

# WELCOME TO AZUR

Please take note of any food allergies or dietary requirement upon ordering.



Vegetarian



Contains Egg



Vegan



Contains Peanuts



Gluten-Free



Contains Pork



Contains Dairy



Contains Beef



Contains Alcohol



Contains Seafood



Made from Sustainably-Sourced Ingredients

Keep a look out for our new items that are sustainably sourced!

Enjoy your meal!

# MUNCHIES LUNCHIES SET LUNCH

\$23<sup>++</sup>

includes choice of one Appetizer or Soup, choice of Main and unlimited serving of coffee and tea

Add \$5<sup>++</sup> for a Fresh Fruit Platter

## APPETIZERS & SOUPS

(SELECT ONE)

GREEK SALAD BOWL 🍷 🍴

THAI PAPAYA SALAD 🍷 🍴

TRUFFLE MUSHROOM SOUP 🍷 🍷

## MAINS

(SELECT ONE)

CROWNE CLUB SANDWICH 🍷 🍷 🍷

CHAR KWAY TEOW 🍷 🍷 🍷

TAGLIATELLE CARBONARA 🍷 🍷 🍷

HAINANESE CHICKEN RICE

## DESSERT

FRESH FRUIT PLATTER

## BEVERAGE

COFFEE AND TEA

All prices are subject to 10% service charge and prevailing government taxes.

# A LA CARTE DINING

Lunch: Available from 12:00pm until 2:30pm

Dinner: Available from 6:00pm until 9:30pm

## SALADS & APPETIZERS

GREEK SALAD BOWL 🥗 🍷 \$14\*\*

Greek Style Home Salad, Kalamanta Olives, Cucumbers, Tomatoes, Red Onions and Feta Cheese in Lemon Oregano Dressing

THAI PAPAYA SALAD 🥗 🍷 \$14\*\*

Green Papaya, Mangoes and Roasted Crushed Peanuts in House-made Corriander and Garlic Dressing

MIDDLE EASTERN BOWL 🥗 🍷 \$17\*\*

Classic Garden Salad, Falafel, Cucumbers, Artichokes, Avocados and Hummus served with Flat Bread

WARM SALMON CAESAR 🥗 🍷 🥥 \$19\*\*

Grilled Salmon, Baby Romaine Lettuce, Garlic Croutons, Sous Vide Egg and Shaved Parmigiano Cheese in House-made Warm Caesar Dressing

CROWNE KETO BOWL 🥗 🍷 🥗 \$19\*\*

Grilled Beef Patty with Cauliflower Rice, Cherry Tomatoes, Cucumbers, Sweet Corn and Asparagus in Lemon Oregano Vinaigrette

MOZZARELLA DI BUFALA 🥗 🍷 🥗 \$22\*\*

Buffalo Milk Mozzarella with Wine Tomatoes, Rockets, Artichokes, Almond Flakes in Aged Balsamic Vinegar

## SOUP

TRUFFLE MUSHROOM SOUP 🥗 🍷 \$16\*\*

Wild Mushroom Puree and White Truffle Oil served with Bread Rolls and Butter

🍷 🥗 PLANT-BASED TOM KHA KAI 🍷 \$15\*\*

Thai-Style Spicy and Sour Coconut Soup with Plant-Based Chicken with Mushrooms and Mixed Vegetables

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### TOM YUM “GOONG” 🍤

Classic Thai-Style Hot and Sour Coconut Broth with Fresh Prawns, Assorted Seafood and Mixed Vegetables

\$14\*\*

## LIGHT MEALS, BURGERS & SANDWICHES

### “YOUR WAY” ORGANIC EGGS 🍳🥚🍳

Two Organic Eggs, Pork Bacon, Chicken Sausage, Sautéed Mushrooms, Provençal Tomatoes, Potato Rosti and Baked Beans

\$20\*\*

Choice of Eggs:

Sunny-Side Up, Over Easy, Poached, Hard Boiled, Soft Boiled, Plain or Egg White Omelette

