



CHINESE NEWYEAR SET MENU

**Upgrade to Seafood platter for two @ \$310
(48 hours notice)**

1 whole poached or sashimi lobster, 1 dozen oysters,
daily market fish crudo, A-grade scampi sashimi,
freshly shucked clams,
South Island green lip mussels

8 course \$225 per person

Amuse Bouche

Cambridge Quail
Pinenuts Risotto, Corn emulsion

Ora King Salmon
Nduja sauce, Cloudy Bay clams, caulilini

Sorbet

Queensland Spanner crab
Saffron linguine, white miso velouté, Akaroa
salmon roe, chives

Speckle Park beef fillet
Scampi, pāua, Asian mushrooms & XO jus

Lucky Peach
Crème fraiche Chantilly, Armagnac and vanilla
roasted peach, fresh raspberry
(revisited iconic Peach Melba dessert)

Mandarin sorbet, French meringue, lemongrass,
mandarin gel, dried meringue

Menu items subject to market availability & seasonality