



CELEBRATE THE
FESTIVE SEASON

AT CROWN

CHRISTMAS DAY LUNCH A-LA-CARTE

WEDNESDAY 25 DECEMBER 2019

\$210 PER PERSON INCLUDING A GLASS OF MOET AND CHANDON NV

SAKIZUKE - 先付け

Chilled asparagus and dashi soup

アスパラガスのすり流し



ZENSAI - 前菜盛り

Corn & snow crab mousse, vinegar cured ocean trout and Berkshire pork belly with miso

玉蜀黍と蟹真著, 鰯の和え物, 黒豚味噌漬け焼き



SASHIMI/SUSHI - 刺身/寿司

Crayfish, tuna and NZ snapper, King dory sashimi with bottarga powder and pressed conger eel and pearl meat sushi

伊勢海老 鮪 鯛 鏡鯛と唐墨, 穴子押し寿司 真珠貝



CHILLED DISH - 冷し鉢

Braised abalone, baby corn, broad beans, sugar snap peas with dashi jelly

煮鮑、夏野菜、出しゼリー



MAIN COURSE - メイン

SEAFOOD - 魚料理

U10 prawn shinbiki age, scallop okaki age and rock flathead tosa age

海老のしんびき揚げ、帆立のおかき揚げ、の土佐揚げ

MEAT - 肉料理

Grilled Australian Mayura MBS 9+ sirloin steak and Japanese style roast beef

マユラ和牛のステーキと和風ローストビーフ

Rice with root vegetables and mushrooms, miso soup

炊き込みご飯とお味噌汁



DESSERT - 甘味

Yuzu and Mango Buche de Noel served with coconuts ice cream

柚子とマンゴーのブッシュドノエル

