



# PRE FESTIVE MENU

17<sup>th</sup> November - 24<sup>th</sup> December 2025

## Three-Course Lunch Menu \$145pp

*Includes a Glass of Sparkling, White, Red or Local Bottled Beer  
and Free 4 Hours Multi Level Parking*

*Choose One Entrée, Main and Dessert*

### Silks Amuse-Bouche

#### Entrée

Sweet Corn, Egg Drop Soup  
*(Chicken or crab meat)*

#### Silks Dumpling Basket

*Prawn & Spinach Dumpling  
Scallop, Prawn & Pork Dumpling  
Taro, Prawn & Chive Dumpling*

#### Chicken "Sung Choi Bao"

*Water Chestnut, Bamboo Shoot, Mushrooms, Lettuce Cup*

#### Main

#### Gippsland Angus Beef Tenderloin

*Honey, Pepper Butter Sauce*

#### Barossa Valley Chicken

*Choice of: Black Bean Dried Chilli, Spring Onion, Ginger,  
Kung Pao Sauce, Wild Mushroom with Black Truffle*

#### Toothfish "Glacier 51"

*Osmanthus Honey Soy*

#### Mains served with

*Seasonal Vegetables with Garlic Crystal Sauce,  
Black Truffle Fried Rice with Chicken, Asparagus, Eggs*

#### Dessert

#### Tangerine Imperial Cheesecake

*Citrus Compote, Vanilla Sablé, Mango Passion Gel*

#### Sesame Crème Brûlée

*Sesame Tuile, Mango Sorbet*

Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Crown practises responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).