

## VALENTINE'S DAY DINNER

14 February 2019

\$159 per person including a glass of Champagne

### Amuse bouche

fish of the day, coconut, lime and lotus

### Carpaccio of seared duck breast

balsamic, beetroot, black garlic and mustard leaves

### Prawn and scampi ravioli

tomato, fennel, zucchini and saffron

### Hawke's Bay lamb rack

pumpkin, spinach, broccoli florets, charred onion and herb butter

Pineapple granite,  
rose and Champagne

### Strawberry mousse

passionfruit, green tea, French vanilla and roasted white chocolate ice