

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 NV Louis Roederer Brut Premier \$28
Reims, France

Les Huitres *Priced per oyster*

Fresh New Zealand Oyster
With Forum Cabernet Shallots Dressing & Badish Dunkel Bread \$6

Or
With Lemon Crème Fraîche, French Aquitaine Caviar & Badish Dunkel Bread \$12

Mon Sashimi \$30
Salmon Sashimi My Way (Signature Dish)

La Saint-Jacques \$30
Seared Atlantic Scallops, Pickled Shitake & leek Fondue,
Pork Crackling Dust, Bouillabaisse Foam

Le Tartare De Boeuf \$30
Prime Angus Beef Tartare With Truffle Ailoi, Truffle
Snow, Pommes Allumettes, Confit Egg Yolk &
Mushrooms Dressing

Le Canard \$33
Duck Confit Tortellini, Mushrooms Duxelles, Duck
Liver Parfait, Wilted Savoy Cabbage, Served With
Pecking Duck Consommé

AT YOUR TABLE

*The below offerings are designed to share for \$110 and
carved at your table with an assortment of sides.*

Le Carré D'Agneau
Roasted Te Mana Rack Of Lamb,
Served With Garlic & Rosemary Jus

Le Poulet Rôti
Bostock's Organic & Free Range Chicken Roasted In
Hay & Thyme With NZ Perigord Black Truffle Cream
Sauce

Le Chateaubriand
Roasted Prime Cut Of Beef Fillet Served With Pink
Peppercorn Béarnaise

MAINS

Le Veau \$56
Rosetto Veal Cutlet, Creamy Roasted Potatoes
With Charcutière Sauce

Le Poisson Du Jour \$48
Miso Crusted Market Fish With, Cloudy Bay Clams,
Wasabi Gnocchi & Vegetable Nage

Le Pot Au Feu \$49
Wakanui Beef Fillet Pot Au Feu Style, Braised Beef
Cheeks Served With Bone Marrow & Horseradish
Cream

Le Saumon \$49
Wasabi Flaked Ora King Salmon, Pea Risotto, Sliver
Pickled Red Onions & Saffron Foam

Le Poulet & Son Infusion \$48
Poached Waitoa Free Range Chicken Roulade,
Porcini Foam, Pickled Radish, Button Mushroom &
Crispy Skin

SIDES

Pommes De Terre Lyonnaises \$12
Bacon Fat Roasted Potatoes, Onion,
Gypsy Bacon & Parsley

Gratin Dauphinois \$13
Traditional Potato Gratin With Gruyère Cheese

Salade Du Jardin \$10
Iceberg Leaves, Cucumber, Mint & Vinaigrette

Le Choux-Fleur \$11
Turmeric Roasted Cauliflower With Blue Cheese Sauce

Les Choux De Bruxelles \$12
Brussels Sprouts With Gypsy Bacon, Walnut
& Goat Cheese

CHEESE

L'assiette De Fromages \$30
A Selection Of Three French Cheeses Served
With Condiments & Homemade Bread

DESSERTS

L'Entremet Chocolat Au Lait \$18
Milk Chocolate, Rum & Banana Entremet Served
With Caramelised Banana Honey Ice Cream

La Crème Brûlée \$18
Vanilla Crème Brûlée, Green Apple Mascarpone &
Seasonal Fruit

Le Mille-Feuille Citron & Praliné \$18
Hazelnut & Lemon Mille-Feuille Served With
Lemon Yoghurt Sorbet

Fraîcheur D'Automne \$18
Selection Of 3 Ice Cream Or Sorbet Flavours
Served With Seasonal Fruit

Le Jardin De Framboises \$18
Raspberry Pannacotta, Raspberry Ganache,
Raspberry Ripple & Coconut Ice Cream

Café Gourmand \$16
Selection Of Sweet Delicacies Served With
A Choice Of Coffee Or T Leaf Tea

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

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