

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 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 Twigs, Mint Sponge & Freeze Dried Plum	\$30
Les Escargots Wellington Wild Green Risotto, Lemon, Parsley & Pancetta Wrapped Garlic Snails	\$28
Les Noix De St Jacques Seared Atlantic Scallops, Sautéed Shitake Mushroom, Bayonne Ham And Urchin Sauce	\$29
La Langouste Et Ses Asperges Butter Poached Crayfish, Trio Of Asparagus, Bouillabaisse Dressing & Corn Puree	\$30

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)	\$96
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LE CHATEAUBRIAND \$99
PRIME CUT OF BEEF FILLET (500-600G)
SERVED WITH SIDES & SAUCES
(FOR TWO PEOPLE)

MAINS

L'agneau "Rôti" Lamb Rump, Braised Du Puy Lentils, Confit Neck, Torch Lettuce & Crispy Kumara	\$48
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$45
La Joue De Bœuf Braised Wakanui Beef Checks, Pickled Baby Onions, Gypsy Bacon, Truffle Creamed Potato, Polenta Crouton & Shitake Mushrooms	\$38
Saumon & Oseille Akaroa Salmon Escalope Wild Sorrel Beurre Blanc, Leek, White Asparagus & Salmon Roe	\$48
Le Poulet Et Son Infusion Chicken Roulade With Shitake Mushroom, Fresh Peas & Thyme Infused Chicken Essence	\$45
SIDES	
Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	\$10
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$10
Salade Du Jardin Iceberg Leaves, Cucumber, Mint & Vinaigrette	\$10
Frites De Polenta Polenta Fries With Pesto Aioli	\$10
Les Asperges Sautéed New Season Asparagus With Gypsy Bacon, Garlic & Parsley	\$10

CHEESE

L'assiette De Fromages A Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$25
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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	\$24
Fraicheur De Printemps Selection Of 3 Ice Cream Or Sorbet Flavours: Vanilla, Chocolate, Tofee, Strawberry, Coconut, Guava Served With Brandy Snap & Sugar Petals	\$18
Café Gourmand Selection Of Sweet Delicacies Served With A Choice Of Coffee Or Dilmah Tea	\$15