

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 NV Louis Roederer Brut Premier Reims, France	\$28
Les Huitres Fresh New Zealand Oyster With Forum Cabernet Shallot Dressing & Badish Dunkel Bread	<i>Priced per oyster</i> \$6
Or With Lemon Crème Fraîche, French Aquitaine Caviar & Badish Dunkel Bread	\$12
Mon Sashimi Salmon Sashimi	\$30
La Saint-Jacques Seared Atlantic Scallops, Pickled Shiitake & Leek Fondue, Pork Crackling Dust, Bouillabaisse Foam	\$30
Le Tartare De Boeuf Prime Angus Beef Tartare With Truffle Aioli, Truffle Snow, Pommes Allumettes, Confit Egg Yolk & Mushroom Dressing	\$30
Le Canard Duck Confit Tortellini, Mushroom Duxelles, Duck Liver Parfait, Wilted Savoy Cabbage, Served With "Peking Duck Consommé"	\$33

AT YOUR TABLE

The below offerings are designed to share for \$110 and carved at your table with an assortment of sides.

Le Carré D'Agneau Roasted Te Mana Rack Of Lamb, Served With Garlic & Rosemary Jus
Le Poulet Rôti Bostock's Organic & Free Range Chicken Roasted In Hay & Thyme With NZ Périgord Black Truffle Cream Sauce
Le Chateaubriand Roasted Prime Cut Of Beef Fillet Served With Pink Peppercorn Béarnaise

MAINS

Le Veau Rosetto Veal Cutlet, Creamy Potatoes Mash With Charcutière Sauce	\$56
Le Poisson Du Jour Miso Crusted Market Fish With Cloudy Bay Clams, Wasabi Gnocchi & Vegetable Nage	\$48
Le Pot-Au-Feu Wakanui Beef Fillet Pot-Au-Feu Style, Braised Beef Cheeks Served With Bone Marrow & Horseradish Cream	\$49
Le Saumon Wasabi Flaked Ora King Salmon, Pea Risotto, Sliver Pickled Red Onions & Saffron Foam	\$49
Le Poulet & Son Infusion Poached Waitoa Free Range Chicken Roulade, Porcini Foam, Pickled Radish, Button Mushroom & Crispy Skin	\$48

SIDES

Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	\$12
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$13
Salade Du Jardin Iceberg Leaves, Cucumber, Mint & Vinaigrette	\$10
Le Choux-Fleur Turmeric Roasted Cauliflower With Blue Cheese Sauce	\$11
Les Choux De Bruxelles Brussel Sprouts With Gypsy Bacon, Walnut & Goat Cheese	\$12

CHEESE

L'assiette De Fromages A Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$30
---	------

DESSERTS

L'Entremet Chocolat Au Lait Milk Chocolate, Rum & Banana Entremet Served With Caramelised Banana Honey Ice Cream	\$18
La Crème Brûlée Vanilla Crème Brûlée, Green Apple Mascarpone & Seasonal Fruit	\$18
Le Mille-Feuille Citron & Praliné Hazelnut & Lemon Mille-Feuille Served With Lemon Yoghurt Sorbet	\$18
Fraîcheur D'Automne Selection Of 3 Ice Cream Or Sorbet Flavours Served With Seasonal Fruit	\$18
Le Jardin De Framboises Raspberry Pannacotta, Raspberry Ganache, Raspberry Ripple & Coconut Ice Cream	\$18
Café Gourmand Selection Of Sweet Delicacies Served With A Choice Of Coffee Or T Leaf Tea	\$16

CRÊPES SUZETTE \$25
CRÊPES FLAMBÉED IN ORANGE SYRUP & GRAND MARNIER SERVED WITH VANILLA ICE CREAM

COCKTAIL MATCH \$15
CHRISTMAS GIN, MANDARIN NAPOLEON, LEMON