

DISCOVERY DINING  
EXPERIENCE

5 PLATS \$135 / \$200 WITH DRINKS PAIRING  
6 PLATS \$155 / \$230 WITH DRINKS PAIRING  
8 PLATS \$190 / \$270 WITH DRINKS PAIRING

DUE TO THEIR COMPLEXITY, DISCOVERY MENUS  
SHOULD BE ORDERED BEFORE 8:45PM

STARTERS

|   |                                 |
|---|---------------------------------|
| A Glass Of Perrier-Jouët 'Grand Brut'<br>Epernay, France, NV  | \$28                            |
| Les Huîtres<br>Fresh New Zealand Oyster<br>With Forum Cabernet Shallot Dressing   | <i>Priced Per Oyster</i><br>\$6 |
| Or With Lemon Crème Fraîche,<br>French Aquitaine Caviar   | \$12                            |
| Le Chevreuil Sauvage "Signature Dish"<br>46°C Venison Short Loin With Horopito, Kelp,<br>Wild Spinach, Wood-Ear Mushroom, Juniper Berry<br>Jus, Freeze Dried Raspberries, Pink Pepper<br>Meringue, Figs & Gipsy Bacon With<br>Pāmu Deer Milk Snow | \$32                            |
| L'Agneau Des Côtes<br>Hay Smoked Coastal Lamb, Mills Bay Mussel<br>Béchamel, Oyster Leaves, Beach Spinach, Wild<br>Harvest Seaweed & East Coast Bull Kelp Chutney<br>With Citrus Oil  | \$32                            |
| Le Crudo D'Albacore<br>Awatoru Wildfood's Signature Albacore Tuna<br>Pastrami With Salted Pollack Roe Aioli, Cucumber,<br>Mint, Wood Sorrel, Radish & Parmesan Oil  | \$32                            |
| La Coquille Saint-Jacques<br>Seared Atlantic Scallops, Pea Puree, Carrot Puree<br>Black Pudding, Cumin Espuma, Pāua Salt, Tomato,<br>Edamame, Pea Tendril & Flying Fish Caviar  | \$32                            |
| Les Champignons<br>Grilled King Brown Mushroom, Porcini & Shallot<br>Escabeche, Wilted Silverbeet, Cream Of Charred<br>Cauliflower, Italian Summer Truffle & Kalamata<br>Olive Tapenade With Quinoa & Truffle Oil                                 | \$28                            |
| Les Tortellinis<br>Kumara & Miso Tortellini, Heirloom Carrots,<br>Purple Dawn & Crown Pumpkin Crisp,<br>Cream Of Roquefort  | \$30                            |
| An Inspiration Of Yellow<br>Pāmu Deer Milk Panna Cotta, White Chocolate,<br>Saffron & Sauvignon Blanc Paint, Freeze Dried<br>Manuka Honey, Turmeric Caviar, Kawa-Kawa Oil,<br>Crispy Venison Salami & Bee Pollen                                  | \$32                            |

AT YOUR TABLE

*Designed To Share For \$95, Carved At Your Table And  
Served With Dijon Mustard & Jus*

Le Chateaubriand  
Roasted Prime Cut Of Beef Fillet – Prime Angus; Aged  
Grass-Fed, Canterbury Plains And West Coast Of  
South Island

Carré d'Agneau  
Rack Of Lamb – Coastal Lamb; East & West Coast Of  
North Island

MAINS

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| Le Poisson Du Jour<br>Catch Of The Day, Confit Garlic & Roast Capsicum<br>Rouille, Buttered Courgette, Salted Aubergine With<br>Cream Of Bisque & Lot Eight's Sweet Aroma Oil                            | \$49 |
| Le Saumon<br>Seared Ora King Salmon, Pickled Pikopiko, Sea<br>Chicory, Soy Mirin Cured Confit Egg Yolk, Burnt<br>Orange Butter, Parmesan Oil, Fennel & Salmon Caviar                                     | \$49 |
| Le Canard<br>Pan Roasted Duck Breast, Carrot Puree, Braised<br>Tamarillo, Crispy Kale, Freeze Dried Blood Orange,<br>Shallot & Cabernet Sauvignon Vinaigrette With<br>Grand Marnier & Morello Cherry Jus | \$49 |
| La Ballotine De Poulet<br>Chicken Roulade, Chestnut Butter & Confit<br>Garlic Cream, Quince Paste, Pecans, Walnuts,<br>Pepitas & Pear With Stilton Blue Cheese   | \$48 |
| Le Filet De Bœuf<br>Prime Angus Beef Fillet, Vine Tomato, Tarragon,<br>Charred Shallots, Pinot Gris, Trumpet Mushroom, Jus,<br>Lemon Curd & Puff Pastry  | \$49 |
| Les Saveurs D'Automne<br>Triple Cooked "Ocean Beef" Short Ribs,<br>Pistachio Sponge, Braised & Crispy Baby Leek,<br>Foie Gras, Truffle Snow, Matcha Salt   | \$48 |
| Le Risotto Aux Oignons & Truffe Noire<br>Arborio, Canterbury Périgord Black Truffle,<br>Caramelised Onions & Leek Risotto, Radish, Chives,<br>Italian Parsley, Buffalo Curd & Kapiti Frantoio            | \$42 |
| La Papillote<br>Tofu, Tomato, Baby Carrots, Watercress,<br>Macadamia, Pepitas, Coriander & Hummus<br>With Coconut Oil  | \$40 |
| Les Pommes De Terre<br>Duck Fat Roasted Gourmet Potatoes, Truffle<br>Mascarpone, Chives  | \$12 |
| Le Gratin Dauphinois<br>Traditional Potato Gratin With Gruyère Cheese  | \$12 |
| Les Carrots<br>Heirloom Carrots, Dukkah, Hummus  | \$12 |
| Les Asperges<br>Asparagus, Parmigiano Reggiano,<br>Lot Eight's Flavour of the East   | \$12 |
| La Salade Roquette<br>Baby Roquette, Gorgonzola, Walnut,<br>Packham's Pear, Kapiti EVOO, Port Wine Reduction   | \$12 |

SIDES

CHEESE

Your Choice Of Three Cheeses From "Over The Moon"  
Dairy Company \$30

DESSERTS

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| Le Chocolat<br>5 Different Textures Of Dark, Milk & White Chocolate  | \$18 |
| Le Fraisier<br>Strawberries & Cream Entremet,<br>Hibiscus Fluid Gel, Freeze Dried Manuka Honey<br>With White Chocolate Mousse          | \$18 |
| Le Cheesecake Au Gingembre<br>Deconstructed Ginger Cheesecake & Cinnamon<br>Rhubarb Gelato   | \$18 |
| L'extraordinaire<br>Pāmu Deer Milk Custard, Otaki Honeycomb,<br>Manuka Honey Jelly, Sablé, Kawa Kawa Opaline,<br>Quince Gel, Thyme Oil | \$18 |
| La Poire Saffranée<br>Linseed & Date Pudding With Saffron Poached<br>Pear & Coconut Vanilla Sorbet                                     | \$18 |

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|---|------|
| CRÊPES SUZETTE  | \$25 |
| CRÊPES FLAMBÉED IN ORANGE SYRUP & GRAND<br>MARNIER SERVED WITH VANILLA ICE CREAM. |      |
| COCKTAIL MATCH<br>CHRISTMAS GIN, MANDARIN NAPOLEON, LEMON.                        | \$15 |