



### 蟹肉酪梨沙拉

蟹肉, 酪梨, 芥末蛋黃醬

**Suggested Paired Wine — Veuve Clicquot Champagne NV**

\*另加\*

半打新鮮生蚝 (3) 陈年老抽 & (3) 西拉葡萄酒魚子醬 - \$36  
\$6 額外每個

### 主廚推薦拼盤

辣蟹肉, 蝦濃湯, 烤蟹

**Suggested Paired Wine — Pewsey 1961 Vines Riesling**

### 招牌蝦

帝王蝦, 橄欖油, 傳統斯里蘭卡

**Suggested Paired Wine — Triennes Rosé**

### 分享

胡椒蟹

黑胡椒澳洲泥蟹加米飯

OR

蒜蓉辣椒蟹

蒜蓉辣椒蟹加米飯

**Suggested Paired Wine — Brokenwood Beechworth Pinot Noir**

### 椰子焦糖布丁

香濃烘烤椰子蛋奶凍, 熱帶式點綴

**Suggested Paired Cocktail — Tropic Island Espresso Martini**

另加

\$12 每份

黃豆醬蘑菇 (v)

蒜蓉菠菜 (v)

蒜頭飯 (v)

## 5 Course Set Menu - \$155pp | Including Wine Pairing - \$220pp

### Opening Times

Wednesday 18:00 - 20:30 | Thursday 17:30 - 20:00 | Friday & Saturday (two sittings) 17:30 - 20:00 / 20:30 - 23:00 | Sunday 12:00 - 16:00

A maximum of 100 guests per session allowed. Please see minimum spend below:

Exclusive Venue Bookings : Wednesday/Thursday - \$18,000 | Friday/Saturday - \$20,000 per session\* | Sunday - \$20,000

\*Friday & Saturday sessions are a maximum of 2 hours each.

Please note: credit card payments incur a service fee of 1.15% - 10% surcharge applies on Sundays - 15% surcharge applies on public holidays. Menu is subject to availability and cannot be customised to accommodate allergies or special dietary requirements.

Crown practises responsible service of alcohol. If you have any queries in this regard please call us at 9292 5777.

For exclusive bookings, please contact the event sales team on 9292 6222 or at [event.sales@crownmelbourne.com.au](mailto:event.sales@crownmelbourne.com.au).

(v) = Vegetarian

# EVERGREEN