

ENTRÉE

Seasonal oysters Please enquire with your server for today's variety <i>Served with fresh lemon and apple vinegar</i>	½ dozen dozen	30 55
Lobster Ravioli with Espelette pepper <i>Lobster bisque, mussel cream and coriander</i>		39
Caramelised beetroot and candied walnut <i>Salt Baked baby beet, confit orange, ricotta mousse (V)</i>		23
Pesto Risotto <i>Served with prawns, lemon oil</i>		32

SEAFOOD PLATTER

Six Coromandel mussels, six oysters, six Tuatua clams, two scampi, four scallops
served with mayonnaise, fresh lemon and apple vinegar

130

MAIN COURSE

Southern yellowfin tuna marinated in soy sauce and sesame oil <i>Greens, shaved carrot, cherry tomato, turnip cymesqui</i>	42
Line-caught Hauraki Gulf market fish <i>Seasonal vegetables, fennel cream, lychee and fleur de sel</i>	45
Taupo eye fillet <i>Creamy leeks, caramelised shallot, mushroom cream and potato fondant</i>	48
Moroccan scented roasted cauliflower <i>Cashew nut purée, crispy chickpeas, pickled grapes (V)</i>	29
Merino lamb rack <i>Garlic mash, peas, broad beans, charred shallot, vine tomato</i>	49

(V) Vegetarian. Dishes may contain traces of nuts extract or shellfish. If you have any allergy, please consult your service ambassador.

SIDES

Green salad, cucumber, radish, carrots and vinaigrette	12
Steamed vegetables with lemon oil	14
French fries, truffle oil and aioli	12

DESSERT

Roasted hazelnut sponge with salted caramel sauce <i>Candied hazelnuts and hazelnut mousse</i>	20
Espresso Cake <i>Chocolate sponge, coffee cream, mascarpone and vanilla Chantilly</i>	16
Tropical snowball <i>Toasted coconut cream, mango, pineapple compote, soft meringue, coconut sorbet</i>	20
Cheese platter <i>Served with crackers, dried fruits, nuts and quince paste</i>	30

3 COURSE SET LUNCH

59

Kumara soup
Toasted coconut and lemongrass

Or

Pesto risotto
Served with prawns

Eye fillet

Served with mushroom cream, carrot, broad bean and jus

Or

Line-caught Hauraki Gulf market fish
Seasonal vegetables, fennel cream, lychee and fleur de sel

Or

Moroccan scented roasted cauliflower
Cashew nut purée, crispy chickpeas and pickled grapes (V)

Petit Four

Or

Espresso Cake
Chocolate sponge, coffee cream, mascarpone and vanilla chantilly

Kindly note that we will apply a flat 20% Accor Plus discount on the set menu