

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 NV Louis Roederer Brut Premier Reims, France	\$28
Les Huitres Freshly Shucked 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 Shavings, Mint Sponge, Freeze Dried Plum & Beetroot Shoots	\$30
La Citrouille Pumpkin & Coconut Risotto, Chilli, Ginger & Coriander Oil, Vegan Parmesan	\$28
La Soupe À L'oignon Néo-Zélandaise Marmite Onion Soup, Gruyere Wafer, Brioche Crouton & Pickled Onions	\$27
Le Thon Mariné Aux Saveurs Asiatiques Kombu & Lemon Kelp Cured Tuna, Daikon, Sesame Seeds, Miso Dressing With Edamame & Oyster Mushroom Salad	\$30
Les Noix De St Jacques Seared Scallops, Pancetta & Celeriac Purée, Buttered Leek & Bouillabaisse Sauce	\$29
L'Oeuf Crémeux Steamed Egg, Shitake Mushroom, Soya Sauce With Scallions & A Sesame Wafer	\$25

MAINS TO SHARE

Le Majestique Au Beurre Salé Pour Deux 800g Hereford Rib Of Beef Roasted In Thyme Butter & Roasted Pearl Potatoes, Cauliflower & Kikorangi Gratin, Iceberg Lettuce & Red Wine Butter Sauce (For Two People)	\$96
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LE ROY \$99
PRIME CUT OF BEEF FILLET (500-600G)
SERVED WITH SIDES & SAUCES
(FOR TWO PEOPLE)

MAINS

L'agneau "Rôti" Harissa Seasoned Lamb Loin, Braised Dupuy Lentils, Crushed Peas, Pomme Anna & Butter Jus	\$48
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$45
Le Bœuf Dans La Prairie Peppered Beef Fillet, Mushrooms Duxelle, Onion Petals, Pomme Fondante & Beef Jus	\$48
La Joue De Bœuf Braised Prime Angus Beef Cheeks, Pickled Baby Onion, Gypsy Bacon, Celeriac Purée, Polenta Crouton & Shitake Mushrooms	\$38
La Balade De L'océan Akaroa Salmon, Scallops, Scampi, Capers & Anchovy Potato, Red Wine Butter Sauce & Baby Leek Ribbons With Sea Chicorée	\$48
Le Chevreuil Sauvage Wild Venison Loin, Parsnip Puree, Black Trumpet, Piko Piko Fern, Pickled Red Cabbage & Dark Cherry Jus	\$45
Poulet Crème Et Morilles Corn Fed Chicken Oven Baked In Cream, Morels Mushroom & Truffle Creamed Potato	\$45
Jardin Printanier Roasted Baby Root Vegetables In Hazelnut Oil, Mushroom Purée With "Soil, Rain & Snow"	\$38
La Tarte Tatin Revisitée Leek Tarte Tatin, Goat Cheese Crumble, Pickled Onion & Miso Dressing	\$38

SIDES

Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	\$10
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$10
Gratin De Chou-Fleur Et Kikorangi Cauliflower & Kikorangi Cheese Gratin	\$10
Le Potiron Pumpkin every way - Roasted, Puréed, Crumbled, Wafer With Pumpkin Seed Oil	\$10
Petite César Cos Lettuce, Gypsy Bacon, Croutons & Caesar Dressing	\$10
Frites De Polenta Polenta Fries With Pesto Aioli	\$10
Les Choux De Bruxelles Brussel Sprouts, Cured Bacon, Garlic & Parsley	\$10

CHEESE

L'assiette De Fromages Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$25
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DESSERTS

Le Macaron Du Jour Daily Speciality Macaron With Ice Cream & Accompaniments	\$18
La Forêt-Noire Chocolate Sponge, Kirsch Mascarpone Chantilly, 75% Dark Chocolate Mousse, Poached Cherries, Cherry Gel, Chocolate Soil, Chocolate Twigs & Bark, With Cherry Kirsch Sorbet	\$18
La Tarte Au Citron Lemon Thyme Curd, Italian Meringue, Orange Gel, Candied Orange, Yuzu Thyme Gel, Filo Pastry With Earl Grey Sorbet	\$18
Le Carotte Cake Carrot Ala-Minute Sponge, Cream Cheese Mousse, Carrot Cream, Caramelised Walnut Crumble, Caramel Gel, Cinnamon Meringue With Lemon Yoghurt Ice Cream	\$18
Les Tropiques Coconut & Mango Panna Cotta, Bruléed Fresh Pineapple, Kaffir Lime Gel, Toasted Coconut Crumble, Mango Gel, Freeze-Dried Pineapple, Mango Passionfruit Glass & Guava Sorbet	\$18
Crêpes Suzette Crêpes Flambéed In Orange Syrup & Grand Marnier Served With Vanilla Ice Cream	\$24
La Crème Brûlée Revisited Vanilla Crème Brûlée With Opaline, Blood Peach Sorbet, Poached Rhubarb, Basil Mousse & Sablé Crumble	\$18
Entremet Caramel Et Noisette Caramel Chocolate Mousse With Hazelnut & Pecan Sponge, Crunchy Praline Feuillantine, Vanilla Mascarpone Chantilly, Caramelised Hazelnut, Chocolate Crumble With Honey Roasted Pear Ice Cream	\$18
Café Gourmand Selection Of Sweet Delicacies Served With Your Choice Of Coffee Or Dilmah Tea	\$15