



Please select 'In Room Dining,' on your telephone to place your order.

(V) Vegetarian, (VG) Vegan, (O) Organic, (S) Sustainable

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free. Please note a 1.15% surcharge applies for all credit card transactions.

A \$10 delivery fee will be added to your bill.



BREAKFAST 6:00AM-11:00AM

IN A HURRY

Breakfast Pastry & Coffee to Go 13

JUICES

Selection of Freshly Squeezed Juices: Orange, Watermelon, Pineapple 15

Selection of Chilled Juices: Apple, Guava, Tomato, Cranberry, Mango or Orange 10

DETOX JUICE

Beetroot, Carrot, Lemon, Ginger, Apple 16



BREAKFAST 6:00AM-11:00AM

CONTINENTAL BREAKFAST

38

Choice of Freshly Squeezed Juice: Orange, Watermelon, Pineapple
Sliced Seasonal Fruit Plate, Vanilla Coconut Yoghurt (V, VG)
Cereal – Cornflakes, Sultana Bran, Coco Pops, Special K, Weet-Bix,
Full Cream, Skim, Soy or Almond Milk
Natural or Flavoured Yoghurt (V)
Freshly Baked Pastries & Bread Selection, Fruit Preserves
Coffee (O, S), Decaffeinated Coffee (O, S), Hot Chocolate, Tea (O, S) or Milk

HEALTHY START BREAKFAST

42

Choice of Freshly Squeezed Juice: Orange, Watermelon, Pineapple
Sliced Seasonal Fruit Platter, Vanilla Coconut Yoghurt (V, VG)
Matcha Chia Seed Pudding, Coconut Yoghurt, Organic Granola
& Mixed Berries (V)
Egg White Omelette – Spinach, Vine Tomatoes, Ricotta Cheese, & Rye
Sourdough
Coffee (O, S), Decaffeinated Coffee (O, S), Hot Chocolate, Tea (O, S) or Milk



BREAKFAST 6:00AM-11:00AM

CEREAL, DAIRY & FRUITS

Cereal – Cornflakes, Sultana Bran, Coco Pops, Special K, Weet-Bix, Full Cream, Skim, Soy or Almond Milk	7
Steel Cut Oat Porridge – Cacao Nibs, Assorted Berries, Flax Seeds (V)	15
Bircher Muesli – Oats, Apple Compote, Almonds, Sultanas, Fresh Apple, & Maple Syrup (V)	18
Plain, Greek or Flavoured Yoghurt (V)	12
Sliced Seasonal Fruit Plate, Vanilla Coconut Yoghurt (V, VG)	16

PASTRIES (CHOOSE THREE)

Croissant, Almond Croissant, Pain au Chocolate, Danishes, Muffin, Butter & Preserves	18
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BREAD (CHOOSE THREE)

Brioche, White, Rye or Wholemeal Sourdough, English Muffin, Gluten Free Bread Butter and Preserves	14
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BREAKFAST 6:00AM-11:00AM

BREAKFAST SPECIALTIES

Avocado on Toasted Sourdough, Whipped Ricotta, Heirloom Tomatoes, Micro Salad (V)	26
Smoked Salmon with Toasted Sourdough Crumpet – Dill Crème Fraîche, Caper, Red Onion, Keta Caviar	36
Eggs Benedict – Sourdough, Smoked Ham, Spinach, Poached Egg & Hollandaise	33
Three Eggs or Egg White Omelette – Ham, Mushroom, Tomato, Onion, Capsicum, Spinach, Feta & Sourdough	29
Two Eggs – Any Style, Roasted Mushrooms, Hash Brown, Vine Tomatoes, Spinach, Chicken Sausage and Sourdough	38

ADDITIONAL ITEMS

Chicken Sausage, Bacon, Oven Roasted Vine Tomatoes, Roasted Mushrooms, Avocado, Baked Beans, Sautéed Spinach, Hash Browns	10
Smoked Salmon	14

