



SUMMER DINNER MENU 2023

TO START

Brioche Bun

Served with Yuzu & Jalapeno 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

FRENCH STURIA VINTAGE 15g \$250 (Subject to availability)

MT.COOK IKURA CAVIAR 90g \$180

MT.COOK MOLOSSAL CAVIAR 90g \$180

ENTRÉE

Tempura Soft Shell Crab \$28 (DF)

With Citrus relish, Makrut oil, scallions, chilli and toasted peanuts

Fish Crudo \$27 (GF)

Served with Watermelon Gazpacho, apple, basil and aged balsamic

Black Origin Zabuton carpaccio \$28 (GF)

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

Chaud froid Tofu \$24 (VG)

Sake, seaweed, artichoke, dashi broth

MAINS

Pork Belly \$47 (GF) (Signature dish)

Cooked on wood-fire rotisserie, Scallops, apple, soy custard, molasses, torched witloof, kawa-kawa trotter jus

NZ Market fish \$48 (GF)

Served with Cloudy bay clams, caponata, Dill Beurre blanc

Grilled Red Miso Eggplant \$39 (VG) (Sofitel delight)

With harissa, sun-kissed tomato pesto, artichoke chips

Chef's Special (changes daily)

The JG's Bad Boy Burger \$39

Pulled slow-cooked brisket, BBQ sauce, crunchy lettuce, tomato, pickled red onion, Jalapeno bites, free range fried egg in Shelley Bay Bakery's Potato bun with Togarashi fries

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

Eye fillet 200gm \$59

Lumina Lamb Rump 250gm \$58

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

55-days Handpicked Ribeye Scotch 250gm
\$52

NZ Sirloin 250gm \$55

TO SHARE

(Served with 3 sides and 1 sauce)

Chateaubriand 500gm (To share) \$130 *

Sauces:

Café de Paris

Cognac Jus

Pink Peppercorn Jus

Chimichurri

Extra Condiment \$5 each

SIDES

Grilled Zucchini with crumbled goat cheese and Balsamic reduction \$16

Broccolini with bacon, pinenut, maple syrup \$17

Seasonal Beans with Anchovy-garlic-parsley butter \$16

Black Origin Beef fat crushed potatoes with Rosemary & Black Sea salt \$15.5

Chunky Fries with Truffle Aioli and Parmesan \$15.5

Sofitel Delight Salad \$21

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

Items Marked (*) does not incur any discounts.



Desserts:

Strawberry Delight \$26

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

Pina Colada Cheesecake \$25 (GF & Vegan)

With smoked pineapple sorbet

Grilled Watermelon Sundae \$21 (VG) (Sofitel Delight)

Nut crumble, chilli-mango sorbet

Selection of Cheese

Olive oil wafer crackers, poached fruits, house relish

50g Single portion \$25

Three cheeses \$49

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

Barista made coffee, teas at \$6

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