

EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

STARTER

. . .

Le Thon Albacore

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

Le Filet Mignon

5 Hours 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

. . .

Le Poisson Du Jour

Yellow Brick Road's Fresh Catch Of The Day, Apatu Smoked Roe,
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

. . .

Petit Fours

Selection Of Sweet Delicacies

Le Chocolat

5 Different Textures Of Dark, Milk & White Chocolate

Table Must Be Vacated By 7:00pm