ASIAN SPECIALTIES

Congee – Pork & Century Egg, Chicken & Mushroom, or Fish & Ginger, Green Shallots, Pickled Vegetables, Preserved Mustard Olive, & Chinese Doughnut	28
Pork & Prawn Wontons Noodle Soup – Egg Noodle, Chicken Broth, & Asian Greens	38
Singapore Noodles – Char Siu Pork, Prawn, Shiitake Mushroom, Egg, Garlic Chives, Bean Shoots	32



À LA CARTE 11:00AM-12:00AM

Selection of Freshly Squeezed Juices: Orange, Watermelon, Pineapple	15
Selection of Chilled Juices: Apple, Guava, Tomato, Cranberry, Mango or Orange	10

WESTERN SELECTION

RAW & CURED

Anna Dutch Oscietra Caviar, Crème Fraîche & Blinis	30g/380
Black Pearl Beluga Caviar, Crème Fraîche & Blinis	30g/508
Freshly Shucked Sydney Rock Oyster with Spicy Lime or Mignonette	7 ea
Sushi and Sashimi Platter with Soy & Wasabi	68
Charcuterie Plate – Wagyu Bresaola, Fennel Salami, Lonza, Salami Oscura Grande Pickled Vegetables, Alto Olives & Sourdough	49

SALADS

Endive Salad – Pickled Pear, Citrus, Crumbled Gorgonzola, Candied Pecan, Fennel Fronds (V)	26
Kale & Quinoa Salad – Avocado, Chickpea, Edamame, Persian Feta, Grape, Sumac & Sunflower Seeds (V)	28
Tomato Caprese – Heirloom Tomato, Burrata, Persimmon, Basil Gel, Fig Jam (V)	26
Grilled Tuna Nicoise Salad – Quail Egg Mi-cuit, Green Beans, Tomato, Black Olives, Kipfler Potato Crisps	38
Classic Caesar Salad – Cos lettuce, Herb Croutons, Crispy Bacon, Shaved Parmesan, Poached Egg, Marinated Anchovies	30
Add Chicken	39



À LA CARTE 11:00AM-12:00AM

SOUPS

Tomato Soup, Focaccia Bread (V)	24
Soup of the Day	24

BURGERS, SANDWICHES & WRAPS

Crown Sydney Beef Burger – Smoked Bacon, Bread & Butter Pickles, Tomato Relish, Lettuce, Tomato, Mayonnaise & Swiss Cheese	39
Chicken Katsu Sandwich – Mustard, White Cabbage Slaw, Tonkatsu Sauce	30
Club Sandwich – Bacon, Lettuce, Tomato, Mayonnaise, Garlic & Thyme Chicken, Fried Egg	37
BBQ Mushroom Toastie – Sourdough, Spicy BBQ Sauce, Coleslaw, Vegan Aioli (VG)	29

*All Burgers, Sandwiches & Wraps are Served with French Fries
or Mixed Leaf Salad*



À LA CARTE 11:00AM-12:00AM

MAIN COURSES

Spaghetti, Beef Bolognese Sauce, Parmigiano Reggiano	36
Tomato & Mushroom Busiate – Burst Cherry Tomatoes, Stracciatella, Basil (V)	32
Saffron Prawn Pappardelle – Prawn, Zucchini Flowers, Sage, Parmesan	40
Fish & Chips – Beer Battered Gurnard, Tartare Sauce, Lemon	39
Blue Eye Cod – Asparagus, Coral Tuile, Karkalla, Braised Fennel, Romesco Sauce	52
Chicken Supreme – Corn Velouté, Broccolini, Dutch Carrots, Artichoke Chips, Tarragon Vinaigrette	49
MBS 4+ Wagyu Beef Striploin – Potato Gratin, Baby Spinach, Caramelised Onion, Bush Tomato, Chimichurri	98
MBS 6+ Tajima Wagyu Rump – Pickled Red Onion, Confit Eschalots, Sautéed Mushroom, Black Garlic, Roasted Artichoke, Café de Paris	86
Rack of Lamb – Herb Crusted, Minted Pea Purée, Sugar Snaps, Cherry Tomatoes, Pickled Morel	89
Roasted Cauliflower – Whipped Tahini, Cumin Carrots, Seaweed, Macadamia & Puffed Rice (VG)	34

