



# NEW YEAR'S EVE DINING

## MENU

BY CHEF DANIEL NA

### CANAPÉS

FRESHLY SHUCKED TE MATUKU OYSTER  
Crispy seaweed and truffled cucumber

WHIPPED BASIL FETA CHEESE  
Summer strawberry and tomato

CURED OCEAN BEEF  
Parmesan, salsa verde and anchovy cream

### ENTRÉE

YELLOWFIN TUNA TARTARE  
Confit egg yolk, pickled radish, grapefruit, green chilli and tamarind cracker

WAGYU BEEF TATAKI  
Caramelised leek, confit ginger, puffed barley and truffle & soy

BAKED CAULIFLOWER  
Gouda, almond and moscatel vinaigrette

### MAIN

BAKED MARKET FISH  
Caramelised carrot, hazelnut, avocado and pickled baby ginger

BRAISED LAMB SHOULDER  
Butternut, baby gem, anchovy, caramelised red onion and yoghurt dressing

GRASS FED SAVANNAH SCOTCH  
Café de Paris, truffle chips and red wine jus

GOAT'S CHEESE STUFFED COURGETTE FLOWER  
New season tomato, chicory, orange, green herbs, hazelnut

### CHEESE

INTERNATIONAL CHEESE SELECTION  
Last season preserved figs, olive and crackers

### DESSERT

COCONUT CRÈME BRÛLÉE

DARK CHOCOLATE PAVE  
Hazelnut and macadamia

SUMMER BERRY MERINGUE TRIFLE  
Summer berries, salted sable, mint and pistachio ice cream

First seating: From 6pm with table to be departed by 8pm  
\$99 per person including a glass of prosecco on arrival

Second seating: 8.30pm until 12.30am  
\$200.00 per person including bottomless standard drinks\*

**Reservations are essential**

\*For the second seating, we offer non-alcoholic beverages with your food at all times and will stop service to any intoxicated persons. Discounts are not applicable.

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**GRAND MERCURE AUCKLAND**

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