CELEBRATE THE FESTIVE SEASON

EPICUREAN CHRISTMAS SAMPLE MENU

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

SEAFOOD

Finest South Australian Shucked Oysters (A)

Chilled Whole Prawns (A)

Chilled Blue Swimmer Crabs (I)

Chilled Crevantes Lobster (A)

Mussels, French Vinaigrette (I)

Prawn & Squid Salad, Sweet Chilli Dressing (I)

Clams, Miso Dressing (I)

Condiments

Hot Pimento Aioli, Mignonette Dressing, Cocktail Sauce, Lemon Wedges, Verjuice, Ponzu, Nam Jim

SUSHI

Assorted Sushi (M)

Sashimi – Tuna (I) Salmon (A)

Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Pickled Lotus Root, Pickled Daikon, Wakame, Gojuchang, Sesame Soy Dressing

ON THE CARVERY

Cinnamon & Star Anise Pork Belly

Beef Prime Ribs & Roasted Mustard Beef

Rosemary & Garlic Marinated Leg of Lamb

Truffle-Marinated Roast Turkey Breast

Honey Glazed Ham

Grilled Rack of Lamb, Chimichurri

Bread Stuffing

Vegetarian Flat Bread

Grilled Turkish Bread

Yorkshire Pudding

Condiments

Roasted Onion Beef Jus, Tasmanian Horseradish, Apple Sauce

EPICUREAN

Seafood Origin Source | (A) Australia (I) Imported (M) Mixed

All menus subject to availability and change. Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. All menus subject to availability and change.

CELEBRATE THE FESTIVE SEASON

EPICUREAN CHRISTMAS SAMPLE MENU

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

ASIAN

Soup of the Day

Singaporean-Style Chilli Crab, Mantou (I)

Sweet & Sour Prawns (I)

Truffle Fried Rice

Vegetarian Stir-Fried Udon

Stir-Fried Seasonal Vegetables

Black Bean Chicken

Honey Lemon Fish (I)

Thai Red Duck Curry

Satay Beef

Truffle-Flavoured Edamame

Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

INDIAN

Lamb & Saffron Pulao

Chicken Malai Tikka

Lasooni Dal Tadka

Butter Chicken

Lamb Bhuna

Malabar Coconut Fish Curry (I)

Paneer Korma

Zeera Aloo Mutter

Garlic Naan

Onion Bhaji

Cocktail Samosa

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney, Mango Pickle

EPICUREAN

Seafood Origin Source | (A) Australia (I) Imported (M) Mixed

CELEBRATE THE FESTIVE SEASON

EPICUREAN CHRISTMAS SAMPLE MENU

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

WESTERN

Soup of the Day

Roasted Cauliflower, Tomato Coulis

Herb-Roasted Carrots, Parsnip & Asparagus, Dukkha Ricotta

Charred Broccolini, Lemon

Beef Medallions, Truffle Peppercorn Jus

Oyster Kilpatrick (A)

Pumpkin & Ricotta Ravioli, Three Cheeses

Truffle Mashed Potato

Battered Fried Fish (I)

Cajun Spiced Potato Wedges

Salmon, Lemon, Caper, Beurre Blanc (I)

Grilled Chicken, PeriPeri Sauce, Roasted Peppers

Venison Stew

Smokey BBQ Pork Ribs

Falafel

Onion Rings

Crumbed Scallops

CHEESE & CHARCUTERIE

Cheddar, Nullaki, Torndirrup Native Herbs, Camembert, Gorgonzola

Sopressa Salami, Finocchiona, Hungarian Salami, Prosciutto

Grissini, Lavosh, Pear Paste, Quince Paste, Grapes, Assorted Nuts & Dried Fruits

Walnut & Sun-Dried Australian Currant Bread

EPICUREAN

Seafood Origin Source | (A) Australia (I) Imported (M) Mixed

CELEBRATE THE FESTIVE SEASON

EPICUREAN CHRISTMAS SAMPLE MENU

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

ARTISAN BREAD DISPLAY

Rustic Baguette, Ciabatta, Rye Bread, Laugen, Pretzel, Sourdough

Wholemeal & Seeded Bread Rolls, Assorted French Breads

ANTIPASTO

Cornichons, Pickled Onions, Sun-Dried Plum Tomatoes, Pickled Green Jalapeños

Anchovies, Bush Tomato Chutney, Apricot & Quandong Chutney

Olives – Cerignola, Kalamatas, Sicilian, Ligurian

SALAD BAR

Smoked Salmon, Fennel, Radicchio, Celery, Orange Dressing (I)

Watermelon, Mint & Feta

Pesto-Marinated Tomato, Olives & Red Onion

Broccoli, Sour Cream & Sun-Dried Tomatoes

Turkey, Roasted Potato, Cranberry Vinaigrette

Quinoa Pomegranate, Avocado Salad, Walnut

Shiitake Salad

Thai Beef Salad

EPICUREAN

Seafood Origin Source | (A) Australia (I) Imported (M) Mixed

CELEBRATE THE FESTIVE SEASON

EPICUREAN CHRISTMAS SAMPLE MENU

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

WHOLE CAKES

Dark Chocolate Mousse Bowl, Mixed Berries
Passionfruit Délice
Matcha Cheesecake
Banana, Caramel & Passionfruit Tart
Pistachio Roulade
Mixed Berry Trifle
Green Tea & Black Sesame Cake
Vanilla Bavarois Strawberry Gâteau

INDIVIDUALS

Vanilla Panna Cotta, Berry Compote
Nutella Crème Pot, Panettone Crumble
Chocolate Cappuccino Shell
Mini Choux, Vanilla Chantilly
Mini Cheesecakes, Fruit Gel
Assorted Macarons
Green Tea, Strawberry & Taro Layer Cake
Mini Pavlova, Seasonal Berries

HOT DESSERTS

Sticky Date Pudding, Salted Caramel
Panettone & Candied Fruit Pudding

ON DISPLAY

Christmas Cookies
Stollen
Fruit Mince Pies
Festive Chocolate Smash
Assorted Chocolate Cones
Assorted Chocolate Bonbons
Mixed Nut Chocolate Tart
Ice Creams, Sorbets & Condiments
Selection of Marshmallows
Pâte de Fruits
Financiers
Floral Cupcakes
Macaron & Choux Bun Tower
Chocolate Lollipops
Lollies & Candies
Mini Red Velvet Cake, Cream Cheese Frosting
Madeleines
Assorted Whole Fruits
Assorted Cut Fruits
Dark & White Rocky Road
Dipped Oreos
Citrus Meringue Tart

EPICUREAN