

# YES & CHEF

**CROWN SYDNEY DEGUSTATION  
AT EPICUREAN**



# CROWN SYDNEY DEGUSTATION AT EPICUREAN

Step into an unforgettable evening of culinary mastery as Crown presents the Crown Sydney Degustation at Epicurean.

## \$295 PER PERSON

Includes food, beverage is charged additionally on consumption.

## CHILLED SEAFOOD

### EPICUREAN

Sydney Rock Oysters & Pacific Oysters  
Alaskan King Crab, Native Lobster, Swimmer  
Crab, Jonah Claw, Balmian Bugs  
Green Lip Mussels, Diamond Clams, QLD Prawns  
Seafood Condiments

### ICEBERGS

Lightly Steamed WA Marron "Tartare", XO &  
Meyer Lemon  
Scallop Crudo, Verjus Jelly & Wax Leaf  
King Prawns & Armagnac Marie Rose  
Snapper Kokoda, Young Coconut, Makrut Lime,  
Coriander & Chilli  
Coral Trout Cured in Lime & Curry Leaf

## SALADS

### ICEBERGS

Salad Of Paperbark Smoked Rainbow Trout,  
Green Beans & Sweet Mustard  
Hand Picked Spanner Crab, Avocado, Green  
Mango & Radish Salad  
Tomato, Vanella Mozzarella & Oregano Salad  
Caesar Salad, Baby Gem, Parmesan, Crisp  
Pancetta, Soft Egg, Parsley (*Ortiz & White  
Anchovies Served On Side*)  
Assorted Newcastle Greens Leaf

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.  
Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

## CHARCUTERIE & CHEESE

### EPICUREAN

**Meat** – Chilli & Fennel Lonza , Capocollo, Wagyu Beef Bresaola, Oscuro Grande, Prosciutto, Duck Pâté, Rabbit Terrine

**Cheese** – Tarago Triple Brie, Ash Goat Chesse, Gouda Serafina, Truffle Manchego, Heysen Blue Cheese

**Antipasto** – Heirloom Tomato Capresse Aged Balsamic, Marinated Grilled Vegetables, Marinated Broccolini, Roasted Peppers & Capers  
Alto Olives, Pickled Figs, Pickled Quail Eggs

## SUSHI & SASHIMI

### NOBU

Selection of Sashimi Salmon, Tuna, Kingfish

Handcrafted Nigiri

Roll – Salmon Avocado & Spicy Tuna

Nobu Seafood Ceviche

## ROASTS, HOT SEAFOOD, POULTRY

### WOODCUT

Wood Roasted Lamb Coils, Parsley, Barrel Aged Feta, Sumac

Wood Fired Rangers Valley Waygu WX5, Veal Jus, Selection of Mustards

Wood Roasted Pacific Oysters, Charcuterie Dressing, Parsley

Maremma Spiced Duck, Softened Dates, Witlof & Orange Sauce

### EPICUREAN

Roasted Whole Salmon – Saffron Nage, Clams, Mussel & Charred Succulents

Poached Lobster Tail with Nduja Butter

## VEGETABLE

### EPICUREAN

Roasted Harissa Carrots with Smoked Garlic Yoghurt, Parsley Salad

Sarladaise Potato

Steamed Greens with Smoked Almond Crumbed, Buttermilk

Charred Hispi Cabbage, Anchovy Caper Emulsion, Fried Garlic

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

# ITALIAN

## A'MARE

Pizzetta Vegetarian

Pizzetta Meat

Penne Alla Vodka – Penne with a Classic Vodka Tomato Sauce & King Prawns

Sicilian Eggplant Caponata – Sicilian Eggplant Caponata, Olives, Capers, Pine Nuts, Sultanas, Vinegar-Sugar Sauce

Lasagna – Traditional Italian Lasagne of Rich Slow Braised Ragù Layered with Pasta, Bechamel & Parmigiano Reggiano

# ASIAN

## GOLDEN CENTURY

Live Pipies , XO Sauce on Fried Vermicelli

God Mother Chilli Diced Chicken

Fried Vegetarian Spring Roll

Fried Rice

# BBQ

## GOLDEN CENTURY

Peking Duck

Honey Glazed BBQ Pork

# SOUP

Wonton Noodle Soup

Prawn Wontons Tossed in Red Chilli Oil

# DIM SUM

Scallop, Shrimp & Pork Siu Mai

Mixed Mushroom Dumplings

Braised Beef Tripe

Ma Lai Gao (*Steamed Cantonese Sponge Cake*)

# HOT JAPANESE

## NOBU

Miso Black Cod, Butter Lettuce

Chicken Kushiyaiki with Teriyaki Sauce

Baby Tiger Prawns with Creamy Spicy Sauce

Seasonal Vegetable Tempura

Wagyu Beef with Anticucho

Lobster Tempura Amazu Ponzu

Pan Seared Scallop with Yuzu Truffle

Nasu Miso

## EPICUREAN

Beef Cheek Japanese Curry

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

# PASTRY

## ICEBERGS

Malfoy Honey & Amaretti Cake

## WOODCUT

Wood Cut, Cut-Wood Log Cake

## A'MARE

Tiramisù

## GOLDEN CENTURY

Osmanthus & Goji Berry Jelly

## NOBU

Nobu Cheese Cake

Strawberry Pavlova

## EPICUREAN

Pistachio Panna Cotta, Strawberry, Almond  
Streusel

Orange White Chocolate & Yuzu

Apple Saffron, Miso Caramel

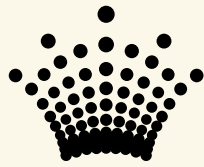
Pineapple Puff

Raspberry Opera

Banoffee Pie, Passion Fruit Caramel

Selection of Macaroons

Assorted Choux Buns



**CROWN**