

The background of the menu is a light cream color, decorated with several red and yellow paper lanterns and flowers. The lanterns are of various sizes and are suspended by thin lines. The flowers are also in various sizes and colors, including red, yellow, and orange. The overall aesthetic is festive and traditional, typical of Lunar New Year celebrations.

M&NU

LUNAR NEW YEARS SPECIALS

ASIAN

Soup of the Day
Singaporean-Style Chilli Crab
Massaman Beef Curry
Chicken, Lotus Leaf
Sweet & Sour Pork
Salt & Pepper Squid
XO Clam Fried Rice
Vegetarian Stir-Fried Noodles
Vegetarian Spring Rolls
Truffle-Flavoured Edamame
Prawn Toast
Assorted Dumplings
Peking Duck Rolls

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

SALADS

Prosperity Salad
Jelly Fish, Shredded Chicken

DESSERTS

Sweet Osmanthus Jelly
Sesame Ball

EPICUREAN

(S) Contains Sustainably Sourced Ingredients

Please note that credit card payments incur a service fee of 1.15%.
A surcharge of 10% applies on Sundays and 15% 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. All menus subject to availability and change.

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FRIDAY TO SUNDAY DINNER

CHARCUTERIE

Sopressa Salami

Finocchiona

Hungarian Salami

Prosciutto

ANTIPASTO

Cornichons, Sundried Plum Tomatoes, Anchovies Pickled Onions, Beetroot Relish, Bush Tomato Chutney, Apricot & Quandong Chutney, Pickled Green Jalapeños

Olives - Cerignola, Kalamatas, Sicilian, Ligurian

ARTISAN BREAD DISPLAY

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

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FRIDAY TO SUNDAY DINNER

CHEESE TABLE

Cheddar, Torndirrup Native Herbs, Camembert,
Gorgonzola, Manchego
Grissini, Lavosh, Pear Paste, Quince Paste, Assorted Nuts &
Dried Fruits, Walnut & Sundried Australian Currant Bread

SALAD BAR

Watermelon, Feta, Mint, Poppy Seeds
Pesto-Marinated Tomato, Olives & Red Onion
Broccolli, Sour Cream & Sundried Tomatoes
Quinoa Avocado & Candied Walnuts
Shiitake Salad
Thai Beef Salad

SEAFOOD

Finest South Australian Shucked Oysters (S)
Chilled Whole Prawns
Chilled Blue Swimmer Crabs
Chilled Yabbies
Prawn & Squid Salad, Sweet Chilli Dressing
Mussels, French Vinaigrette Dressing
Clam & Wakame Salad, Miso Dressing

Condiments

Hot Pimento Aioli, Cocktail Sauce, Verjuice, Finger Lime
Mignonette Dressing, Nam Jim, Ponzu, Lemon Wedges

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JAPANESE

Sashimi – Salmon (S), Tuna

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri Tamago

Nigiri Tuna

Hosomaki

Salmon Hosomaki Teriyaki

Chicken Uramaki

Prawn & Avocado Urakami

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki Tempura

Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki Avocado

Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Gojuchang,
Pickled Daikon, Pickled Lotus Root, Wakame,
Sesame Soy Dressing

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INDIAN

Lamb Biryani
Cauliflower Amritsari
Butter Chicken
Malvani Lamb Curry
Kerala Fish Curry
Paneer Kali Mirch
Mustard & Curry Leaf Tempered Potatoes
Dal Palak
Garlic Naan
Cocktail Samosa
Onion Bhaji

ON THE CARVERY

Cinnamon & Star Anise Pork Belly
Beef Prime Ribs & Roasted Mustard Beef
Rosemary & Garlic Marinated Leg of Lamb
Truffle-Marinated Roast Turkey Breast
Harissa-Marinated Lamb Rack
Vegetarian Flat Bread
Turkish Bread
Yorkshire Pudding

Condiments

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

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FRIDAY TO SUNDAY DINNER

WESTERN

Soup of the Day

Caponata

Roast Parsnip, Carrot & Asparagus

Charred Broccolini, Pickled Shallots

Beef Medallions, Truffle Peppercorn Sauce

Pumpkin Ravioli, Three Cheese Sauce

Truffle Mashed Potato

Fried Fish

Duck Fat Potato

Barramundi, Green Goddess Sauce

Chicken, Wild Mushrooms, Thyme Jus

Shepherd's Pie

Smokey BBQ Pork Ribs

Falafel

Onion Rings

Chicken Empanadas

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DESSERT CUBE

Cakes

Banana & Caramel Coffee Cake

Strawberry & Almond Cake

Matcha & Passionfruit Tiramisu

Dark Chocolate Mousse, Szechuan Pepper

Green Tea & Mandarin Gateaux

White Chocolate, Raspberry Gateaux

Red Fruit Trifle, Coconut, Osmanthus Jelly

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

Strawberry & White Chocolate Cake, Lime Jelly

Dark Chocolate Ganache, Soy Red Bean

Lychee & Guava Petite Gateaux

Layered Green Tea & Taro Cake

Hot Desserts

Milk Chocolate Pudding Almond, Goji Berry

Vanilla Bread & Butter Pudding

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FRIDAY TO SUNDAY DINNER

DESSERT CUBE

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

Chocolate Bon Bons

Lemon & Lime Tartlet

Egg Custard Tart

Assorted Macarons

Dipped Oreos

Assorted Chocolate Lollypops

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