



CELEBRATE THE  
**FESTIVE SEASON**

AT CROWN

**CHRISTMAS DAY LUNCH**

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WEDNESDAY 25 DECEMBER 2019

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

AMUSE BOUCHE

Wasabi crabmeat with smoked salmon caviar  
Wagyu beef with pickle chili cabbage



1ST COURSE

Trio Cold Platter

Spicy sesame dressing chicken roulade, prawn mango cocktail, Sydney rock oyster with vinaigrette



2ND COURSE

Seafood dumpling basket\*

Prawn & sweet corn, crabmeat & chive, lobster, ginger & spring onion with tobiko



3RD COURSE

Yin & Yang seafood soup

Crabmeat & butternut pumpkin, scallop & spinach



4TH COURSE

Australian rock lobster baked in Portugese sauce



5TH COURSE

Kong pao turkey with wild mushrooms, cranberry infused in Chinese aged vinegar



6TH COURSE

Australian Mayura 9+ wagyu striploin, roasted cauliflower purée infused with Sichuan peppercorn jus

Roasted pork fried rice with XO sauce



7TH COURSE

Raspberry & lychee namelaka



SILKS