

DISCOVERY DINING  
EXPERIENCE

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

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

STARTERS

A glass NV Louis Roederer Brut Premier Reims, France	\$28
Les Huitres Freshly Shucked New Zealand Oyster with Forum Chardonnay Reduction & Forum Cabernet Shallots Dressing & Homemade Bread	Market Price
Mon Sashimi Salmon Sashimi My Way (Signature Dish)	\$30
Promenade Dans Les Bois Venison Carpaccio, Grated Beetroot, Plum Gel, Red Wine Dressing, Chocolate Shavings, Mint Sponge, Freeze Dried Plum & Beetroot Shoots	\$30
Un Classique Double-Baked Kapiti Kikorangi Soufflé, Mini Cress, Crispy Pancetta, Bacon Cream & Walnut Dressing	\$28
La Soupe À L'oignon A French Classic Redefined	\$27
Le Thon Mariné Aux Agrumes Citrus Marinated Tuna, Dill Crème Fraiche, Leek Vinaigrette & Egg "Mollet"	\$30
La Chèvre Et La Citrouille Whipped Martinborough Goat Cheese & Pumpkin Bric-À-Brac, Pumpkin Seed Oil Dressing & Pumpkin Seed Soil	\$27
Le Buffalo Et Sa Salade De Tomates Clevedon Buffalo Mozzarella, Heirloom Cherry Tomato Salad, Fresh Basil Pesto, Balsamic Syrup & Micro Greens	\$27

MAINS TO SHARE

Le Majestique Au Beurre Salé Pour Deux 800g Hereford Rib Of Beef Roasted In Thyme Butter & Roasted Pearl Potatoes, Cauliflower Gratin, Iceberg Lettuce & Red Wine Butter Sauce (For Two People)	\$96
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LE ROY \$99  
PRIME CUT OF BEEF FILLET (500-600G)  
SERVED WITH SIDES & SAUCES  
(FOR TWO PEOPLE)

MAINS

L'agneau "Rôti" Walnut Crusted Lamb Rump, Confit Neck, Pomme Anna, Crushed Pea, Vine Ripened Tomato & Mint Jus	\$48
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$45
Le Bœuf Dans La Prairie Medium Rare Beef Fillet On Celeriac Purée, Truffle Aioli, Mushroom Duxelle, White Needle Mushroom, Pickled Red Onion Slivers, Watercress & Truffle Oil Caviar	\$48
La Balade De L'océan Akaroa Salmon, Scallops, Scampi, Caper & Anchovy Potato, Red Wine Butter Sauce & Baby Leek Ribbons With Sea Chicorée	\$48
Le Chevreuil Sauvage Wild Venison Loin, Cherries, Dark Chocolate Infused Jus, Parsnip Puree & Pikopiko Shoot With Mint Sponge	\$45
Poulet Crème Et Morilles Corn Fed Chicken Oven Baked In Cream, Morels Mushroom & Truffle Creamed Potato	\$45
Jardin Printanier Roasted Baby Root Vegetables In Hazelnut Oil, Mushroom Purée With "Soil, Rain & Snow"	\$38
Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gipsy Bacon & Parsley	\$10
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$10
Gratin De Brocolis Et Kikorangi Broccoli & Kikorangi Cheese Gratin	\$10
Petite Salade Iceberg Leaves, Cucumber, Mint & Lemon Dressing	\$10
Petite César Végétarienne Cos Lettuce, Croutons & Caesar Dressing	\$10
Ratatouille Eggplant, Capsicum, Zucchini, Onion, Garlic & Pesto Dressing	\$10

CHEESE

L'assiette De Fromages Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$25
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DESSERTS

Le Macaron Du Jour Daily Speciality Macaron With Ice Cream & Accompaniments	\$18
La Forêt-Noire Chocolate Sponge, Kirsch Mascarpone Chantilly, 75% Dark Chocolate Mousse, Poached Cherries, Cherry Gel, Chocolate Soil, Chocolate Twigs & Bark, With Cherry Kirsch Sorbet	\$18
La Tarte Au Citron Lemon Thyme Curd, Italian Meringue, Orange Gel, Candied Orange, Yuzu Thyme Gel, Filo Pastry With Earl Grey Sorbet	\$18
Le Carotte Cake Carrot Ala-Minute Sponge, Cream Cheese Mousse, Carrot Cream, Caramelised Walnut Crumble, Caramel Gel, Cinnamon Meringue With Lemon Yoghurt Ice Cream	\$18
Les Tropiques Coconut & Mango Panna Cotta, Bruléed Fresh Pineapple, Kaffir Lime Gel, Toasted Coconut Crumble, Mango Gel, Freeze-Dried Pineapple, Mango Passionfruit Glass & Guava Sorbet	\$18
Crêpes Suzette Crêpes Flambéed In Orange Syrup & Grand Marnier Served With Vanilla Ice Cream	\$24
La Crème Brûlée Revisited Vanilla Crème Brûlée With Opaline, Blood Peach Sorbet, Poached Rhubarb, Basil Mousse and Sablé Crumble	\$18
Entremet Caramel Et Noisette Caramel Chocolate Mousse With Hazelnut & Pecan Sponge, Crunchy Praline Feuillantine, Vanilla Mascarpone Chantilly, Caramelised Hazelnut, Chocolate Crumble With Honey Roasted Pear Ice Cream	\$18
Café Gourmand Selection Of Sweet Delicacies Served With Your Choice Of Coffee Or Dilmah Tea	\$15