



CHRISTMAS DAY

25th December 2023

Adult \$250 | Child \$125

Includes a glass of Veuve Clicquot NV

Marinated Baby Abalone Black Fungus

Cucumber, Salmon Roe, Finger Lime, 10 Year Aged Vinegar Dressing

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Pumpkin Crab Soup

Crab Meat, Truffle Oil

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Seared Hand Dived Scallop

Prosciutto, Fennel Salad, Chilli and Ginger Garlic Dressing, Spring Onion Oil

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Wok-Fried Wagyu Beef with Wasabi Sesame Soy Sauce

Morrel and King Oyster, Mushrooms, Micro Herbs

Singapore Chilli Lobster

Pan-Fried Rice Roll, Spring Onions, Chilli, Egg Floss

Cantonese Style Crispy Chicken

Five Spice Garlic, Crispy Chinese Broccoli

Black Truffle Fried Rice

Asparagus, Eggs

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Gingerbread Spiced Milk Chocolate Mousse

Chinese Plum Jelly, Green Tea Crumble, Black Sesame Tuile

Festive
S e a s o n

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).