BISTRO

GUILLAUME

LES DESSERTS

Profiteroles au Chocolat 18
Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce

Crème Brûlée 16
Vanilla Bean, Almond Tuile

Tarte au Citron 20
Lemon Tart, Crème Fraîche

Mousse au Chocolat 20
Chocolate Mousse, Chantilly

Trio de Sorbets 14
Selection of Sorbets

Assiette de Fromage (3) 28

2019 Domaine Chandon Vintage 22
Moët & Chandon Brut 'Impérial' NV 32
Charles Heidsieck Blanc de Blancs NV 48

SWEET BY THE GLASS

2018 Petaluma 'Hanlin Hill' Cane Cut Riesling 19
2023 Borgo Maragliano 'La Caliera' Moscato d'Asti 16
2022 Le Tertre du Lys d'Or Sauternes 20

FORTIFIED

Grant Burge 'Aged Tawny' 12
Penfolds 'Grandfather' Tawny 18

DIGESTIF

Pernod 13
Henri Bardouin 20
Rémy Martin VSOP 18
Normandin Mercier Grande Champagne 'Très Vieilles' 148
Hennessy XO 45
Tesseron 'Royal Blend' Grande Champagne 188

enjoy RESPONSIBLY Crown practises responsible service of alcohol.

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICING & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).