



MELBOURNE CUP



350 per person

4 Course Sharing Platters including Veuve Clicquot Champagne Beverage Package

ON ARRIVAL

Spicy Truffle Edamame

COLD PLATTER

Scampi with Cream Cheese, Truffle Aioli & Fried Kataifi ^(A)
Chu Toro Jalapeño ^(I)
Spanner Crab Aji Amarillio Taco ^(I)
Beef Tataki

HOT PLATTER

Smoked 2GR Wagyu Mushroom Kushiya
Lamb Rosemary Den Miso
Scallop Jamón Apple Ginger Salsa ^(I)
South Australian Oyster Katsu Wasabi Aioli ^(A)

SUSHI PLATTER

Ocean Trout Nigiri ^(A)
Sea Bream Nigiri ^(I)
Spicy Scallop Maki ^(I)
California Maki ^(I)

DESSERT PLATTER

Miso Cappuccino
Assorted Petit Four
Sweet Potato Mochi, Coconut Caramel
Black Sesame Sablé, White Chocolate Sudachi

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

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 20% surcharge applies on all 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.