

Buffet Breakfast



Buffet offerings are subject to change due to seasonality.

Cold Buffet

- Fresh Fruit Station: Watermelon, Melon or Rockmelon, Papaya, Strawberry, Kiwi, Grapes, Dragon Fruit
- Whole Fruits: Banana, Apple (Red), Orange, Pears/Green Apple
- Yoghurts: Plain, Strawberry, Passionfruit, Blueberry, Sheep Yoghurt

Juices and Smoothie Station:

- Assorted Juices and Smoothies

Lettuce and Salads:

- Lettuce: Mixed Mesclun, Rocket
- Salads: Mexican Bean Salad, Pumpkin and Lentil Salad

Condiments:

- Tofu, Grilled Squash, Grilled Peppers, Grilled Eggplant, Cucumber Slices, Tomato Dice, Grated Carrot
- Dressings: Balsamic Dressing, French Vinaigrette, Italian Dressing, Thai Dressing, Honey Mustard Dressing

Cheese / Cold Cuts:

- Cheese: Brie, Cheddar, Emmental, Cream Cheese
- Cold Cuts: Bresaola, Salami, Chorizo, Prosciutto, Smoked Salmon

Egg Station - Live:

- Egg Options: Fried Eggs, SSUP
- Omelette Ingredients: Onion, Tomato, Coriander, Cheese, Spinach, Ham, Olives, Jalapeños, Red Chillies, Mushroom, Bacon

Bread Station:

- Bread Options: White, Multigrain, Wholemeal, Sourdough, Baguette, Sourdough Loaf, Fig and Walnut Loaf, Soft Rolls/Hard Rolls, Focaccia Bread (GF), Bagels
- Accompaniments: Butter, Jam

Honeycomb Stand:

- Honeycomb, Shangri-La Honey

Additional Condiments:

Capers, Lemon Wedges, Cocktail Onions, Hummus, Eggplant Dip, Beetroot Dip, Tzatziki, Feta Cheese, Olive Oil, Avocado Oil, Balsamic Vinegar, Apple Cider Vinegar

Hot Buffet

- Spinach, Tomato, Portobello Mushroom, Baked Beans, Bacon, Sausage, Scrambled Eggs, Hash Browns
- Rotational Items: 1 Rotational Vegetable, 2 Hot Rotational Items

Cereals with Milk:

- Muesli, All Bran, Cornflakes, Rice Bubbles, Wheat Flakes, Gluten-Free Granola, Maple Granola

Dried Nuts:

- Almonds, Walnuts, Pine Nuts, Cranberries, Raisins, Apricots, Dates, Prunes, Pumpkin Seeds

Stewed Fruits:

- Peach, Apricot, Dates, Pear

Morning Bakeries:

- Croissant, Pain au Chocolat, Assorted Danish, Tea Cake, Mini Muffins, Mini Berliners, Doughnut

Congee Station:

- Congee Options: Plain Congee, Flavoured Congee
- Toppings: Kimchi, Fried Chinese Doughnut, Fried Garlic, Fried Shallots, Scallions, Pickled Mustard, Bamboo Shoots, Lao Gan Ma Chilli Oil

Shangri-La Sydney understand 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 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 needs, please inform a colleague and the hotel will do its best to cater to your needs.

BE
REWARDED
FOR EVERY
DINING
EXPERIENCE