### DOUBLE CHEESE WAGYU BEEF BURGER 🍷🍷

Wagyu Beef Patty, Parmigiano Cheese, Cheddar Cheese, Gherkins, Tomatoes and Lettuce in a Brioche Bun, served with French Fries

\$30\*\*

### BARRAMUNDI AND CHIPS 🍷🍷

Beer-battered Sustainable Barramundi Filet served with Raisin Coleslaw, French Fries and House-made Tartar Sauce

\$29\*\*

### PULLED BEEF GNOCCHI 🍷🍷

Sous Vide Angus Beef Flank and Gnocchi with Pomodoro Sauce, Mozzarella Cheese and Parmigiano Cheese

\$25\*\*

### CROWNE CLUB SANDWICH 🍷🥚🍳

Smoked Organic Sakura Chicken with House-made Herb Mayonnaised, Pork Bacon, Fried Egg, Lettuce and Tomatoes in House-made Chia Seed Ciabatta, served with French Fries

\$23\*\*

### 🍷🍷 ‘ALOHA’ BURGER 🍷🍷

“Meat-less” Patty, Caramelized Pineapples, Lettuce and Tomatoes in a Brioche Bun, served with House-made Japanese Mayonnaise and Teriyaki Sauce

\$22\*\*

### SATAY PANGGANG 🍷

Half Dozen of Meat Skewers, House-made Peanut Sauce, Rice Cake with Sliced Onions and Cucumbers

\$20\*\*

Choice of Meat:

Chicken or Mutton












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- BBQ CHICKEN BURRITO** 🍷  
 Barbecued Sakura Chicken mixed with Cauliflower Raisin Pilaf Rice, Pickled Vegetables and Mozzarella Cheese in House-made Mexican Salsa Dressing, served with French Fries **\$19\*\***
- CHILLI CON CARNE NACHOS** 🌱  
 Plant-based Chilli Con Carne, Guacamole and Tomato Salsa served with Tortilla Chips **\$19\*\***
- SUSHI PLATTER** 🍷 🍣 🍱  
 Aburi Salmon Ebiko Sushi, Inari Kani Salad and Tamago Sushi served with Wasabi and Shoyu **\$17\*\***



















## WESTERN MAINS

- ANGUS BEEF RIBEYE** 🍷  
 250gm of Australian Angus Beef Ribeye with choice of two Sides Dishes **\$52\*\***
- Choice of 2 Side Dishes:  
 Truffle Mashed Potatoes, French Fries, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Fragrant Asian Rice, Seasonal Greens or Grilled Asparagus
- Choice of 1 Sauce:  
 Red Wine Sauce, Black Pepper Sauce, Blue Cheese Cream or Mustard Cream
- KING SALMON** 🍱  
 Grilled New Zealand King Salmon Fillet with choice of two Side Dishes **\$33\*\***
- Choice of 2 Side Dishes:  
 Truffle Mashed Potatoes, French Fries, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Fragrant Asian Rice, Seasonal Greens or Grilled Asparagus
- Choice of 1 Sauce:  
 Red Wine Sauce, Black Pepper Sauce, Blue Cheese Cream or Mustard Cream
- LOBSTER TRUFFLE RISOTTO** 🍷 🍱  
 Boston Lobster, Lobster Bisque Arborio Rice with Parmigiano Cheese and Shaved Truffle **\$42\*\***
- SIGNATURE BARBECUE IBERICO PORK RIBS** 🍷 🍖  
 Barbecue Iberico Pork Ribs served with Raisin Coleslaw and Sweet Potato Fries **\$32\*\***
- Choice of Sauce:  
 Hickory BBQ Sauce or Black Pepper Sauce

