

BISTRO
GUILLAUME

VALENTINE'S DAY

\$149 per person

AMUSE-BOUCHE

Freshly-Shucked Tasmanian Oysters, Champagne Granita

ENTRÉE

Spanner Crab Salad, Avocado Purée, Cucumber, Chilli Oil

or

Wild Mushroom Vol-Au-Vent, Gruyère Béchamel, Chives

MAIN

Goldband Snapper, House-made Parisian Gnocchi, Beetroot Foam, Comté & Potato

or

Confit Duck Leg, Potato Dauphinois, Beurre Blanc, Mustard, Peas, Corn

DESSERT

Mille-Feuille, Strawberries, Vanilla Ice Cream

or

Raspberry Macaron, Chantilly Cream, Raspberry Sorbet

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.