

## EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

### STARTER

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#### Le Thon Albacore

Awatoru's "Albacore Tuna" Pastrami, Black Sesame Lavosh, Semi-Dried Tomato,  
Cauliflower Vichyssoise, Fried Caper & Pearl Barley

#### Le Filet Mignon

5Hours Sous-Vide Filet Mignon, Dark Cocoa, Squid Ink Cured Cauliflower,  
Truffle Snow, Chile Ancho With Parsley Paint

#### La Pappardelle

Packham Pear, Pea Tendril, Kikorangi, Pipitas, Walnut, Kapiti Olive Oil  
Served With Cabernet Sauvignon Vinaigrette & Wild Spinach

### MAIN COURSE

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#### Le Poisson Du Jour

Fresh Catch Of The Day, Scallops,  
Turmeric & Horopito Beurre Blanc, Watercress & Purple Dawn Crisps

#### Le Suprême De Poulet

Hay Smoked Chicken Supreme, Elote, Barley, Almond, Baby Beets, Baby Corn Espuma

#### Le Risotto Aux Champignons

Arborio, Exotic Mushroom, Kapiti Olive Oil, Buffalo Curd, Kale & Shallots

### DESSERT

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#### Petit Fours

Selection Of Sweet Delicacies

#### Le Chocolat

5 Different Textures Of Dark, Milk & White Chocolate

Table Must Be Vacated By 7:00pm