW YEAR  
2025



CAFÉ

mix

# NEW YEAR'S 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*



# NEW YEAR'S 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*

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