EPICUREAN

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

SEAFOOD & SUSHI

South Australian Oysters **(A)**

Chilled U15 Prawns **(A)**

Chilled Blue Swimmer Crab **(I)**

Prawn & Squid Salad, Sweet Chilli Dressing **(M)** (DINNER & WEEKEND LUNCH ONLY)

Clams, Miso Dressing **(I)** (DINNER & WEEKEND LUNCH ONLY)

Mussels, French Vinaigrette **(I)**

Assorted Sushi **(M)**

Tuna Sashimi **(I)**

Salmon Sashimi **(A)**

Condiments
Hot Pimento Aioli, Cocktail Sauce, Verjuice, Finger Lime Mignonette Dressing,
Nam Jim, Ponzu, Lemon Wedges Wasabi, Soy, Pickled Pink & White Ginger, Gojuchang,
Pickled Daikon, Pickled Lotus Root, Wakame, Sesame Soy Dressing

ON THE CARVERY

Roast Beef

Prime Ribs (WEEKEND DINNER ONLY)

Rosemary & Garlic-Marinated Leg of Lamb (DINNER, WEEKEND LUNCH & DINNER ONLY)

Cinnamon Star Anise Crispy Pork Belly (DINNER & WEEKEND LUNCH ONLY)

Harissa Lamb Rack (WEEKEND DINNER ONLY)

Truffle-Marinated Roast Turkey Breast (WEEKEND DINNER ONLY)

Italian Coiled Sausage

Three Cheese & Basil Flat Bread

Yorkshire Pudding

Condiments
Roasted Onion Beef Jus, Tasmanian Horseradish, Apple Sauce,
Caramelised Onion, Honey Mustard, Mint Sauce, Gravy

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. All menus subject to availability and change. 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 allergensin the working environment and supplied ingredients.

EPICUREAN

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ASIAN

Kung Pao Chicken

Massaman Beef Curry

Korean Chilli Pork

Singaporean Chilli Crab **(I)** (DINNER & WEEKEND LUNCH ONLY)

XO Clams, Fried Rice **(I)**

Honey & Lemon Fish **(I)**

Truffle-Flavoured Edamame

Prawn Toast **(I)** (WEEKEND DINNER ONLY)

Steamed Rice

Vegetarian Stir-Fried Noodle

Stir-Fried Vegetables

Condiments

Prawn Crackers **(I)**, Chilli Oil, Soy, Sambal

INDIAN

Butter Chicken

Achari Chicken Tikka

Lamb Sukka (DINNER & WEEKEND LUNCH ONLY)

Kerala Fish Curry **(I)** (DINNER & WEEKEND LUNCH ONLY)

Lamb Biriyani (WEEKEND DINNER ONLY)

Pea & Cumin Pulao

Dal Palak

Paneer Kali Mirch

Onion Bhaji (WEEKEND DINNER ONLY)

Assorted Indian Bread

Zeera Aloo

Vegetarian Samosa

Condiments

Kachumber Raita, Mint Chutney, Pickled Mango, Tomato Chutney

Seafood Origin Source | **(A)** Australia **(I)** Imported **(M)** Mixed

EPICUREAN

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WESTERN

Bourbon Pork Ribs (DINNER & WEEKEND LUNCH ONLY)

Braised Beef Brisket, Jus (WEEKEND DINNER ONLY)

Grilled Chicken, Mushroom, Thyme

Barramundi, Green Goddess, Tomato Salsa **(I)**

Salmon, Green Goddess, Tomato Salsa **(I)** (WEEKEND ONLY)

Fried Flat Head Fish, Tartare Sauce **(I)**

Pumpkin & Ricotta Ravioli, Three Cheese Sauce

Moroccan Cauliflower Bites (DINNER & WEEKEND LUNCH ONLY)

Shepard's Pie

Truffle Mashed Potato

Herb-Roasted Butternut, Parsnips, Asparagus

Charred Broccolini, Pickled Shallot (WEEKEND DINNER ONLY)

Cajun Potato Wedges

Onion Rings (DINNER & WEEKEND LUNCH ONLY)

Caponata

Seasonal Vegetables

Honey & Chilli Corn Ribs

CHEESE & CHARCUTERIE

Camembert, Cheddar, Truffle Manchego,
Gorgonzola, Torndirup Native Herb (DINNER ONLY),
Stracciatella (WEEKEND ONLY)

Prosciutto, Finocchiona, Hungarian, Sopressa, Coppa

Grissini, Lavosh, Pear Paste, Quince Paste,
Assorted Nuts & Dried Fruits, Walnut & Sundried Australian Currant Bread

Seafood Origin Source | **(A)** Australia **(I)** Imported **(M)** Mixed

EPICUREAN

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ARTISAN BREAD DISPLAY

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

SALAD BAR

Watermelon, Feta, Mint, Poppy Seeds

Pesto-Marinated Tomato, Olives, Red Onion

Broccoli, Sour Cream, Sundried Tomatoes

Chickpeas & Corn, Tamarind Dressing

Vietnamese Noodle Salad

Turkey, Roasted Potato, Ranch Dressing

Mixed Greens

Thai Beef Salad (DINNER ONLY)

Mixed Seafood Salad, Octopus **(M)** (DINNER ONLY)

SOUP

Sweet Corn & Crab Meat Soup **(I)**

Carrot & Coriander Soup

Seafood Origin Source | **(A)** Australia **(I)** Imported **(M)** Mixed

EPICUREAN

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DESSERT CUBE

Cakes

Banana & Caramel Coffee Cake

Matcha & Passionfruit Tiramisu

Dark Chocolate Mousse, Szechuan Pepper

Green Tea & Mandarin Gateaux

White Chocolate & Raspberry Gateaux

In Glasses & Individuals

Mango Cream, Lemongrass Coconut

Ginger Custard Cream, Blood Peach

Raspberry Choux

Passionfruit Cheesecake, Black Sesame Cream

Mini Vanilla Cream Bun, Crystal Sugar

Dark Chocolate Ganache, Soy Red Bean

Hot Desserts

Milk Chocolate Pudding Almond, Goji Berry

Vanilla Bread & Butter Pudding

On Display

Ice Creams, Sorbet & Condiments

Coconut & Vanilla Marshmallow

Dark Chocolate Cupcake

Coconut & Pineapple Friand, Green Tea Frosting

Chocolate Bark

Chocolate & Lavender Tart

Madeleine

Assorted Pâte de Fruits

Dark & White Chocolate Rocky Road

Assorted Cut Fruits

Assorted Whole Fruits

Lemon & Lime Tartlet

Egg Custard Tart

Seafood Origin Source | **(A)** Australia **(I)** Imported **(M)** Mixed