



BRUNCH WITH MATILDA RICE

AT GRAND MERCURE AUCKLAND

MENU

Sunday 3rd December 2017 • 11.30am - 2.00pm

\$65 per person • \$10 from every ticket sold will go to support Cure Kids

A complimentary glass of Moët Impérial on arrival

SALADS, GREENS & CONDIMENTS

Assorted lettuce, baby cos, cucumber, shiitake
Ancient grains, red wine vinegar, spinach and barley

COLD PLATTERS

Fresh green asparagus with quail egg and basil vinaigrette

Queen scallop Mornay

Akaroa salmon, Dijon, dill sauce and capers

Cured meats, red currant jelly

BRUNCH EGG STATION

Poached free-range eggs accompanied with smoked salmon, Choron sauce
Spinach and toasted ciabatta

HOT SELECTION

Roast chicken breast on balsamic lentils

Baked salmon supreme, green beans and roast almonds

Lamb fillet with smashed olive potato, herbs

Braised witlof with pancetta and orange

Ratatouille

SWEETS

Summer berry mousse with fresh seasonal berries

Chocolate crème Chiboust, cacao nibs

Mango coconut pannacotta

Fresh fruit salad

NZ CHEESE

Variety of New Zealand cheeses with crackers dried fruits and nuts

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