

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 With Forum Cabernet Shallots Dressing & Homemade Bread	<i>Priced per oyster</i> \$5.5
With Lemon Crème Fraîche, French Caviar & Sourdough Toast	\$9.5
Mon Sashimi Salmon Sashimi My Way (Signature Dish)	\$30
Le Cochon et Sa Saint-Jacques Sous-Vide Pork Belly, Seared Atlantic Scallops, Black Pudding Wafer, Pork Crackling Dust & Parsnip Purée	\$30
Le Caviar French Aquitaine Caviar, Lemon Crème Fraîche On Wild Dill Blinis	7.5gr \$65 15gr \$130
Le Tartare de Chevreuil Venison Tartare With Walnut Oil & Crumble, Quail Eggs & Potato Gauffrettes	\$30
La Langouste Olive Oil & Lemon Dressed Crayfish Tail With Ratatouille and Bouillabaisse Vinaigrette	\$33

MAINS TO SHARE

Le Majestique Au Beurre Salé Pour Deux 800g Hereford Rib Of Beef Roasted In Thyme Butter With Roasted Potatoes, Green Beans, 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" Belmont Hill Lamb Rump, Black Lentils, Aubergine Caviar, Berbere Yoghurt, Kumara & Rosemary Jus	\$49
Le Poisson Du Jour Market Fish With Saffron Beurre Blanc, Pot-Au-Feu Vegetables, Capers & Anchovies Purée	\$48
La Joue De Bœuf "Entry Dish For Silver Fern Award 2018" Slow Cooked Silver Fern Beef Cheeks, Bacon, Black Trumpet Polenta, Pickled Red Onions & Sautéed Shitake Mushroom	\$47
Le Saumon Ora King Salmon, Aromatics Crust, Sorel Beurre Blanc & Caramelised Leek	\$49
Le Poulet & Son Infusion Poached Waitoa Free Range Chicken Roulade, Porcini Foam, Broad Bean & Crispy Skin	\$48

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 Haricots Verts Green Beans 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

L'Entremet Chocolat Au Lait Milk Chocolate, Rhum & Banana Entremet Served With Caramelised Banana Honey Ice Cream	\$18
La Crème Brûlée Vanilla Crème Brûlée, Green Apple Mascarpone & Seasonal Fruits	\$18
Le Mille-Feuille Citron & Praliné Hazelnut & Lemon Mille-Feuille Served With Lemon Yoghurt Sorbet	\$18
Fraîcheur D'Automne Selection Of 3 Ice Cream Or Sorbet Flavours Served With Seasonal Fruits	\$18
Le Jardin De Framboises Raspberry Pannacotta, Raspberry Ganache, Raspberry Ripple & Coconut Ice Cream	\$18
Café Gourmand Selection Of Sweet Delicacies Served With A Choice Of Coffee Or Dilmah Tea	\$16