

EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

STARTER

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Mon Sashimi

Salmon Sashimi My Way (Signature Dish)

Les Noix De St Jacques

Seared Atlantic Scallops, Sautéed Shitake Mushroom, Bayonne Ham & Urchin Sauce

La Citrouille

Pumpkin & Coconut Risotto, Chilli, Ginger & Coriander Oil With Vegan Parmesan

MAIN COURSE

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Le Poisson Du Jour

Market Fish With Seasonal Garnish

Le Poulet Et Son Infusion

Waitoa Chicken Roulade With Shitake Mushroom, Fresh Peas
& Thyme Infused Chicken Reduction

La Tarte Tatin Revisitée

Leek Tarte Tatin, Goat Cheese Crumble, Pickled Onions & Miso Dressing

DESSERT

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Petit Fours

Selection Of Sweet Delicacies

Fraise Croustillante

Strawberry Crisp, Coconut Streusel, Coconut Chantilly, Strawberry Gel
& Roasted Coconut

Table Must Be Vacated By 7:00pm