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<b>FRENCH POT CHICKEN</b>  	\$26**
Sous Vide Sakura Chicken Leg slow-stewed with Merlot and Fresh Herbs, served with Truffle Mashed Potato and Seasonal Market Greens	
<b>TAGLIATELLE CARBONARA</b>    	\$26**
Sautéed Pork Bacon, Ham, Onions, Egg Yolk and Tagliatelle in a Creamy Parmesan Cheese Sauce	
<b>BURRATA PIZZA</b>  	\$29**
Burrata Cheese, Mozzarella Cheese, Fresh Rocket Leaves and Tomatoes in Basil Puree on House-made Pizza Dough	
<b>PROSCIUTTO ARUGULA PIZZA</b>  	\$28**
Prosciutto Ham, Mozzarella Cheese and Rocket Leaves in Tomato and Basil Puree on House-made Pizza Dough	
<b>BBQ MOROCCAN CHICKEN PIZZA</b> 	\$24**
Moroccan Chicken, Capsicums and Mozzarella Cheese in BBQ Sauce on House-made Pizza Dough	

## SIDES

Truffle Mashed Potato  	\$5**
French Fries 	\$5**
Sweet Potato Fries 	\$5**
Grilled Asparagus 	\$5**
Raisin Coleslaw  	\$5**
Garden Salad 	\$5**
Seasonal Market Greens  	\$5**
Japanese Pearl Rice	\$5**
Hainanese Rice	\$5**
Red Wine Sauce   	\$5**
Black Pepper Sauce   	\$5**
Blue Cheese Cream  	\$5**

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Mustard Cream 🍷 🍷	\$5**
Dill & Parmesan Cream 🍷 🍷	\$5**

## ASIAN MAINS

<b>SLIPPER LOBSTER SINGAPORE LAKSA</b> 🍲 🍤 🍤 Slipper Lobster, Thick Vermicelli, Fish Cake, Shredded Chicken, Quail Egg, Beancurd Puff and Bean Sprouts in House-made Spicy Coconut Gravy	\$28**
<b>NONYA FRIED RICE</b> 🍲 🍤 🍤 Wok-Fried Rice, Spicy Peranakan Belacan Chilli, Fried Chicken, Sunny-Side Egg, Mixed Vegetables and Crackers	\$26**
<b>BEEF BIBIMBAP</b> 🍲 🍷 Korean-Style Fried Rice with Sliced Beef, Egg, Seasoned Vegetables, Spicy Gochujang Sauce and Sesame Oil	\$26**
<b>THAI MASSAMAN CURRY WITH BEEF</b> 🍲 🍷 🍷 Thai-Style Massaman Coconut Curry with Black Angus Beef Brisket, Potatoes and Roasted Peanuts, served with Thai Jasmine Rice	\$26**
<b>POKE SALMON BOWL</b> 🍲 Fresh Salmon marinated and torched with Mentaiko, served with Avocado, Cucumber, Tomato, Sesame Seeds and Pearl Rice	\$28**
<b>SEAFOOD HOKKIEN MEE</b> 🍲 🍤 🍤 Rice Vermicelli Noodle, Crab Meat, Prawns, Squid, Eggs and Chives in Fragrant Prawn Stock Gravy	\$25**
<b>HAINANESE CHICKEN RICE</b> Poached Sakura Chicken and Savoury Hainanese Chicken Rice served with House-made Chilli Sauce, Spring Onion Ginger Sauce, Pickled Achar and Soup	\$25**
🍷🍷 <b>KOPI-C “MEAT-LESS” CUTLET</b> 🍷 Coffee-Glazed “Meat-less” Cutlet with Japanese Rice and Pickled Radish	\$24**
🍷🍷 <b>MALA PLANT-BASED BOWL</b> 🍷 Fresh Vegetables, Assorted Mushrooms, Seaweed and Lotus Roots with Sweet Potato Noodles in House-made Mala Chilli Oil Paste	\$22**

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## CHAR KWAY TEOW

Rice Noodles, Prawns, Fresh Cockles, Fish Cake, Choy Sum, Bean Sprouts and Chinese Sausage

\$20\*\*

Choice of Spiciness:

