

EPICUREAN

FROM THE SEA

Finest Australian Shucked Oysters,
Cervantes Rock Lobster, Chilled Whole Prawns,
Chilled Blue Swimmer Crabs, Chilled Yabbies,
Jonah Crab Claws, Mussels, French Vinaigrette, Clams,
Miso Dressing
Prawn & Squid Salad, Sweet Chilli Dressing
Condiments – Hot Pimento Aioli, Cocktail Sauce,
Finger Lime Mignonette Dressing, Verjuice, Ponzu,
Nam Jim, Lemon Wedges

JAPANESE

Sashimi – Salmon, Tuna
Selection of Sushi
Sake Salmon Nigiri, Tuna Nigiri, Ebi Nigiri Tamago,
Nigiri Tuna Hosomaki, Salmon Hosomaki Teriyaki,
Chicken Uramaki, Prawn & Avocado Uramaki,
Salmon & Daikon Maki, Vegetable Maki,
Tempura Prawn & Asparagus Maki Tempura,
Mixed Vegetable Maki, Brown Rice & Vegetable Maki,
Seaweed Gunkan, Mixed Vegetable Uramaki,
Cucumber Hosomaki Avocado
Condiments – Wasabi, Soy, Pickled Pink & White Ginger,
Pickled Lotus Root, Pickled Daikon, Gojuchang,
Sesame Soy Dressing, Wakame

ASIAN

Soup of the Day, Singaporean Style Chilli Crabs, Mantou Buns,
Truffle Mayonnaise Prawns, Salt Fish Chicken Fried Rice,
Wok Fried Vegetarian Noodles, Stir-Fry Seasonal Vegetables,
Chicken Dak Galbi, Teriyaki Glazed Pork, Prawn Crackers,
Mongolian Beef, Wok Fried Green Lips Mussels,
Truffle Flavoured Edamame, Steamed Jasmine Rice
Condiments – Prawn Crackers, Chilli Oil,
Soy, Sambal

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CHARCUTERIE

Sopressa Salami, Finocchiona, Hungarian Salami,
Prosciutto, Chicken Liver Pâté

ANTIPASTO

Cornichons, Pickled Onions, Pickled Green Jalapeños,
Sundried Plum Tomatoes, Apricot & Quandong,
Chutney, Anchovies, Bush Tomato Chutney
Olives – Cerignola, Kalamatas, Sicilian, Ligurian

ARTISAN BREAD DISPLAY

Rustic Baguette, Ciabatta, Rye Bread, Laugen,
Pretzel, Sourdough, Wholemeal & Seeded Bread Rolls,
Assorted French Breads

WORLD CHEESES

Cheddar, Nullaki, Torndirrup Native Herbs,
Camembert, Gorgonzola, Straciatella
Condiments – Grissini, Lavosh, Pear Paste,
Quince Paste, Grapes, Assorted Nuts & Dried Fruits,
Walnut & Sundried Australian Currant Bread

SALAD

Poached Pear, Goat's Cheese & Pine Nuts
Roasted Beetroot, Dill & Mandarin
Pesto Marinated Tomato, Olives & Red Onion
Moroccan Cauliflower Salad
Turkey, Roasted Potato, Cranberry Vinaigrette
Quinoa Pomegranate, Avocado Salad,
Candied Walnut
Shiitake Salad, Beef & Glass Noodle Salad

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DIM SUM

Har Gow, BBQ Pork Bun, Chicken Siu Mai
Peking Duck Roll

INDIAN

Lamb Biryani, Coorgi Pork Chilli, Butter Chicken,
Kadhai Gosht, Onion Bhaji, Shahi Paneer, Zeera Aloo,
Dal Tadka, Garlic Naan, Cocktail Samosa,
Hirava Masala Fish Curry

Condiments – Kachumber Raita, Mint Chutney,
Tomato Chutney, Mango Pickle

WESTERN

Soup of the Day, Ratatouille,
Herb Roasted Butternut, Parsnip & Asparagus,
Charred Broccolini with Pickled Shallots,
Beef Medallions with Peppercorn Jus,
Wagyu Tortellini with Red Wine Sauce,
Truffle Mashed Potatoes, Battered Fried Fish,
Duck Fat Potatoes, Salmon with Lemon & Samphire,
Grilled Chicken with Porcini Mushroom & White Wine Sauce,
Slow Braised Lamb Ragu with Root Vegetables,
Smokey BBQ Pork Ribs, Falafel, Onion Rings,
Kilpatrick Oysters

CARVERY

Cinnamon & Star Anise Pork Belly, Beef Prime Ribs
Roasted Mustard Beef, Truffle Marinated Roast Turkey Breast
Rosemary & Garlic Marinated Leg of Lamb
Italian Coiled Sausage, Vegetarian Flat Bread
Grilled Turkish Bread, Yorkshire Pudding
Sauces & Condiments – Roasted Onion Beef Jus,
Mint Sauce, Apple Sauce, Honey Mustard,
Tasmanian Horseradish,
Caramelised Onion, Gravy

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DESSERTS INDIVIDUALS

Hazelnut Pots de Crème with Blood Orange
Pavlova Vanilla Cream with Seasonal Berries
Vanilla Bean Panna Cotta with Peach & Ginger
Earl Grey Mini Choux, Lime Yoghurt Cheesecake, Guava Gel
Boysenberry, White Chocolate Slice, Kumquats Jelly
Dark Chocolate Shell with Coffee Mascarpone Cream
Cream Caramel, Mango Passionfruit Petite Gateaux

WHOLE CAKE & BOWLS

Dubai Chocolate Cake, Lychee Guava Log,
Carrot Cake, Cream Cheese Frosting, Tiramisu,
Dark Chocolate Mousse Bowl, Strawberry Watermelon Trifle,
Green Tea Mandarin Curd Gateaux,
Strawberry Watermelon Trifle

HOT DESSERTS

Coconut Malva Pudding, Caramelised Orange
Bread & Butter Pudding, Rhubarb & Pecan

ON DISPLAY

Ice Creams, Sorbet & Condiments
Raspberry, Chocolate Lamington, Raspberry Cupcake
Coconut Vanilla Marshmallow, Passionfruit Marshmallow
Orange Poppyseed Friand, Matcha Cream
Dark, White, Milk Chocolate Barks
Salted Caramel Chocolate Tart, Madeleine
Assorted Pâte de Fruits, Chocolate Cone Fruit Ganache
Assorted Cut Fruits, Assorted Whole Fruits
Chocolate Bon Bons, Lemon Meringue Tart
Strawberry Custard Tart, Chocolate Rocky Road
Assorted Macarons, Dipped Oreos
Assorted Chocolate Lollipops

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