

A LA CARTE

	Small	Large
Soupe Du Jour Today's Fresh Soup	\$15	
Mon Sashimi Salmon Sashimi My Way (Signature Dish)	\$30	\$45
Promenade Dans Les Bois Venison Carpaccio, Grated Beetroot, Plum Gel, Red Wine Dressing, Chocolate Shavings, Mint Sponge, Freeze Dried Plum & Beetroot Shoots	\$30	\$45
Le Thon Mariné Aux Saveurs Asiatiques Kombu & Lemon Kelp Cured Tuna, Daikon, Sesame Seeds, Miso Dressing With Edamame & Oyster Mushroom Salad	\$30	\$45
Les Noix De St Jacques Seared Scallops, Pancetta & Celeriac Purée, Buttered Leek & Bouillabaisse Sauce	\$29	\$44
La Balade De L'océan Akaroa Salmon, Scallops, Scampi, Caper & Anchovy Potato, Red Wine Butter Sauce & Baby Leek Ribbons With Sea Chicorée	\$26	\$48
Le Poisson Du Jour Market Fish With Seasonal Garnish	\$26	\$45
Le Bœuf Dans La Prairie Peppered Beef Fillet, Mushrooms Duxelle, Onion Petals, Pomme Fondante & Beef Jus	\$26	\$48
Le Chevreuil Sauvage Wild Venison Loin, Parsnip Puree, Black Trumpet, Piko Piko Fern, Pickled Red Cabbage & Dark Cherry Jus	\$26	\$45
Jardin Printanier Roasted Baby Root Vegetables In Hazelnut Oil, Mushroom Puree With "Soil, Rain & Snow"	\$20	\$38
La Soupe À L'oignon Néo-Zélandaise Marmite Onion Soup, Gruyere Wafer, Brioche Crouton & Pickled Onions	\$28	
Poulet Crème Et Morilles Corn Fed Chicken Oven Baked In Cream, Morels Mushroom & Truffle Creamed Potato		\$45
L'agneau "Rôti" Harissa Seasoned Lamb Loin, Braised Dupuy Lentils, Crushed Peas, Pomme Anna & Butter Jus		\$48
Le Majestique Au Beurre Salé Pour Deux 800g Hereford Rib of Beef Roasted In Thyme Butter, Roasted Pearl Potatoes, Cauliflower Gratin, Iceberg Lettuce, Red Wine Butter Sauce (For Two People)		\$96
Le Roy Prime Cut of Beef Fillet (500-600g), Served With Sides & Sauces (For Two People)		\$99

SIDES

Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	\$10
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$10
Gratin De Chou-Fleur Et Kikorangi Cauliflower & Kikorangi Cheese Gratin	\$10
Le Potiron Pumpkin Every Way - Roasted, Puréed, Crumbled, Wafer With Pumpkin Seed Oil	\$10
Petite César Cos Lettuce, Gypsy Bacon, Croutons & Caesar Dressing	\$10
Frites De Polenta Polenta Fries with Pesto Aioli	\$10
Les Choux De Bruxelles Brussel Sprouts, Cured Bacon, Garlic & Parsley	\$10

CHEESE

L'assiette De Fromages Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$25
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DESSERT

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	\$18
La Crème Brulée Vanilla Crème Brulée With Opaline, Blood Peach Sorbet, Poached Rhubarb, Basil Mousse and Sablé Crumble	\$18
Les Tropiques Coconut & Mango Panna Cotta, Bruléed Fresh Pineapple, Kaffir Lime Gel, Toasted Coconut Crumble, Mango Gel, Freeze-Dried Pineapple, Mango Passionfruit Glass & Guava Sorbet	\$18
Café Gourmand Selection of Sweet Delicacies Served With Your Choice Of Coffee or Dilmah Tea	\$15.5
La Forêt-Noire Chocolate Sponge, Kirsch Mascarpone Chantilly, 75% Dark Chocolate Mousse, Poached Cherries, Cherry Gel, Chocolate Soil, Chocolate Twigs & Bark With Cherry Kirsch Sorbet	\$18