

press Lunch

\$98pp | Friday to Sunday Includes a glass of Veuve Clicquot-Ponsardin Champagne



Dietary Needs? Scan to match our menu to you.

Please note: Credit card payments incur a service fee of 0.85% and a surcharge of 15% applies on public holidays. Should you have any special dietary requirements or allergies please inform your waiter. Crown practises the responsible service of alcohol.



Express Lunch

"Zensai" – Japanese delicacies Seafood croquette Chicken nanban

Chef's Selection of Sushi and Sashmi

Mains

Hapuka, Prawn and Hokkaido scallops

or

Thousand Guineas Shorthorn beef tenderloin

Accompanied by Steamed "Akitakomachi" short grain rice and miso soup

Yuzu and Vanilla Namelaka Vanilla ice cream, white chocolate ganache





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From the Teppan

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Espresso, Macchiato 5	5.5
Café Latte, Flat White, Cappuccino, Long Black, Mocha	6
ΤΕΑ	
Japanese Tea Genmaicha, Sencha	6
English Breakfast	6
DESSERT COCKTAILS	
Kisho Martini Japanese Whiskey, Sake, Amaretto, espresso	26
Tokyo Fashion Japanese whiskey 'Old Fashioned', fresh pressed orange, ginger ale	32
DESSERT WINE	
Houraisen Kanjuku Umeshu (120ml) Aichi	33
Petaluma 'Cane Cut' Riesling 2018 (90ml) Clare Valley	19
FORTIFIED WINE 60	ml
Penfolds 'Grandfather' Multi-regional	18
Hanahato Shiori 8YO Kijoshu Hiroshima	22