



HANS HERZOG WINE DINNER

WELCOME DRINK

2015 Hans Herzog 'Cuvée Thérèse' Brut Rosé

1st COURSE

Oyster with Williams pear jelly

2017 Hans Herzog, Arneis

2nd COURSE

Pan-seared scallops, creamy risotto, green apple and green mango zest

2016 Hans Herzog, Chardonnay

3rd COURSE

Snapper fillet with almond and cinnamon crust

2015 Hans Herzog 'Mistral'

4th COURSE

**Venison grilled on wood fire, black garlic confit,
celery cooked in coffee crust and horopito**

2015 Hans Herzog, Zweigelt

2013 Hans Herzog 'Spirit of Marlborough'

DESSERT

Valrhona 'Guanaja' 70% chocolate, preserved grapes and black truffle ice cream

Hans Herzog, Montepulciano Grappa

\$180 per person

Please inform our agents if you have any dietary requirements



We're passionate about food, our meals are made with high-quality ingredients.

However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.