SIDE DISHES

15

French Fries, Mashed Potato, Buttered Seasonal Vegetables

Steamed Rice or Mixed Leafy Salad with Balsamic Dressing



À LA CARTE 11:00AM-12:00AM

ASIAN BITES

Edamame – Sea Salt or Sesame & Seaweed (V)	12
Salt & Pepper Calamari – Sichuan Pepper, Garlic Crumbs	24
Peking Duck Spring Roll – Hoisin Dipping Sauce	22
Soft Shell Crab Bao Bun – Singapore Chilli Mayo, Crisp Curry Leaves	26

ASIAN SELECTION

Hainan Free Range Chicken, Fragrant Shallot Rice, Ginger Shallot Sauce, Chilli Lime Sauce & Sweet Soy Sauce	42
Malai Kofta – Kulcha Bread, Papadum, Cucumber Raita, Mango Chutney & Achar (V)	36
Massaman Beef Cheek – Heirloom Potatoes, Pickled Baby Onions, Peanuts, Fried Shallot	46

SOUP, NOODLE SOUP AND CONGEE

Egg Noodle Soup, Chicken Broth & Asian Greens: Pork & Prawn Wonton, Ginger Poached Chicken, Braised Beef Brisket or Tofu & Vegetable	38
Congee – Pork & Century Egg, Chicken & Mushrooms or Fish & Ginger, Green Shallots, Pickled Vegetables, Preserved Mustard Olive & Fried Chinese Doughnut	28
Seafood Laksa – Vermicelli, Prawns, Calamari, Mussels, Tofu Puff, Bean Sprouts & Laksa Leaves	39



À LA CARTE 11:00AM-12:00AM

FROM THE WOK

Seafood Fried Rice – Eggs, Prawns, Scallops, Squid, Asparagus & Tobiko	32
Char Kway Teow – Prawns, Lap Cheong, Calamari, Garlic Chives, Bean Shoots, Eggs, Sambal	39
Wok Fried Wagyu Beef – Mongolian Sauce, Broccoli, Sweet Onions, Leek & Chilli	56
Three Cup Chicken – Shallot, King Oyster Mushroom, Ginger, Garlic & Fresh Basil	36
Sweet & Sour Prawn – Medley Pepper, Pineapple	42
Stir Fried Vegetables – Oyster Sauce or Ginger Sauce (V)	15

STEAMED DUMPLINGS (CHOOSE FOUR)

Dim Sum & Dumpling Selection – Chicken Siu Mai, Prawn Gow Gee, BBQ Pork Bun, Vegetable Dumpling (V), served with Chilli Sauce, Fresh Chilli, Soy Sauce & Black Vinegar	28
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DESSERTS

Cheesecake – Baked New York Berries Cheesecake with Lime Sour Cream & Black Sesame Tuile	20
Crème Caramel – Vanilla Bean Custard, Fresh Seasonal Fruit	20
Chocolate Tart – Caramelised Banana, Salted Pecans	20
Liquid Center Chocolate Cake – Sour Cherry Compote, Chantilly Cream	21
Scoops of Ice Cream – Chocolate, Vanilla or Strawberry	12
Seasonal Fruit Platter (V, VG)	21
Local Artisanal Cheese Platter, Lavosh, Condiments	32



KIDS MENU AVAILABLE 24 HOURS

BREAKFAST

Pancake, Butter & Maple Syrup (V)	13
Plain or Strawberry Yoghurt (V)	10
Scrambled Eggs, Chicken Sausage or Bacon & Toast	15

LUNCH & DINNER

Ham & Cheese Toastie	14
Spaghetti, Beef Bolognaise Sauce, Parmesan Cheese	16
Crispy Chicken and French Fries	16
Seared Salmon, Seasonal Vegetables, & Rice	18
Battered Fish Finger, French Fries	15
Kids Cheese or Plain Beef Burger & French Fries	17
Margherita Pizza, Tomato Sauce, Mozzarella Cheese, Olive Oil	16

DESSERTS

Chocolate & Strawberry Sundae	13
Freshly Baked Chocolate Chip Cookie with Chocolate Sauce & Vanilla Ice Cream	13
Eton Mess – Crushed Meringue, White Chocolate Crèmeux, Fresh Berries	13
Serendipity Ice Cream Tub 120ml – Death by Chocolate, Super Fudge Brownie, Strawberry Jam, Vanilla Bean, Mango Sorbet	10



