



# Festive Dinner

Monday to Thursday  
Adults | \$125 per person  
Children (4 – 12 years) | \$62.50 per person

-

**Festive Dates**  
21 November to 24 December  
& 26 December to 4 January

## Charcuterie

---

Sopressa Salami  
Finocchiona  
Prosciutto  
Hungarian Salami

## Antipasto

---

Cornichons, Pickled Onions, Sundried Plum  
Tomatoes, Pickled Green Jalapeños, Anchovies,  
Beetroot Relish, Bush Tomato Chutney, Apricot &  
Quandong Chutney  
Olives - Cerignola, Kalamatas, Sicilian, Ligurian

## Artisan Bread Display

---

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

**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.**

(S) Contains Sustainably Sourced Ingredients

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.

EPICUREAN



# Festive Dinner

Monday to Thursday  
Adults | \$125 per person  
Children (4 – 12 years) | \$62.50 per person

-

**Festive Dates**  
21 November to 24 December  
& 26 December to 4 January

## World Cheeses

---

Cheddar

Nullaki Cheese

Torndirrup Native Herbs

Camembert

Gorgonzola

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

## Salad Bar

---

Smoked Salmon **(S)**, Fennel, Radicchio,  
Celery, Orange Dressing

Watermelon, Mint & Feta

Pesto Marinated Tomato, Olives, Red Onion

Broccoli, Sour Cream, Sundried Tomatoes

Turkey, Roasted Potato, Cranberry Vinaigrette

Quinoa Pomegranate, Avocado Salad, Candied Walnut

Shiitake Salad

Thai Beef Salad

## Seafood

---

Finest South Australian Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Yabbies

### Condiments

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

**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.**

**(S)** Contains Sustainably Sourced Ingredients

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.

EPICUREAN

# Festive Dinner

Monday to Thursday  
Adults | \$125 per person  
Children (4 – 12 years) | \$62.50 per person

-

**Festive Dates**  
21 November to 24 December  
& 26 December to 4 January

## 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 Uramaki

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, Pickled Lotus Root, Pickled Daikon, Gojuchang, Sesame Soy Dressing, Wakame

**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.**

**(S)** Contains Sustainably Sourced Ingredients

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.

## EPICUREAN

# Festive Dinner

Monday to Thursday  
Adults | \$125 per person  
Children (4 – 12 years) | \$62.50 per person

-

**Festive Dates**  
21 November to 24 December  
& 26 December to 4 January

## Asian

---

Soup of the Day  
Singaporean Style Chilli Crabs, Mantou  
Truffle Fried Rice  
Seafood Pad Thai  
Stir-Fry Seasonal Vegetables  
Black Bean Chicken  
XO Fish  
Korean Chilli Pork  
Satay Beef  
Truffle Edamame  
Jasmine Rice

### Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

## Indian

---

Tawa Vegetable Pulao  
Chicken 65  
Panchmel Dal Tadka  
Butter Chicken  
Lamb Sukka  
Malabar Coconut Fish Curry  
Paneer Tikka Masala  
Zeera Aloo Mutter  
Garlic Naan  
Cocktail Samosa

### Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,  
Mango Pickle

**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.**

(S) Contains Sustainably Sourced Ingredients

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.

EPICUREAN

# Festive Dinner

Monday to Thursday  
Adults | \$125 per person  
Children (4 – 12 years) | \$62.50 per person

-

**Festive Dates**  
21 November to 24 December  
& 26 December to 4 January

## Western

---

Soup of the Day  
Roasted Cauliflower, Tomato Coulis  
Herb Roasted Carrots, Parsnip, Asparagus,  
Dukkah Ricotta  
Steamed Spring Vegetables  
Lime Corn Ribs, Smoked Paprika  
Three Cheese Pumpkin & Ricotta Ravioli  
Truffle Mashed Potato  
Battered Fried Fish  
Cajun Potato Wedges  
Barramundi, Lobster Bisque  
Grilled Chicken, Roasted Pepper, Gremolata  
Venison Stew  
Smokey BBQ Pork Ribs  
Falafel  
Onion Rings

## On the Carvery

---

Cinnamon & Star Anise Pork Belly  
Roast Lamb Leg, Mint Jelly  
Truffle Roast Turkey Breast  
Mustard Roasted Beef  
Bread Stuffing  
Vegetarian Flat Bread  
Grilled Turkish Bread  
Yorkshire Pudding

### Sauces & Condiments

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

**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.**

(S) Contains Sustainably Sourced Ingredients

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.

EPICUREAN

# Festive Dinner

Monday to Thursday  
Adults | \$125 per person  
Children (4 – 12 years) | \$62.50 per person

-

**Festive Dates**  
21 November to 24 December  
& 26 December to 4 January

## Dessert Cube

---

### Cakes

Christmas Yule Log, Chocolate Chestnut  
Morello Cherry Cake, Dark Chocolate Cinnamon  
Ganache  
Carrot Cake, Cream Cheese Frosting  
Tiramisu  
Dark Chocolate Mousse Bowl, Gingerbread Streusel,  
Chocolate Shards  
Lemon & Strawberry Gateaux  
Lychee Guava Log

### In Glasses & Individuals

Hazelnut Pots de Crème, Blood Orange,  
Panettone Crumble  
Vanilla Bean Panna Cotta, Peach, Ginger  
Earl Grey Mini Choux  
Lime Yoghurt Cheesecake, Cranberry Gel  
Boysenberry, White Chocolate Slice, Kumquat Jelly  
Dark Chocolate Shell, Mint Dome

### Hot Desserts

Christmas Pudding  
Bread & Butter Pudding, Rhubarb, Pecan

## On Display

---

Christmas Chocolate Barks  
Christmas Cookies  
Fruit Mince Pies  
Stollen  
Christmas Rocky Road  
Ice Creams, Sorbet & Condiments  
Coconut Vanilla Marshmallow  
Passionfruit Marshmallow  
Raspberry Cupcake  
Orange & Poppyseed Friand, Pistachio Cream  
Apricot Chocolate Tart  
Madeleine  
Assorted Pâte de Fruits  
Assorted Cut Fruits  
Assorted Whole Fruits  
Strawberry Custard Tart

**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.**

(S) Contains Sustainably Sourced Ingredients

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.

EPICUREAN