

Matcha

HIGH TEA

*Plain & Matcha Scones
Served with Raspberry Jam & Crème Chantilly*

JEWELLED GARDEN TART (V)

Matcha Sablé Shell, Edamame, Whipped Tofu Cream Cheese,
Yuzu Kōshō Pearls

VERDANT UMAMI BRIOCHE

Lobster (I) & Rockliff Crabmeat (A), Botanical Matcha Cream,
Flash-Fried Samphire, Salmon Pearls (A)

THE OBSIDIAN MATCHA CHICKEN PRESS

Sesame Wrap, Charred Farmhouse Chicken,
Jade Shiso Kale Emulsion

HOT

MIDORI WAGYU SLIDER

Matcha Milk Bun, Wagyu Tonkatsu, Wasabi Slaw,
Pickled Cucumber, Swiss Cheddar

THE EMERALD TIDE BAO

Matcha Cloud Buns, Ginger Miso Prawns (I), Scallop (I) Mousse,
Ocean Herbs, Yuzu Miso Cream

KYOTO WOODLAND QUICHE

Woodland Mushroom Royale, Aged Alpine Gruyère,
Ceremonial Matcha Dust, Crispy Enoki, Black Garlic Aioli

SWEETS

MATCHA YUZU OPERA CAKE

Matcha Whipped Ganache, Yuzu Crèmeux, Joconde Sponge

SPINNING WHEEL LOLLIPOP

Hōjicha Ganache, Caramelised Matcha Chocolate,
58% Dark Chocolate Wheel

MATCHA CRUMBLE

Fuji Apple Compote, Vanilla Namelaka, Matcha Crumble,
Apple Mousse Verrine

STRAWBERRY MATCHA MACARON

Strawberry Matcha Cream

With tea, Vittoria coffee, or matcha **99 PER ADULT**

With a glass of Piper-Heidsieck Cuvee Brut NV **130 PER ADULT**

With flowing Piper-Heidsieck Cuvee Brut NV (90 mins) **155 PER ADULT**

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

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DRINKS

MATCHA COCKTAILS 26

Ichigo Veil

El Jimador, Strawberry Liquor,
Cherry Blossom Syrup and Matcha Cream

White Matcha Zen

Crème de Cacao, Ketel One, Malibu,
Almond Milk, Coconut and Matcha

MOCKTAILS 20

Coconut Kasumi

Coconut, Pineapple, Lime,
Cream and Matcha Foam

Mandarin Mist

Mandarin Purée, Yuzu, Orange Zest,
Soda Water and Matcha Foam



Crown practises responsible service of alcohol.

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICES & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).