



## NEW YEAR'S EVE SET MENU

\$210 per person (Minimum 2 people)

### Amuse-bouche

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### Plateau De Fruits De Mer

*King prawns, ½ dozen market oysters, Cloudy Bay clams, scampi,*

*Marinated South Island Mussels, Bluff Octopus Salad,*

*Rose marie sauce, shallot sherry vinegar, lemon*

*Moët & Chandon Imperial champagne Brut*

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### Cambridge Quail Breast

*Pine nut risotto, baby fennel, Maltaise sauce*

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### Hand Caught John Dory

*Basil génoise, crispy skin, baby carrots, carrot & mussel mousseline*

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### Trou Normand

*Yuzu and Lime Sorbet, Vodka, compressed Granny Smith*

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### Char-grilled Matangi Beef Teres Major

*Asparagus, watercress, torched scampi, béarnaise sauce, persillade*

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### “Welcome 2022” Champagne textures and summer berries variations

*Champagne Chantilly, Vanilla shortbread, fresh berries, strawberry cream, raspberry confit, black currant marshmallows, Champagne gel, Vanilla and Champagne sorbet, popping candy.*

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### Mignardises

Menu subject to change due to supply & seasonal availability