

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 Capers & 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 Fresh Catch Of The Day, Scallops, 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