

## EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

### STARTER

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Mon Sashimi

Salmon Sashimi My Way (Signature Dish)

Le Tartare de Chevreuil

Venison Tartare With Walnut Oil & Crumble,  
Quail Eggs & Potato Gauffrettes

Le Chou-Fleur

Creamy Cauliflower With Turmeric Roasted Florette  
& Mixed Nut Crumble

### MAIN COURSE

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Le Poisson du Jour

Market Fish With Saffron Beurre Blanc,  
Pot-Au-Feu Vegetables, Capers & Anchovies Purée

Le Poulet Et Son Infusion

Poached Waitoa Free Range Chicken Roulade,  
Porcini Foam, Broad Bean, Baby Carrots, Shiitake Mushroom & Crispy Skin

Risotto Aux Champignons

Fresh Local Porcini Risotto With Spinach & Smoke 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