

# ALUMNI



**CROWN**

## **KHANH ONG SIGNATURE MENU**

### **TO START**

#### **Banh Mi Choux**

Buttery choux buns, pâté cream,  
medley of pickled vegetables, coriander and chives

### **ENTRÉE**

#### **Kingfish Canh Chua**

King fish, tamarind and lemongrass broth,  
toasted garlic and chive oil, pineapple with sawtooth coriander

### **MAIN**

#### **Bo Kho Beef Cheeks**

Slow braised beef cheeks, creamy potato, glazed carrots,  
pickled onions with Thai basil, lemongrass and lime jus with annatto oil

### **DESSERT**

#### **Banh Flan**

Coffee jelly, coconut crème brûlée with lime sorbet  
and Makrut lime leaves



**MasterChef**  
AUSTRALIA