



# SPRING DINNER MENU

2023

## TO START

Brioche Bun

Served with Apricot, citrus, pistachio butter 5.5 each

COLD CUTS \$39

(Served with House-made pickles, wholegrain mustard and sourdough)

Soppressa Paesana

Carchelejo Jamon Serrano

Coppa Riserva D.O.P

CAVIAR \*

Served with Lemon Crème Fraiche on French Blinis

Belorussian Ossetra 50g \$325 (Subject to availability)

FRENCH STURIA VINTAGE 15g \$199 (Subject to availability)

MT.COOK IKURA CAVIAR 90g \$160

MT.COOK MOLOSSAL CAVIAR 90g \$160

## ENTRÉE

Oysters (Subject to availability) (DF) \*



Served **Natural \$7 each** with Granny Smith-Chardonnay Mignonette or **Tempura \$7.5 each** with Gochujang Aioli

Paua Ravioli \$39 (Signature) \*

With 24-carat Gold leaf, Leek cream, walnut crumbs, Granny smith Remoulade, Prosciutto powder, chive oil and Pernod Ricard sauce

Mt.Cook Salmon Tartare \$31 (GF)

Served with Soy & Ginger pearls, sake soaked kelp and dust, Squid ink mayo, Cucumber-mint jelly, Lemon Mascarpone, Salmon caviar.

Black Origin Zabuton carpaccio \$30 (GF)

Pickled cucumber-daikon, apple-smoked sumac Labneh, pomegranate, hazelnut crunch, Micro herbs, zatar dressing

Chaud froid Tofu \$27 (VG)



Sake, seaweed, artichoke, dashi bro



DELICIOUS  
LOW-CALORIE  
GASTRONOMY



JARDIN GRILL



## MAINS

### Pork Belly \$46 (GF) (Signature dish)

Cooked on wood-fire rotisserie, charred fennel, smoked apple relish, pickled mustard & onion, Nordic pesto, Imagination Plum & Blackberry Gin glaze.

### Line-caught Market fish (GF) (Market Price)

Served with Cloudy bay clams, smoked Kahawai mash, togarashi popped capers, buttered spinach, flame-grilled Tiger prawn, Bouillabaisse

### Wagyu Short-rib \$48 (GF)

Slow cooked and served smoked Celeriac cream, Pomme Anna, braised shallot, Jus

### Confit duck breast \$47 (GF)

Plum Lacquered served with citrus marmalade, Broccolini and grilled witloof

### Grilled Red Miso Eggplant \$42 (VG) (Sofitel delight)

With harissa, sun-kissed tomato pesto, artichoke chips



### Chef's Special

*(Check with our friendly team for daily special)*

## GRILLS

Kagoshima A5 Scotch (Japanese Wagyu) 150gm \$180 \*

Eye fillet 200gm \$59

Black Origin Picanha 250gm \$89 \*

Lumina Lamb Rump 250gm \$49

30 days Grass-fed Angus Tomahawk 800gm \$125 \*

55-days Handpicked Ribeye Scotch 250gm \$58

Awatoru Wild Venison Rack 300gm \$85

## TO SHARE

*(Served with 3 sides and 1 sauce)*

Chateaubriand 500gm (To share) \$130 \*

### Sauces:

Café de Paris

Cognac Jus

Bordelaise

Pink Peppercorn Jus

Chimichurri

**Extra Condiment \$5 each**



DELICIOUS  
LOW-CALORIE  
GASTRONOMY



J A R D I N   G R I L L





### Sides:

- Grilled Asparagus with Apple Butter \$14.5
- Brussel sprouts with bacon, pinenut, maple syrup \$14
- Black Origin Beef fat crushed potatoes with Black Sea salt \$13.5
- Portobello Mushroom with Garlic butter, Rosemary \$14
- Iceberg salad, Ranch, rum glazed cranberries \$13.5
- Fries with Truffle Aioli \$13.5 **ADD ON:** Parmesan\$1

### Sofitel Delight Salad \$14

Mixed lettuce, Smoked chicken, avocado, tomato, pumpkin seeds, Coriander-Lime dressing

### DESSERTS

#### Strawberry Delight \$23

Valrhona Strawberry inspiration chocolate mousse, jam insert, white balsamic gel, Tahitian Vanilla bean Ice cream

#### Hazelnut & Raspberry Pave \$25 (GF)

Chocolate sponge, Hazelnut-Raspberry ganache, praline, aerated chocolate, salted caramel ice cream

#### Pina colada Cheesecake \$22 (VG) (Sofitel Delight)

Coconut Streusel, coconut water Jelly, smoked pineapple sorbet



#### Selection of Cheese

Olive oil wafer crackers, poached fruits, house relish

50g Single portion \$25

Three cheeses \$39

- Mahoe Very Old Edam- Kerikeri NZ – Mild, fruity flavor, smooth
- Grinning Gecko Brie-Whangarei, NZ –Creamy & soft organic milk cheese
- Comte 12 months – France, Hard raw milk cheese
- Bleu d’Auvergne – Auvergne, France – Compact & Crumbly Blue cheese

**Items Marked (\*) does not incur any discounts.**



DELICIOUS  
LOW-CALORIE  
GASTRONOMY



J A R D I N   G R I L L