

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
La Truffe Salami Tartufo, Truffle Balsamic & Butter, Duck Liver Parfait, Cabernet Sauvignon Vinaigrette Caviar, Over The Moon Black Truffle Brie, Kapiti Olive Oil & Kale	\$32
Le Filet Mignon 5 Hours Sous-Vide Filet Mignon, Dark Cocoa, Squid Ink Cured Cauliflower, Truffle Snow, Chile Ancho With Parsley Paint	\$30
Le Thon Albacore Awatoru's "Albacore Tuna" Pastrami, Black Sesame Lavosh, Semi-Dried Tomato, Cauliflower Vichyssoise, Fried Caper & Pearl Barley	\$30
La Coquille Saint-Jacques Seared Atlantic Scallops, Fennel & Celery Silk, Carrot Tuile, Kina Roe, Chicharrón Dust, Saffron & Rose Gelato & East Coast Kelp	\$32
Le Chevreuil Sauvage "Signature Dish" 46C Venison Short Loin With Horopito, Kelp, Wild Spinach, Wood-Ear Mushroom, Juniper Berry Jus, Raspberry Meringue, Dry Figs & Gipsy Bacon	\$32
La Pappardelle Packham Pear, Pea Tendril, Kikorangi, Pipitas, Walnut, Kapiti Olive Oil Served With Cabernet Sauvignon Vinaigrette & Wild Spinach	\$28
Le Gaspacho Gaspacho, Parsley Sorbet, Pinenut, Nori Croutons, Kawa Kawa & Chevre	\$26
Le Jardin Printanier Asparagus, Cucumber, Courgette, Truffle Balsamic, Vietnamese Mint, Tzatziki Fluid Gel, Grilled Onion, Citrus Crisp With East Coast Seaweed	\$26

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

Le Carré D'Agneau  
Roasted Te Mana Rack Of Lamb

MAINS

Le Poisson Du Jour Yellow Brick Road's Fresh Catch Of The Day, Apatu Smoked Roe, Turmeric & Horopito Beurre Blanc, Watercress & Purple Dawn Crisps	\$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	\$49
Le Suprême De Poulet Hay Smoked Chicken Supreme, Elote, Barley, Almond, Baby Beets, Baby Corn Espuma	\$48
Le Filet De Bœuf 55 Day Aged Beef Fillet, Foie Gras Éclair, Heirloom Carrots, Carrot Silk & Jus	\$49
Le Porc En Trois Façons Pork Belly, Pork Cheek, Pork Fillet, Melba, Crown Pumpkin & Apple	\$48
Le Risotto Aux Champignons Arborio, Exotic Mushroom, Kapiti Olive Oil, Buffalo Curd, Kale & Shallots	\$40
La Papillote Tofu, Heirloom Vegetables, Beach Spinach, Coconut Oil & Hummus	\$38

SIDES

Les Pommes De Terre Roasted Pearl Potatoes, Bacon, Chives & Sour Cream	\$11
Le Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$11
Le Brocoli Charred Broccoli Served With Creamed Leek	\$11
Le Potiron Crown Pumpkin, Turmeric, Cumin & Olive Oil	\$11
La Tomate Vine Roasted Tomato, Truffle Balsamic With Chevre & Olive Oil	\$11
La Salade Verte Summer Greens, Green Salad, Parmesan Reggiano & Cabernet Sauvignon Vinaigrette	\$11

CHEESE

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

DESSERT TROLLEY

Your Choice Of Three Items From One Of Our  
Extensive Range of Petit Fours Delicacies - \$25

DESSERTS

Le Chocolat 5 Different Textures Of Dark, Milk & White Chocolate	\$18
Le Carré Des Bois NZ Summer 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 Forever Evolving Hand Crafted Dessert	\$18
La Poire Saffranée Linseed & Date Pudding With Saffron Poached Pear & Coconut Vanilla Sorbet	\$18

CRÊPES SUZETTE	\$25
CRÊPES FLAMBÉED IN ORANGE SYRUP & GRAND MARNIER SERVED WITH VANILLA ICE CREAM	
COCKTAIL MATCH	\$15
CHRISTMAS GIN, MANDARIN NAPOLEON, LEMON	