LATE NIGHT MENU 12:00AM-11:00AM

Selection of Freshly Squeezed Juices: Orange, Watermelon, Pineapple 15

Selection of Chilled Juices: Apple, Guava, Tomato, Cranberry, Mango or Orange 10

WESTERN SELECTION

SALADS

Kale & Quinoa Salad – Avocado, Chickpea, Edamame, Persian Feta, Grape, Sumac & Sunflower Seeds (V) 28

Grilled Tuna Nicoise Salad – Quail Egg Mi-cuit, Green Beans, Tomato, Black Olives, Kipfler Potato Crisps 38

Classic Caesar Salad – Cos lettuce, Herb croutons, Crispy Bacon, Shaved Parmesan, Poached Egg, Marinated Anchovies 30

Add Grilled Chicken 39

SOUP

Tomato Soup, Focaccia Bread (V) 24

BURGERS, SANDWICHES & WRAPS

Crown Sydney Beef Burger – Smoked Bacon, Bread & Butter Pickles, Tomato Relish, Mayonnaise, Lettuce, Tomato, & Swiss Cheese 39

Club Sandwich – Bacon, Lettuce, Tomato, Mayonnaise, Garlic & Thyme Chicken, Fried Eggs 37

BBQ Mushroom Toastie – Sourdough, Spicy BBQ Sauce, Coleslaw, Vegan Aioli (VG) 29

All Burgers, Sandwiches & Wraps are served with French Fries or Mixed Leaf Salad



LATE NIGHT MENU 12:00AM-11:00AM

MAIN COURSES

Spaghetti, Beef Bolognese Sauce, Parmigiano Reggiano	36
Fish & Chips – Beer Battered Gurnard, Tartare Sauce, Lemon	39
All Day Breakfast – Two Eggs – Any Style, Roasted Mushrooms, Hash Brown, Vine Tomatoes, Spinach, Chicken Sausage & Sourdough	38
Margherita Pizza, Buffalo Mozzarella, Basil	26
Add Pepperoni, Bacon or Chicken	9 ea
Add Kalamata Olives, Capsicum or Mushrooms	5 ea



LATE NIGHT MENU 12:00AM-11:00AM

ASIAN SELECTION

Hainan Free Range Chicken, Fragrant Shallot Rice, Ginger Shallot Sauce, Chilli Lime Sauce & Sweet Soy Sauce	42
Massaman Beef Cheek – Heirloom Potatoes, Pickled Baby Onions, Peanuts, Fried Shallot	46

NOODLE SOUP AND CONGEE

Egg Noodle Soup, Chicken Broth & Asian Greens: Pork & Prawn Wonton, Ginger Poached Chicken, Braised Beef Brisket or Tofu & Vegetable	38
Congee – Pork & Century Egg, Chicken & Mushrooms or Fish & Ginger, Green Shallots, Pickled Vegetables, Preserved Mustard Olive & Fried Chinese Doughnut	28

FROM THE WOK

Seafood Fried Rice – Eggs, Prawns, Scallops, Squid, Asparagus & Tobiko	32
Char Kway Teow – Prawns, Lap Cheong, Calamari, Garlic Chives, Bean Shoots, Eggs, Sambal	39
Wok Fried Wagyu Beef – Mongolian Sauce, Broccoli, Sweet Onions, Leek & Chilli	56
Three Cup Chicken – Shallot, King Oyster Mushroom, Ginger, Garlic & Fresh Basil	36
Stir Fried Vegetables – Oyster Sauce or Ginger Sauce (V)	15



LATE NIGHT MENU 12:00AM-11:00AM

DESSERTS

Cheesecake – Baked New York Berries Cheesecake with Lime Sour Cream & Black Sesame Tuile	20
Chocolate Tart – Caramelised Banana, Salted Pecans	20
Scoops of Ice Cream – Chocolate, Vanilla or Strawberry	10
Seasonal Fruit Platter (V, VG)	21
Local Artisanal Cheese Platter, Lavosh, Condiments	32