

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 Of NV Louis Roederer Brut Premier Reims, France	\$28
Les Huitres Fresh New Zealand Oyster	<i>Priced per oyster</i>
With Forum Cabernet Shallots Dressing & Homemade Bread	\$5.5
With Lemon Crème Fraiche, French Caviar & Sour Dough toast	\$9.5
Mon Sashimi Salmon Sashimi My Way (Signature Dish)	\$30
Promenade Dans Les Bois Lightly Smoked Venison Carpaccio, Roasted Beetroot, Rice Crisp, Chocolate Twigs, Mint Sponge, Beetroot Sponge & Bread Crumble	\$30
Le Caviar French Aquitaine Caviar, Lemon Crème Fraiche On Wild Dill Blinis	7.5gr \$65 15gr \$130
Le Buffalo Et Sa Salade De Tomates Sea Salted Campari Trussed Tomatos With Clevedon Buffalo Milk Curd, Pickled Red Onions, Laurent Loudeac's Balsamic Syrup, Borage Flowers & Nasturtiums Leaves	\$29
La Langouste Et Ses Asperges Butter Poached Crayfish, Trio Of Asparagus, Bouillabaisse Dressing & Corn Puree	\$33

MAINS TO SHARE

Le Majestique Au Beurre Salé Pour Deux 800g Hereford Rib Of Beef Roasted In Thyme Butter With Roasted Potatoes, Sautéed New Season Asparagus, Iceberg Lettuce & Red Wine Butter Sauce (For Two People)	\$100
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LE CHATEAUBRIAND \$110
PRIME CUT OF BEEF FILLET (500-600G)
SERVED WITH SIDES & SAUCES
(FOR TWO PEOPLE)

MAINS

L'agneau "Rôti" Sous Vide Lamb Rump, Braised Du Puy Lentils, Aubergine Caviar, Paprika Hummus, Labneh Yoghurt & Rosemary Jus	\$49
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$48
La Joue De Bœuf Braised Wakanui Beef Cheeks Bourguignon Style, Black Trumpet Mousseline & Celeriac Puree	\$45
Saumon & Oseille Akaroa Salmon Escalope Wild Sorrel Beurre Blanc, Creamed Leek, Ora King Salmon Roe With Green Asparagus	\$49
Le Poulet Et Son Infusion Waitoa Free Range Chicken Roulade With Shiitake Mushroom, Fresh Peas & Thyme Infused Chicken Reduction	\$47

SIDES

Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	\$11
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$11
Salade Du Jardin Iceberg Leaves, Cucumber, Mint & Vinaigrette	\$11
Frites De Polenta Polenta Fries With Pesto Aioli	\$11
Les Asperges Sautéed New Season Asparagus With Gypsy Bacon, Garlic & Parsley	\$11

CHEESE

L'assiette De Fromages A Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$28
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DESSERTS

Opera Glacé A Modern Twist On The Classic Opera Cake	\$18
Baba Exotic Baba Soak In Exotic Mojito Syrup, Exotic Mousse, Italian Meringue, Coconut Sorbet & Mojito Gel	\$18
Fraise Croustillante Strawberry Crisp, Coconut Streusel, Coconut Chantilly, Strawberry Gel & Roasted Coconut	\$18
Crêpes Suzette Crêpes Flambéed In Orange Syrup & Grand Marnier Served With Vanilla Ice Cream	\$25
Fraicheur De Printemps Selection Of 3 Ice Cream Or Sorbet Flavours: Vanilla, Chocolate, Salted Caramel, Strawberry, Coconut, Mango & Passionfruit Served With Brandy Snap & Sugar Petals	\$18
Café Gourmand Selection Of Sweet Delicacies Served With A Choice Of Coffee Or Dilmah Tea	\$16

HIPPOPOTAMUS