



Shangri-La hotel

AT THE SHARD

LONDON

NEW YEAR'S EVE 2019

Shangri-La.com/uk | 020 7587 5875

GÖNG

A STUDIO 52 NEW YEAR'S EVE

Last Entry 9.30pm, Open Until 2.00am

Nostalgic, daring and legendary. Party like it's 1977 at GÖNG Bar's Studio 52 NYE event. Dress in glamour and dance like nobody's watching to disco tunes at London's highest hotel bar that will transform into the famous Studio 54 club for one night only.

Standing tickets available from £180 per person including a glass of Champagne and canapés. Tables priced from £700 depending on the view and party size. Includes a bottle of Champagne and canapés.

Contact special events on +44 (0) 207 234 8000 or speialevents.slln@shangri-la.com for bookings, further details and terms and conditions.

TĪNG

AN EARLY NEW YEAR'S EVE

1st Seating Dinner Menu

£178 Per Person

6.00pm – 8.30pm

Feathered game terrine
Clementines, cranberries and duck liver butter,
truffled brioche (3, 6, 9, 13)

**

Smoked artichoke, white truffle and comte tart
Soft boiled hens egg and gold leaf (3, 6, 9)

**

Wagyu beef sirloin
Smoked beetroot, potato terrine, bone marrow and red wine
(9, 10, 13)

Or

Crisp breast of guinea fowl
Leek and truffle spätzle, Albufera sauce (3, 6, 9, 10)

**

Champagne sorbet
Bramble mousse and blackcurrant jelly

**Service charge excluded*

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Alergens

1. Nuts, 2. Peanuts, 3. Gluten, 4. Crustaceans, 5. Molluscs, 6. Egg, 7. Fish, 8. Soya,
9. Dairy, 10. Celery, 11. Mustard, 12. Sesame, 13. Sulphur Dioxide, 14. Lupin,
(V) Vegetarian, (H) Halal, (P) Pork, (Ve) Vegan

TĪNG & LEVEL 34

A FIRST CLASS NYE

LIVE ENTERTAINMENT ON LEVEL 34

2nd Seating Dinner Menu

£548 Per Person

Feathered game terrine
Clementines, cranberries and duck liver butter
truffled brioche

**

Smoked artichoke, white truffle and comte tart
Soft boiled hens egg and gold leaf

**

Poached turbot
Tempura oyster, sea vegetables and caviar (3,5,7)

**

Wagyu beef sirloin
Smoked beetroot, potato terrine, bone marrow and red wine

Or

Crisp breast of guinea fowl
Leek and truffle spätzle, truffle cream sauce

**

Truffled tunworth, celery, apple and raisin bread (3, 9, 10, 13)

**

Champagne sorbet
Bramble mousse and blackcurrant jelly

**

Glass of Champagne at midnight
Interactive dessert buffet

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Alergens

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9. Dairy, 10. Celery, 11. Mustard, 12. Sesame, 13. Sulphur Dioxide, 14. Lupin,

(V) Vegetarian, (H) Halal, (P) Pork, (Ve) Vegan