Fête du Moët

Feed Me Menu
160 per person inclusive of
a Moët & Chandon Brut Piccolo
Minimum of 2 people

**Sourdough, Isigny butter,
Murray River pink salt**

Entrees

**Freshly shucked Australian oysters,
Champagne granita**

**Shark Bay scallops, lemon butter,
garlic herb panko**

Crab sandwich, lime, chilli, coriander

Tuna, yuzu aioli, crispy nori, jalapeño

Mains

**Chicken roulade, watercress,
cranberry jus**

**Toothfish, charred leek, champagne
beurre blanc, caviar**

**Honey-glazed baby carrots, feta,
pine nuts, thyme**

Garden salad, champagne vinaigrette

Desert

Macadamia & white chocolate crème brûlée

MOËT & CHANDON

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

A surcharge of 10% applies on Saturday, 15% on Sunday and 20% 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.