

EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

STARTER

. . .

Mon Sashimi

Salmon Sashimi My Way (Signature Dish)

L'assiette De Quatre Huitres

Freshly Shucked New Zealand Oyster With Forum Chardonnay Reduction & Forum Cabernet Shallots Dressing & Homemade Bread

La Chèvre Et La Citrouille

Whipped Martinborough Goat Cheese & Pumpkin Bric-À-Brac, Pumpkin Seed Oil Dressing & Pumpkin Seed Soil

MAIN COURSE

. . .

Le Poisson Du Jour

Market Fish With Seasonal Garnish

Le Poussin

Roasted Baby Chicken Leg "Coq Au Vin Style", Seared Breast, Chilli Popcorn, Corn Puree & Pommes Gaufrette

Jardin Printanier

Roasted Baby Root Vegetables In Hazelnut Oil, Mushroom Puree With "Soil, Rain & Snow"

DESSERT

. . .

Petit Fours

Selection Of Sweet Delicacies

Entremet Caramel Et Noisette

Caramel Chocolate Mousse With Hazelnut & Pecan Sponge, Crunchy Praline Feuillantine, Vanilla Mascarpone Chantilly, Caramelised Hazelnut, Chocolate Crumble With Honey Roasted Pear Ice Cream

Table Must Be Vacated By 7:00pm