Spicy or Non-Spicy

## DESSERTS

### BANANA CHOCOLATE MOUSSE

Valrhona Chocolate Mousse with Brandy and Caramel Banana Compote with Mixed Nuts

\$18\*\*

### BURNT CHEESECAKE

Caramelized Creamy Cheesecake with Fresh Berries

\$17\*\*

### MANGO SAGO POMELO

Fresh Mango Puree with Sago and Pomelo Bits

\$12\*\*

### FRESH FRUIT PLATTER

Seasonal Sliced Fruits with Fresh Berries

\$15\*\*

### GELATO ICE CREAM

Single Scoop of House-made Gelato Ice Cream

\$8\*\*

Choice of Flavour:

Chocolate, Vanilla, Strawberry, Durian or Gula Melaka



# BEVERAGES

## LOCAL SPECIALITY

	HOT	ICED
<b>CROWNE SIGNATURE ICED LEMON TEA</b> Freshly-brewed tea with honey and lemon wedges	-	\$11**
<b>“YUAN YANG” (COFFEE WITH TEA)</b> Classic Hong Kong mix of coffeetea with seven-parts milk tea and three-parts coffee	\$9**	\$10**
<b>BANDUNG</b> Local mix of rose syrup and fresh milk	-	\$10**
<b>TEH TARIK</b> Local favourite “pulled” milk tea	\$9**	\$10**

## COFFEE, TEA AND CHOCOLATE

	HOT	ICED
<b>COFFEE</b> Choice of Espresso, Americano, Cappuccino, Café Latte, Café Mocha or Decaffeinated	\$9**	\$10**
<b>CHOCOLATE</b>	\$9**	\$10**
<b>DILMAH TEA</b> Choice of English Breakfast, Earl Grey, Oolong, Chamomile, Green, Peppermint or Ceylon	\$9**	\$10**

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## SOFT DRINKS AND WATER

	ICED
<b>SOFT DRINKS</b> Choice of Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Sprite, Ginger Ale, Soda Water or Tonic Water	\$10 <sup>++</sup>
<b>BOTTLED WATER (750ML)</b> Choice of Acqua Panna or San Pellegrino Sparkling	\$10 <sup>++</sup>
<b>BOTTLED WATER (250ML)</b> Choice of Acqua Panna or San Pellegrino Sparkling	\$5 <sup>++</sup>

## JUICES, SMOOTHIES AND MILKSHAKES

	ICED
<b>FRESHLY SQUEEZED JUICE MIX</b> Choice of 3 Fruits: Green Apple, Orange, Carrot, Pineapple, Grapefruit or Watermelon	\$15 <sup>++</sup>
<b>FRESHLY SQUEEZED JUICE</b> Choice of Green Apple, Orange, Carrot, Pineapple, Grapefruit or Watermelon	\$10 <sup>++</sup>
<b>CHILLED JUICE</b> Choice of Apple, Cranberry, Orange or Pineapple	\$9 <sup>++</sup>
<b>FRUIT SMOOTHIE</b> Choice of Banana, Mango or Strawberry with Milk and Greek Yoghurt	\$12 <sup>++</sup>
<b>FRUIT MILKSHAKE</b> Choice of Banana, Mango or Strawberry with Vanilla Ice Cream and Milk	\$15 <sup>++</sup>
<b>OREO MILKSHAKE</b> Oreo, Vanilla Ice Cream and Milk	\$15 <sup>++</sup>

