

# A LA CARTE

## DINING MENU



# WELCOME

**LOCATED IN THE HISTORIC HEART OF MAYFAIR**, the building that houses Crown London dates back to the 17th century. Once fondly known as The White Elephant Club, this private dining institution was frequented by Hollywood stars and high society, heralding these surroundings as 'the place to be'.

Cherishing this rich history, you will be greeted by the brass elephant on the front step; a beautiful nod to the past, whilst embracing the present and welcoming the future.

Our members and their guests are surrounded by refined elegance from the moment they arrive. From a personalised welcome to the immaculate interiors and exceptional restaurant serving a variety of an international cuisines.

Allow our Executive Chef, Nicola Ducceschi and his remarkable team to take you on a culinary journey, using premium, locally sourced and sustainable produce. Welcome to Crown London's Restaurant & Bar, where exception meets passion, heritage meets experience and signature dishes are born.

Lina Jurkeviciute, Head of Hospitality

Nicola Ducceschi, Executive Chef

Frederic Tanoh-Koutoua, Sommelier

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# To START

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Artisanal breadbasket with traditional Bordier butter 6

## MODERN EUROPEAN SPECIALTIES

Seared tuna, yuzu and black truffle vinaigrette 28

Lobster bisque, lobster ravioli and basil 24

Warm aubergine Parmigiana, parmesan foam (v) 18

## ASIAN SPECIALTIES

Sambal prawns 25

Won Ton Soup 13

Tom Yam Soup (Chicken or Prawns) 16

Selection of Dim Sum\* 15

(v) Vegetarian | \* Contains Pork

Should you have any dietary requirements or allergies please inform your waiter.

A discretionary service charge of 15% will be added to your final bill.

[www.crownlondon.co.uk](http://www.crownlondon.co.uk) | [bookings@crownlondon.co.uk](mailto:bookings@crownlondon.co.uk)

# To START

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## INDIAN SPECIALTIES

Basket of poppadoms with chutney selection (v)	10
Vegetable samosas with coriander chutney (v)	13
Tandoori paneer tikka (v)	15

## MIDDLE EASTERN SPECIALTIES

Hot & cold mezze (shared between 2)	38
Selection of savoury pastries with tahini sauce	18
Grilled halloumi with rose poached figs and pistachio (v)	16
Fried calamari with garlic sauce and za'atar	20

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# MAIN

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## MODERN EUROPEAN SPECIALTIES

Dover Sole Meuniere	65
Veal Milanese, aubergine Parmigiana with rocket and parmesan	42
Roasted Westholme Wagyu beef fillet	56
<i>Served with your choice of sauce: au Poivre, Café de Paris or Barolo</i>	
Veal Ossobuco, pan fried risotto cake	40
Roasted Cornish cod, bouillabaisse, saffron fregola	42

## ASIAN SPECIALTIES

Steamed sea bass with ginger and spring onion	37
Wok fried beef in black pepper sauce	37
Aromatic duck, Hoisin sauce, leeks and cucumber	38
Crown London Kung Po chicken with cashew nuts	28

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# MAIN

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## INDIAN SPECIALTIES

Old Delhi butter chicken	28
Lamb or Chicken Biryani with Raita	36/30
Chicken Mirch Lagi	30
Lamb Khadi	36
Tiger Prawns masala	30

## MIDDLE EASTERN SPECIALTIES

Shish Taouk, <i>served with Arabic rice and Lebanese salad</i>	28
Lamb Kofta, <i>served with Arabic rice and Lebanese salad</i>	30
Farrouj Meshwi	38
Samke Harra	36
Lebanese mixed grill (for 2 people)	75

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# SALADS

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Green Park Salad <i>fresh leaves, hearts of palm, roasted artichokes, avocado, asparagus, raspberry dressing (v)</i>	21
Crown Salad <i>avocado, peppers, red onion, baby gem with grilled chicken</i>	23
Lebanese Salad <i>cucumber, tomatoes, peppers, mint with pomegranate dressing (v)</i>	18
Fattoush Salad <i>pomegranate dressing</i>	18
Chicken tikka salad, <i>with mint and coriander dressing</i>	25

# EXTRAS

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Sautéed spinach with parmesan and garlic (v)	9
Beef fat roast potatoes	8
Chunky chips with black truffle (v)	13
Mashed potatoes	8
Grilled vegetables with rosemary dressing (v)	9
Dahl Makani (v)	18
Palak aloo (v)	15
Naan Bread <i>plain, butter or garlic (v)</i>	6
Basmati or Pilaf rice with spices and saffron (v)	9
Grilled asparagus, chili, garlic, pecorino	12

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## ESSERTS

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Ginger and lime crème brûlée	13
Basque cheesecake, passion fruit sorbet	13
Sticky toffee pudding, vanilla ice cream	13
Selection of farmhouse cheese served with spiced fig jam	18
Selection of homemade ice cream, choice of two Madagascan vanilla   chocolate   pistachio	11
Selection of homemade sorbets, choice of two mango   lemon   strawberry   passion fruit	11

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