

ALUMNI



CROWN

KISHWAR CHOWDHURY SIGNATURE MENU

*A reflection of Bangladeshi & regional Indian flavours,
celebrating Australian & native produce*

TO START

Beetroot & Feta Phuchka

Roasted beetroot, feta & goats cheese cream,
alfalfa in a semolina phuchka shell (v)

Kingfish Muri Cones

Kingfish crudo, yuzu kosho mayo, fingerlime,
& Bengal puffed rice in a wafer cone

Served with Tomato Rasam Tea

ENTRÉE

Scallops, Lime & Coconut

Seared scallop ceviche, charred pineapple,
coconut broth, chilli & herb oil, pomello

MAIN

Mughal Spiced Goat & Nihari

Goat shoulder in roasted marrow Nihari jus,
Mughal spiced goat cutlet, smoked eggplant bharta
with saffron dumm alu mash

DESSERT

The Love Letter to Bangladesh

Toasted fennel & betel leaf ice-cream served
with dark chocolate ganache, toasted coconut, dates,
candied fennel mukhwas & jaggery caramel on betel leaf

