

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 Of NV Louis Roederer Brut Premier Reims, France	\$28
Les Huitres	<i>Priced per oyster</i>
Fresh New Zealand Oyster With Forum Cabernet Shallots Dressing & Homemade Bread	\$5.5
With Lemon Crème Fraîche, French Caviar & Sourdough Toast	\$9.5
Mon Sashimi	\$30
Salmon Sashimi My Way (Signature Dish)	
Le Cochon Et Sa Saint-Jacques	\$30
Sous-Vide Pork Belly, Seared Atlantic Scallops, Black Pudding Wafer, Pork Crackling Dust & Parsnip Purée	
Le Caviar	7.5gr \$65 15gr \$130
French Aquitaine Caviar, Lemon Crème Fraîche On Wild Dill Blinis	
Le Tartare De Chevreuil	\$30
Venison Tartare With Walnut Oil & Crumble, Quail Eggs & Potato Gauffrettes	
La Langouste	\$33
Olive Oil & Lemon Dressed Crayfish Tail With Ratatouille and Bouillabaisse Vinaigrette	

MAINS TO SHARE

Le Majestique Au Beurre Salé Pour Deux	\$100
800g Hereford Rib Of Beef Roasted In Thyme Butter With Roasted Potatoes, Green Beans, Iceberg Lettuce & Red Wine Butter Sauce (For Two People)	

LE CHATEAUBRIAND \$110
PRIME CUT OF BEEF FILLET (500-600G)
SERVED WITH SIDES & SAUCES
(FOR TWO PEOPLE)

MAINS

L'agneau "Rôti"	\$49
Belmont Hill Lamb Rump, Black Lentils, Aubergine Caviar, Berbere Yoghurt, Kumara Hummus & Rosemary Jus	
Le Poisson Du Jour	\$48
Market Fish With Saffron Beurre Blanc, Pot-Au-Feu Vegetables, Capers & Anchovies Purée	
La Joue De Bœuf	\$47
"Entry Dish For Silver Fern Award 2018" Slow Cooked Silver Fern Beef Cheeks, Black Trumpet Polenta, Pickled Red Onions Gypsy Bacon & Sautéed Shiitake Mushroom	
Le Saumon	\$49
Ora King Salmon, Aromatics Crust, Sorel Beurre Blanc & Caramelised Leek	
Le Poulet & Son Infusion	\$48
Poached Waitoa Free Range Chicken Roulade, Porcini Foam, Broad Bean, Baby Carrots, Shiitake Mushroom & Crispy Skin	

SIDES

Pommes De Terre Lyonnaises	\$11
Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	
Gratin Dauphinois	\$11
Traditional Potato Gratin With Gruyère Cheese	
Salade Du Jardin	\$11
Iceberg Leaves, Cucumber, Mint & Vinaigrette	
Frites De Polenta	\$11
Polenta Fries With Pesto Aioli	
Les Haricots Verts	\$11
Green Beans With Gypsy Bacon, Garlic & Parsley	

CHEESE

L'assiette De Fromages	\$28
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 Fruits	
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 Fruits	
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