

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' Epernay, France, NV	\$28
Les Huitres Fresh New Zealand Oyster With Forum Cabernet Shallot Dressing	<i>Priced per Oyster</i> \$6
Or With Lemon Crème Fraîche, French Aquitaine Caviar	\$12
Le Chevreuil Sauvage "Signature Dish" 46C Venison Short Loin With Horopito, Kelp, Wild Spinach, Wood-Ear Mushroom, Juniper Berry Jus, Freeze Dry Raspberries, Pink Pepper Meringue, Dry Figs & Gipsy Bacon.	\$32
Les Cocos & Coppa Fumé Woody's Free Range Coppa, Cannellini Bean, Pinto & Black Bean, Edamame, Hummus, Dukkah, Wild Flowers With Manuka Wood Smoke.	\$28
Le Thon Albacore & Ses Langoustines Awatoru's "Albacore Tuna" Pastrami, Scampi, Courgette Ribbon, Cream Of Bisque, Parmesan Oil With Salted Pollack Roe.	\$32
La Coquille Saint-Jacques Seared Atlantic Scallops, Confit Yolk, Romanesco Broccoli, Pickled Piko Piko, Sea Lettuce & Chicory, Oyster Leaves & Pāua Salt.	\$32
Les Champignons Grilled King Brown Mushroom, Porcini & Shallot Escabeche, Wilted Silverbeet, Cream Of Charred Cauliflower, Italian Summer Truffle & Kalamata Olive Tapenade With Quinoa & Truffle Oil.	\$28
Les Tortellinis Kumara & Miso Tortellini, Heirloom Carrots, Purple Dawn & Crown Pumpkin Crisp, Cream of Roquefort.	\$30
Le Fromage De Chèvre French Goat Cheese, Otaki Honeycomb, Bee Pollen, Kawa Kawa, Kapiti Frantoio, Kalamata Olive Snow, Sauvignon Blanc & Saffron Fluid Gel, Filo Pastry.	\$30

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

MAINS

Le Poisson Du Jour Fresh Catch Of The Day, Du Puy Lentils, Broad Beans, Braised Silver Skin Onion, Pāua Salt, Black Cocoa Tuile, Macadamia Mornay & Lot Eight's Sweet Aroma.	\$49
Le Saumon Seared Ora King Salmon, Pickled Piko-Piko, Sea Chicory, Soy Mirin Cured Egg Yolk, Burnt Orange Butter, Parmesan Oil, Fennel, Salmon Roe With Oyster leaves	\$49
La Ballotine De Poulet Chicken Roulade, Chestnut Butter & Confit Garlic Cream, Quince Paste, Pecan, Walnuts, Pepitas, Pear With Stilton Blue Cheese.	\$48
Le Filet De Bœuf Prime Angus Beef Fillet, Vine Tomato, Tarragon, Charred Shallot, Pinot Gris, Trumpet Mushroom Jus & Lemon Curd Puff Pastry.	\$49
Les Saveurs D'Automne Triple Cooked "Ocean Beef" Short Ribs, Pistachio Sponge, Braised & Crispy Baby Leek, Foie Gras, Truffle Snow, Matcha Salt.	\$48
Le Risotto Aux Onions & Ail Noir Confit Arborio, Black Garlic, Caramelised Onions & Leek Risotto, Radish, Chives, Italian Parsley, Buffalo Curd & Kapiti Frantoio.	\$40
La Papillote Tofu, Tomato, Baby Carrots, Watercress, Macadamia, Pepitas, Coriander & Hummus With coconut Oil.	\$40

SIDES

Les Pommes De Terre Garlic Roasted Apache Potatoes, Nori, Truffle Mascarpone, Chives.	\$12
Le Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese.	\$12
Le Choux-Fleur Charred Cauliflower Served With Tumeric Beurre Blanc.	\$12
Les Carrots Heirloom Carrots, Dukkah, Hummus.	\$12
La Salade Roquette Baby Roquette, Gorgonzola, Walnut, Packham's Pear, Kapiti EVOO, Port Wine Reduction.	\$12
La Salade Cesar Cos Lettuce, Bacon, White Anchovies, Parmigiano Reggiano, Gherkin, Aioli.	\$12

CHEESE

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

DESSERTS

Le Chocolat 5 Different Textures Of Dark, Milk & White Chocolate.	\$18
Le Carré Des Bois NZ Berry Semifreddo, Marlborough Sea Salt, Pistachio Coral Sponge, Black Cocoa & Hazelnut Soil.	\$18
Le Cheesecake Au Gingembre Deconstructed Ginger Cheesecake & Cinnamon Rhubarb Gelato.	\$18
L'Extraordinaire Pamu Deer Milk Custard, Otaki Honeycomb, Manuka Honey Jelly, Sablé, Kawa Kawa Opaline, Quince Gel, Thyme Oil.	\$18
La Poire Saffranée Linseed & Date Pudding With Saffron Poached Pear & Coconut Vanilla Sorbet.	\$18

CRÊPES SUZETTE \$25
CRÊPES FLAMBÉÉ IN ORANGE SYRUP & GRAND
MARNIER SERVED WITH VANILLA ICE CREAM.

COCKTAIL MATCH \$15
CHRISTMAS GIN, MANDARIN NAPOLEON, LEMON.