

STARTERS

A Glass Of Perrier-Jouët 'Grand Brut' \$28
Epernay, France, NV

Les Huitres *Priced per oyster*
Fresh New Zealand Oyster
With Forum Cabernet Shallot Dressing \$6

Or With Lemon Crème Fraiche, \$12
French Aquitaine Caviar

La Truffe \$32
Salami Tartufo, Truffle Balsamic & Butter, Duck Liver
Parfait, Cabernet Sauvignon Vinaigrette Caviar, Over
The Moon Black Truffle Bric, Kapiti Olive Oil & Kale

Le Filet Mignon \$30
5Hours Sous-Vide Filet Mignon, Dark Cocoa, Squid Ink
Cured Cauliflower, Truffle Snow, Chile Ancho With
Parsley Paint

Le Thon Albacore \$30
Awatoru's "Albacore Tuna" Pastrami, Black Sesame
Lavosh, Semi-Dried Tomato, Cauliflower Vichyssoise,
Fried Caper & Pearl Barley

La Coquille Saint-Jacques \$32
Seared Atlantic Scallops, Fennel & Celeriac Silk, Carrot
Tuile, Kina Roe, Chicharrón Dust, Saffron & Rose
Gelato & East Coast Kelp

Le Chevreuil Sauvage "Signature Dish" \$32
46C Venison Short Loin With Horopito, Kelp, Wild
Spinach, Wood-Ear Mushroom, Juniper Berry Jus,
Raspberry Meringue, Dry Figs & Gipsy Bacon

La Pappardelle \$28
Packham Pear, Pea Tendril, Kikorangi, Pipitas, Walnut,
Kapiti Olive Oil Served With Cabernet Sauvignon
Vinaigrette & Wild Spinach

Le Gaspacho \$26
Gaspacho, Parsley Sorbet, Pinenut, Nori Croutons,
Kawa Kawa & Chevre

Le Jardin Printanier \$26
Asparagus, Cucumber, Courgette, Truffle Balsamic,
Vietnamese Mint, Tzatziki Fluid Gel, Grilled Onion,
Citrus Crisp With East Coast Seaweed

AT YOUR TABLE

*Designed to share for \$95, carved at your table and
served with Dijon Mustard & Jus*

Le Chateaubriand
Roasted Prime Cut Of Beef Fillet

Le Carré D'Agneau
Roasted Te Mana Rack Of Lamb

MAINS

Le Poisson Du Jour \$49
Fresh Catch Of The Day,
Scallops, Turmeric & Horopito Beurre Blanc,
Watercress & Purple Dawn Crisps

Le Saumon \$49
Seared Ora King Salmon, Pickled Piko-Piko, Sea
Chicory, Soy Mirin Cured Egg Yolk, Burnt Orange
Butter, Parmesan Oil, Fennel, Salmon Roe

Le Suprême De Poulet \$48
Hay Smoked Chicken Supreme, Elote, Barley, Almond,
Baby Beets, Baby Corn Espuma

Le Filet De Bœuf \$49
55Day Aged Beef Fillet, Foie Gras Éclair, Heirloom
Carrots, Carrot Silk & Jus

Le Porc En Trois Façons \$48
Pork Belly, Pork Cheek, Pork Fillet, Melba, Crown
Pumpkin & Apple

Le Risotto Aux Champignons \$40
Arborio, Exotic Mushroom, Kapiti Olive Oil, Buffalo
Curd, Kale & Shallots

La Papillote \$38
Tofu, Heirloom Vegetables, Beach Spinach, Coconut Oil
& Hummus

SIDES

Les Pommes De Terre \$11
Roasted Pearl Potatoes, Bacon, Chives & Sour Cream

Le Gratin Dauphinois \$11
Traditional Potato Gratin With Gruyère Cheese

Le Brocoli \$11
Charred Broccoli Served With Creamed Leek

Le Potiron \$11
Crown Pumpkin, Turmeric, Cumin & Olive Oil

La Tomate \$11
Vine Roasted Tomato, Truffle Balsamic With
Chevre & Olive Oil

La Salade Verte \$11
Summer Greens, Green Salad, Parmesan Reggiano
& Cabernet Sauvignon Vinaigrette

CHEESE

Your Choice Of Three Cheeses From "Over The Moon"
Dairy Company - \$30

DESSERTS

Le Chocolat \$18
5 Different Textures Of Dark, Milk & White Chocolate

Le Carré Des Bois \$18
NZ Summer Berry Semifreddo, Marlborough Sea Salt,
Pistachio Coral Sponge, Black Cocoa & Hazelnut Soil

Le Cheesecake Au Gingembre \$18
Deconstructed Ginger Cheesecake & Cinnamon
Rhubarb Gelato

L'Extraordinaire \$18
Forever Evolving Hand Crafted Dessert

La Poire Saffranée \$18
Linseed & Date Pudding With Saffron Poached Pear &
Coconut Vanilla Sorbet

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

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