

## EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

### STARTER

. . .

Mon Sashimi

Salmon Sashimi My Way (Signature Dish)

Le Tartare De Boeuf

Prime Angus Beef Tartare With Truffle Ailoi & Truffle Snow,  
Pommes Allumettes, Confit Egg Yolk & Mushroom Dressing

La Betterave

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

### MAIN COURSE

. . .

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

. . .

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