

## A LA CARTE

	Small	Large
Soupe Du Jour Today's Fresh Soup	\$15	
Mon Sashimi Salmon Sashimi	\$30	\$50
Le Tartare De Boeuf Prime Angus Beef Tartare With Truffle Aioli & Truffle Snow, Pommes Allumettes, Confit Egg Yolk & Mushroom Dressing	\$30	\$50
La Saint-Jacques Seared Atlantic Scallops, Shiitake & Leek Fondue, Pork Crackling Dust, Bouillabaisse Foam	\$30	\$50
Le Sashimi De Tofu Miso Marinated Tofu Sashimi	\$28	\$39
Le Canard Duck Confit Tortellini, Mushroom Duxelles, Duck Liver Parfait, Wilted Savoy Cabbage, Served With "Peking Duck Consommé"	\$33	
Le Saumon Wasabi Flaked Ora King Salmon, Pea Risotto, Sliver Pickled Red Onions & Saffron Foam	\$28	\$49
Le Poisson Du Jour Miso Crusted Market Fish With Cloudy Bay Clams, Wasabi Gnocchi & Vegetable Nage	\$27	\$48
Le Veau Rosetto Veal Cutlet, Creamy Potato Mash, Charcutière Sauce		\$56
Le Pot-Au-Feu Wakanui Beef Fillet Pot-Au-Feu Style, Served With Bone Marrow, Horseradish Cream & Braised Beef Cheeks		\$49
Le Poulet Et Son Infusion Poached Waitoa Free Range Chicken Roulade, Porcini Foam, Pickled Radish, Button Mushroom & Crispy Skin	\$27	\$48

## AT YOUR TABLE

The below offerings are designed to share for \$110 and carved at your table with an assortment of sides.

Le Carré D'Agneau  
Roasted Te Mana Rack Of Lamb, Served With Garlic & Rosemary Jus

Le Chateaubriand  
Roasted Prime Cut Of Beef Fillet Served With Pink Peppercorn Béarnaise

## SIDES

Pommes De Terre Lyonnaises Bacon Fat Roasted Potatoes, Onion, Gypsy Bacon & Parsley	\$12
Gratin Dauphinois Traditional Potato Gratin With Gruyère Cheese	\$13
Salade Du Jardin Iceberg Leaves, Cucumber, Mint & Vinaigrette	\$10
Le Choux-Fleur Turmeric Roasted Cauliflower With Blue Cheese Sauce	\$11
Les Choux De Bruxelles Brussel Sprouts With Gypsy Bacon, Walnut & Goat Cheese	\$12

## CHEESE

L'Assiette De Fromages A Selection Of Three French Cheeses Served With Condiments & Homemade Bread	\$30
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## DESSERT

L'Entremet Chocolat Au Lait Milk Chocolate, Rum & Banana Entremet Served With Caramelised Banana Honey Ice Cream	\$18
La Crème Brulée Vanilla Crème Brûlée, Green Apple Mascarpone & Seasonal Fruit	\$18
Café Gourmand Selection of Sweet Delicacies Served With Your Choice Of Coffee Or T Leaf Tea	\$16
Le Jardin De Framboises Raspberry Pannacotta, Raspberry Ganache, Raspberry Ripple & Coconut Ice Cream	\$18

CRÊPES SUZETTE \$25  
CRÊPES FLAMBÉED IN ORANGE SYRUP & GRAND MARNIER SERVED  
WITH VANILLA ICE CREAM

COCKTAIL MATCH \$15  
CHRISTMAS GIN, MANDARIN NAPOLEON, LEMON