



JARDIN GRILL

Autumn Dinner Menu

TO START

Brioche Bun | One for \$6 | Two for \$10

Served with quenelle of cream cheese, apricot, chives

Cold Cuts | \$39

(Served with house-made pickles, wholegrain mustard, sourdough)

Salsiccia Napoli Dolce

Salame Cacciatore D.O.P

Bresaola I.G.P. Italian

Caviar*

Served with lemon crème fraiche on French blinis

French Sturia Vintage 15g | \$250

(Subject to availability)

Mt. Cook Ikura Caviar 90g | \$180

ENTREE

Bone Marrow | \$26 | DF

With black garlic mayo, furikake, pumpernickel crostini

Scallops | \$28 | GF

Served with Saffron apple purée, fennel-coconut yoghurt, crackling, 'Nduja oil

Beef Tartare | \$29 | GF

Pickled cucumber, whipped mascarpone, quail egg, crispy leek

Smoked Beetroot Tataki | \$25 | VG

Pickled daikon, apple, chili-onion gel, ponzu

Whipped Tofu | \$26

Cherry tomatoes, mathri, tamarind-date chutney, nylon sev, micro coriander

Vegan Chicken Sofitel Delight | \$23

Mixed lettuce, avocado, tomato, pumpkin seeds, coriander-lime dressing

Add \$3 for smoked chicken

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.

GF | Gluten Free, V | Vegetarian, DF | Dairy Free, VG | Vegan



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MAINS

Pork Belly | \$47 | GF | Signature Dish

Cooked on wood-fire rotisserie,
grilled corn salsa, plum jam, jus

NZ Market Fish | \$48 | GF

Served with Cloudy bay clams, potato, wakame butter

Lumina Lamb Shank | \$49

Cooked Osso buco style with truffle polenta,
artichoke chips, gremolata

Wood-Fired Broccoli | \$39 | V

With labneh, pomegranate, pinenuts,
Glenlivet soaked prune gel, pistachio

Chef's Special

Changes daily

"The Krab Dance" Burger | \$40

Crispy soft shell crab, kimchi slaw, gochujang mayo in
dough bakery's sesame brioche bun with seaweed fries

Red Miso Glazed Eggplant | \$39 | Vegan

Sun-kissed tomato pesto, harissa, artichoke chips,
pomegranate molasses, seeds

Butternut Squash Risotto | \$38 | Vegan

Raglan coconut yoghurt, fried sage, herb oil

TO SHARE

Served with 3 sides and 1 sauce

Chateaubriand 500gm | \$130*

Sauces | Extra condiments \$5 each

Café de Paris

Cognac Jus

Pink Peppercorn Jus

Chimichurri

Items marked (*) does not incur any discounts.

GRILL

Kagoshima A5 Japanese Wagyu 150 gm | \$180*

Wallaby 250gm | \$69

Subject to availability

Eye fillet 200gm | \$59

30-day grass-fed Angus Tomahawk 800gm | \$125*

55-day Rib Eye Scotch 250gm | \$52

NZ Sirloin 250gm | \$55

Served with 1 side and 1 sauce

SIDES

Roast butternut | \$16

Fried sage, goat cheese

Broccolini | \$17

With bacon, pinenut, maple syrup

Grilled corn on the cob | \$16

Butter, chilli-lime sprinkle

Black Origin beef fat | \$15.5

Jersey Benne potatoes with rosemary & black sea salt

Chunky fries | \$15.5

With truffle aioli, parmesan

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DESSERTS

Autumn fruit tarte tatin | \$26

With heilala vanilla bean, orange blossom ice cream

Avocado cheesecake | \$27 | V

With Grafter's honey gel, medjool date

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 flavour, 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

Sustainably sourced JDE coffee & teas at \$6

Please ask your friendly waiter about plant-based milk options
(Additional \$0.50)