



CELEBRATE THE  
**FESTIVE SEASON**  
AT CROWN

**CHRISTMAS EVE  
DINNER MENU**

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**TUESDAY, 24 DECEMBER 2019**  
**ADULT \$195, CHILD \$97.50**  
**1ST SITTING 5:00PM - 7:45PM**  
**2ND SITTING 8:30PM - 11:15PM**

**FROM THE OCEAN**

New South Wales oysters  
Queensland wild tiger prawns  
Vannamei prawns  
Alaskan king crab claw  
Hervey Bay scallops ceviche  
New Zealand green lip mussels, sweet chili & balsamic dressing  
Sea clams in sesame and chili dressing  
Marinated Morton bay bugs  
Blue swimmer crabs  
*Cocktail sauce, tartare sauce, mignonette dressing, Balsamic oyster dressing*

**COLD SELECTION**

Black sesame crusted tuna, spicy togarashi mayonnaise and pickled radish  
Spanner crab salad with fresh tomato salsa, avocado, basil and corn on the cob  
Duck platter with fig and carrot textures  
Vietnamese pork and prawn salad with lotus root  
Roasted artichoke, tomato and grape salad with arugula pesto and pine nut  
Cauliflower tabbouleh with pomegranate and field tomatoes  
Smoked mussel salad with fennel, rainbow radish and sweet peas  
Lamb backstrap, green bean, mint, buffalo mozzarella and preserve lemon vinaigrette

**SELECTION OF CHARCUTERIE**

Serrano ham, artisan salami, Pastrami, smoked ham

**CHEESE BOARD**

Mon Pere brie, Warranambool Vintage cheddar, Shadow of blue, Le Rouge, Petit Comte, Brillat Savarin  
Marinated buffalo mozzarella, Meredith's goat's feta

**JAPANESE SELECTION**

Salmon and King fish sashimi  
Assorted Gochi maki rolls, sandwiches and nigiri sushi

CONSERVATORY

## WESTERN INTERACTIVE KITCHEN

Wagyu sirloin roasted with garlic and rosemary  
Slow roasted turkey with sage  
Honey and mustard glazed baked ham leg  
Chestnut & cranberry, pistachio stuffing  
Maple bacon brussel sprout  
Roasted root vegetables  
Yorkshire pudding

## CHEF COLLABORATION

Asparagus, chicken and chardonnay soup  
Gratinated Canadian lobster with garlic, white wine and herb butter  
Polenta crumbed calamari with saffron, anchovy aioli  
Baked whole salmon with aged balsamic, fennel and citrus salad with muscatels  
Duck leg confit, red cabbage puree, Cointreau orange jus  
Char-grilled lamb cutlets with dukkah and pomegranate salad, mint jus  
Thyme roasted globe artichokes and vine tomatoes with crushed olives  
Russet and sweet potato gratin with sweet shallot and pecorino cream sauce  
Steamed asparagus and beans with tartufata and soft poached egg  
Baked white, purple and yellow cauliflower with fresh oregano and sage

## ITALIAN KITCHEN

### PIZZA

Balsamic mixed mushrooms, caramelized onion, spinach, asparagus and goat cheese  
Prosciutto, figs, semi-dried tomato, watercress, parmesan

### PASTA

Fusilli with broccoli, pecorino and walnut pesto, edamame  
Potato gnocchi with braised beef short rib, red wine and tomato ragu

## ASIAN KITCHEN

### SOUP

Lobster and crab broth, shark fin melon soup in clay pot

### HANGING STATION

Peking duck, crispy pork, soy chicken, char siu chicken

### DIM SUM

Prawn har gow, vegetable dumpling, BBQ pork bun

### WOK DISHES

Wokfried mixed seafood with XO chilli sauce  
Stir-fried beef with black bean and broccoli  
Stir-fried kai lan, carrots, green bean and shiitake mushroom with black garlic and sesame oil  
Vegetarian chowmein noodles with supreme soy sauce  
Crab fried rice with egg white and asparagus  
Portugese egg tart

# CONSERVATORY

## INDIAN INTERACTIVE KITCHEN

Tandoori Chicken tikka  
Crispy Amritsari sea perch  
Shahi lamb korma  
Mangalorean cashew curry with cottage cheese and green peas  
Vegetable dum biryani  
Green papaya and mango salad  
Onion seed and garlic naan

## "THE HERO" OUR DESSERTS

Christmas Stollen  
Christmas cookies  
Mince pie  
Hazelnut chocolate Bûche de Noël  
Cointreau noir & orange Christmas log  
Vanilla caramel & oryola mousse  
Pine tree honey panna cotta, forest berries  
Christmas financier donut pistachio, raspberry, gingerbread

## MÖVENPICK ICE CREAMS AND SORBET AND PREMIUM BELGIAN CHOCOLATE FOUNTAINS

*Strawberries, chocolate brownies, marshmallow, assorted lollies*

# CONSERVATORY

Menu is subject to change. Crown practises responsible service of alcohol. Please note credit card payments incur a 1.2% surcharge.