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## NEW YEARS MENU

Te Matuku oysters

*With green apple jelly and flying fish roe*

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King crab and lobster

*Fresh lemongrass, lobster and yuzu broth*

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Pan-seared scallops with grilled orange powder

*Mashed peas, Iberico ham and fresh ginger*

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Merino lamb fillet

*Spiced jus, conscous and cardamom*

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Like a mandarin vacherin

*Pickled mango purée and Valrhona Guanaja 70%*

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New Years Petit Fours

\$189 per person

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.



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