



## MOTHER'S DAY WITH NOBU

Menu is subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. 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).

Crown practises responsible service of alcohol.

# BEVERAGE PACKAGE

Enhance your dining experience with an optional 2-hour  
beverage package.

\$100 per adult\*

## SPARKLING

Croser NV Sparkling wine

## WHITE WINE

Giant Steps Yarra Valley Chardonnay

Shaw + Smith Sauvignon Blac

## RED WINE

Stonier Pinot Noir

Buckshot Vineyard Shiraz

## BEER

Kirin Ichiban

Asahi Super Dry

## COCKTAILS

Yasei no Hana

Himawari

# MOTHER'S DAY SET MENU

\$210pp | including a flute of Veuve Clicquot Champagne NV

## 1<sup>ST</sup> COURSE | SANTEN MORI

Oyster Tosazu jelly with caviar

Wagyu beets with crispy leek

Japanese Buri Nori taco with a wasabi salsa

## 2<sup>ND</sup> COURSE | SUSHI

Tuna Caviar Nigiri

Salmon Dry Miso Nigiri

Yellowtail Jalapeno Nigiri

Market Whitefish shaved Karasumi Nigiri

Crispy rice with Hokkaido Scallop & wasabi Aioli

## 3<sup>RD</sup> COURSE

Savory Battered Quail with Sweet Vinegar Chilli Oil, Crisp Watermelon,  
Red onion & Micro Herbs

## 4<sup>TH</sup> COURSE

Australia Wagyu Mayura with Citrus Miso Butter, Pickle Tomatoes, Crispy  
Keffler Potato & Char Broccolini

## DESSERT

Matcha Chiffon, Forest berries and Vanilla