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## ICED

### CLEANSING CARROT

Carrot, Apple, Lemon and Ginger

\$15\*\*

### REJUVENATING RECHARGE

Pineapple, Apple, Banana and Coconut Water

\$15\*\*

### GINGER DETOX

Ginger, Lemon and Apple

\$15\*\*

## BOTTLED BEER

TIGER, SINGAPORE

\$14\*\*

HEINEKEN, NETHERLANDS

\$16\*\*

ASAHI SUPER DRY, JAPAN

\$16\*\*

PERONI NASTRO AZZURO, ITALY

\$17\*\*

GUINNESS, IRELAND

\$17\*\*

## CHAMPAGNE & WINE

CHAMPAGNE	GLASS	BOTTLE
<b>MOËT &amp; CHANDON IMPÉRIAL, FRANCE</b> A refreshing lemon peel followed by baked apple pie and almond flavours with a zesty uplifting mousse finish.	\$25**	\$180**
<b>MOËT &amp; CHANDON ROSÉ IMPÉRIAL, FRANCE</b> A combination of green apple and citrus fruit combined with brioche notes, accompanied by fine bubbles and a long finish.	\$30**	\$210**
<b>DOM PERIGNON VINTAGE 2010, FRANCE</b> An ample presence, full and massive, with sappy sensation that dominates but rapidly overtaken by the aroma for a generous, firm and controlled spices and pepper sensation, sustaining to a scintilating and saline finish.	-	\$700**
<b>WHITE WINE</b>		
<b>M CHAPOUTIER MARIUS BLANC BY MICHEL CHAPOUTIER 2019, FRANCE</b> A brilliant and pale yellow wine with an ample palate that is rich, fruity and has a great persistency with acidities and aromas of ripe fruits.	\$15**	\$80**
<b>BODEGAS TORRES VIA ESMERALDA, SPAIN</b> A fragrant and floral wine with notes of fresh muscat, grapes and citrus fruits with passionfruit that is sensual and silky on the palate with a delicate pink grapefruit acidity.	\$16**	\$85**
<b>XANADU EXMOOR SEMILLON SAUVIGNON BLANC, AUSTRALIA</b> A medium-bodied zesty palate with freshly-squeezed citrus flavours combined with tropical fruits and a touch of quince, giving a lip-smackingly dry crisp acidity and clean refreshing finish.	\$20**	\$90**
<b>MOUNT RILEY PINOT GRIS, NEW ZEALAND</b> An off-dry pear, citrus, floral and spice aroma with complexity in stainless steel to retain bold aromatics and freshness.	\$25**	\$105**

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	<b>GLASS</b>	<b>BOTTLE</b>
<b>ROBERT MONDAVI PRIVATE SELECTION BOURBON BARREL-AGED CHARDONNAY, USA</b> An incredibly bold sensory expression of soft and chewy tannins with a toasty oak long and lust finish.	\$26**	\$110**
<b>LUIGI BOSCA CHARDONNAY, ARGENTINA</b> A round and defined palate with good volume and ripe fruit character with balanced acidity for an expressive and rich finish accompanied by an elegant floral note and a long aftertaste.	\$28**	\$120**
<b>RED WINE</b>		
<b>M. CHAPOUTIER MARIUS ROUGE BY MICHEL CHAPOUTIER IGP, PAYS D'OC, FRANCE</b> A powerful, concentrated and structured attack of silk tannins with red fruit aromas.	\$15**	\$80**
<b>BODEGAS TORRES SANGRE DE TORO ORIGINAL, SPAIN</b> A smooth attack of roasting notes with ripe black fruits and preserves on a base of strawberry and blackberry jam.	\$16**	\$85**
<b>XANADU EXMOOR SHIRAZ, AUSTRALIA</b> A full-bodied ample depth with plenty of inky ripe forest fruits with approachable tannins for a generous supple structure and lovely persistence of flavour.	\$20**	\$90**
<b>MOUNT RILEY PINOT NOIR, NEW ZEALAND</b> An intensely-flavoured red fruits and dark cherry with soft, approachable tannins a spicy savoury finish.	\$25**	\$105**
<b>ROBERT MONDAVI PRIVATE SELECTION RYE BARREL-AGED RED BLEND, USA</b> A concentrated, full-flavoured grape with concentrated aromas of blackberry cobbler, ripe dark berries alongside vanilla, milk chocolate, coffee and smoke for soft, chewy tannins and a long, lush toasty finish.	\$26**	\$110**
<b>LUIGI BOSCA FINCA LA LINDA OLD VINES MALBEC, ARGENTINA</b> A powerful and juicy hit on the palate, framed by firm tannins and well-balanced acidity from fresh plums, flowers and vanilla accent for a round, long and deep elegant finish.	\$28**	\$120**

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