

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 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 Twigs, Mint Sponge & Freeze Dried Plum	\$30
Les Escargots Wellington Wild Green Risotto, Lemon, Parsley & Garlic Snails	\$28
Les Noix De St Jacques Seared Scallops, Pancetta & Celeriac Purée, Buttered Leek & Bouillabaisse Sauce	\$29
Les Asperges White Asparagus Custard, Asparagus Tips, Crispy West Coast Whitebait, Parma Ham & Green Asparagus Oil	\$30

MAINS TO SHARE

Le Majestique Au Beurre Salé Pour Deux 800g Hereford Rib Of Beef Roasted In Thyme Butter With Roasted Potatoes, Sautéed New Season Asparagus, Iceberg Lettuce & Red Wine Butter Sauce (For Two People)	\$96
---	------

LE CHATEAUBRIAND \$99
PRIME CUT OF BEEF FILLET (500-600G)
SERVED WITH SIDES & SAUCES
(FOR TWO PEOPLE)

MAINS

L'agneau "Rôti" Lamb Rump, Braised Du Puy Lentils, Confit Neck, French Style Pea & Crispy Kumara	\$48
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$45
La Joue De Bœuf Braised Wakanui Beef Checks, Pickled Baby Onion, Gypsy Bacon, Truffle Creamed Potato, Polenta Crouton & Shitake Mushrooms	\$38
La Balade De L'Océan Akaroa Salmon, Scallops, Scampi, Caper & Anchovy Potato, Red Wine Butter Sauce & Baby Leek Ribbons With Provençal Crumb	\$48
Poulet Crème Et Champignons Corn Fed Chicken Oven Baked In Cream, Black Trumpet Mushrooms & Polenta	\$45

SIDES

Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	\$10
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$10
Salade Du Jardin Iceberg Leaves, Cucumber, Mint, Vinaigrette	\$10
Frites De Polenta Polenta Fries With Pesto Aioli	\$10
Les Asperges Sautéed New Season Asparagus With Gypsy Bacon, Garlic & Parsley	\$10

CHEESE

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

DESSERTS

Opera Glacé A Modern Twist On The Classic Opera Cake	\$18
Baba Exotic Baba Soak In Exotic Mojito Syrup, Exotic Mousse, Italian Meringue, Coconut Sorbet & Mojito Gel	\$18
Fraise Croustillante Strawberry Crisp, Coconut Streusel, Coconut Chantilly, Strawberry Gel & Roasted Coconut	\$18
Crêpes Suzette Crêpes Flambéed In Orange Syrup & Grand Marnier Served With Vanilla Ice Cream	\$24
Fraicheur De Printemps Selection Of 3 Scoops Of Ice Cream & Sorbet Served With Brandy Snap & Sugar Petal Vanilla, Chocolate, Toffee, Raspberry, Coconut, Guava	\$18
Café Gourmand Selection Of Sweet Delicacies Served With A Choice Of Coffee Or Dilmah Tea	\$15