

EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

STARTER

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Mon Sashimi
Salmon Sashimi

Le Tartare De Boeuf
Prime Angus Beef Tartare With Truffle Aioli & Truffle Snow,
Pommes Allumettes, Confit Egg Yolk & Mushroom Dressing

La Betterave
Confit Beetroot Carpaccio, Coconut Sugar Caramelised Walnuts,
Turmeric & Coconut Yoghurt With Beetroot Oil & Raspberry Dressing

MAIN COURSE

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Le Poisson du Jour
Miso Crusted Market Fish With Cloudy Bay Clams,
Wasabi Gnocchi & Vegetable Nage

Le Poulet Et Son Infusion
Poached Waitoa Free Range Chicken Roulade,
Porcini Foam, Pickled Radish, Button Mushroom & Crispy Skin

Le Risotto Aux Petit Pois
Pea Risotto With Spinach & Smoked Vegan Cheese

DESSERT

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Petit Fours
Selection Of Sweet Delicacies

L'Ananas Rôti
Sautéed Spiced Pineapple, Mango Coulis, Coconut Cream & Coconut Sorbet

Table Must Be Vacated By 7:00pm