

EPICUREAN

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

PASTRY CUBE

Viennoiserie

Pain Au Chocolate, Pain Au Raisin, Croissant,
Laugen Croissant

Muffins, Crumpets, Chocolate and Orange Cake, Brioche Rolls, Assorted Bread Rolls

English Muffin, Assorted Donuts, Waffles, Pancakes

Sliced Bread – White, Wholemeal, Seeded, Sourdough, Rye

Yoghurts and Milks

Natural Yoghurt, Strawberry Yoghurt,

Fruit Salad

Skim Milk, Full Fat, Soy

Bircher Muesli

Jams, Preserves and Spreads

Strawberry, Marmalade, Peanut Butter, Vegemite, Maple Syrup, Butter, Whipped
Cream, Leatherwood Honey, Jarrah Honey, Green Kaya Jam, Lemon Curd

FRUITS

Seasonal Whole Fruits

Fruit Salad Cups

Fresh Cut Fruits

Watermelon, Orange, Strawberry

Poached Fruits

Fig, Strawberry, Pineapple

FRESH FRUIT JUICES

Tropical, Pineapple, Orange, Green Juice

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 allergens in the working environment and supplied ingredients.

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CEREALS, HOUSE MADE MUESLI & GRANOLAS

Granola, Corn Flakes, Special K, Rice Krispies, Coco Pops, Mini Weetbix, Chocolate Flakes, Fruit Loops, Bircher Muesli

Breakfast Bruschetta

Granola

Seed Mix, Nut Mix, Dried Fruit

Assorted Muffins

Almond Slice

Assorted Low Gluten Breads

SALADS & GREENS

Mesclun, Cherry Tomatoes, Cucumber, Shaved Onion

French Dressing, Thousand Island, Balsamic, Olive Oil, Caesar Dressing, Yuzu Dressing, Raspberry Dressing

ARTISAN CHEESE

Gouda, Camembert, Edam, Cheddar, Philadelphia Cream Cheese, Assorted Crackers, Quince Paste, Grissini, Lavosh

COLD CUTS

Coppa, Ham, Finocchiona Salami, Sopressa Salami, Pickled Vegetables, Cornichons, Sundried Plum Tomatoes, Marinated Feta, Pickled Green Jalapeños

Smoked Salmon (A)

Capers, Horseradish, Salsa Verde, Pickled Cocktail Onions, Shallots

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WAFFLES & PANCAKES

Waffles

Pancakes

Churros

Condiments

Cinnamon Sugar, Vanilla Cream, Dark Chocolate

WESTERN

Scrambled Eggs, Sous Vide Eggs, Boiled Eggs,
Fried Eggs

Tuscan style potatoes

Spinach and Feta Omelet

Grilled Chicken Sausages

Middle Rindless Bacon

House Made Baked Beans

Confit Cherry Tomatoes

Potato Gems

Condiments

BBQ, Ketchup, Mustard, Hollandaise, HP Sauce, Tobasco

GRILL

Breakfast Vegetarian Pizza

Grilled Spanish Chorizo

Assorted Bread Rolls

Condiments

Hollandaise, Tomato Sauce, BBQ sauce, Worcestershire Sauce, HP Sauce

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ASIAN

Stir Fried Chicken, Garlic, Soy

Malay Sambal Eggs

Wok Fried Vegetables

Stir Fried Noodles

Steamed Dim Sum Selection – Char Siu Bao,
Shumai, Har Gao (I)

Basil Fried Rice

Condiments

Chilli Oil, Sambal, Soy

INDIAN

Idly – Indian Rice Cake

Sambar – Lentil Curry

Paratha – Stuffed Flat Bread

Chicken Korma

Potato Curry

Chickpea Curry

Wada - Fried Lentil Dumplings

Condiments

Coconut Chutney, Tomato Chutney, Mango Pickle, Mixed Vegetable Pickle