

*Menu Lancelot*

Lobster bisque with Espelette pepper

*Lobster ravioli, coriander and deer milk*

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Line-caught Hauraki Gulf market fish

*Saffron and star anis consommé, fennel and kumara aioli*

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Textures of Valrhona Jivara chocolate and passion fruit

*Chocolate cream, cocoa crumble, dark chocolate mousse, passion fruit curd and sorbet*

\$ 90

\*\*\*Maximum of 20% Accor Plus discount per table\*\*\*

*Menu La Marée*

Roma tomatoes, L'Authentique coppa,  
buffalo mozzarella  
*Waiheke 29 olive oil, basil pistou, and fresh herbs*

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Lobster bisque with Espelette pepper  
*Lobster ravioli, coriander and deer milk*

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Southern yellowfin tuna marinated in soy sauce and sesame oil  
*Béarnaise croustilles, fresh tarragon*

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Taupo eye fillet  
*Caramelised shallots, strawberries and spring potatoes*

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Roasted hazelnut sponge  
*Salted caramel sauce, candied hazelnuts and hazelnut mousse*

\$ 135

\*\*\*Maximum of 20% Accor Plus discount per table\*\*\*