


la marée
MARC DE PASSORIO

Marc de Passorio has found home. Not in Cameroon where he was born, not on Reunion Island where he grew up, not in the kitchens of France where he trained, not in any of the countries where he's set up restaurants, but Auckland. "I came to New Zealand seven years ago and fell completely in love with this country – the people, the freedom, the beautiful fresh air, the scenery. I knew I would end up here one day. I really felt this place was something special."

La Maree's philosophy is - there's no compromise when it comes to ingredients. Marc works seasonally and if something comes in that's not of quality, he changes the menu to something else. Here we only use what's best at that time of year. It's the only way to ensure the kind of experience that you deserve."

SEAFOOD PLATTER

Six Coromandel mussels, six oysters, six Cloudy Bay clams, six tuatua, two scampi, six scallops
served with mayonnaise, fresh lemon and apple vinegar

130

ENTRÉE

Seasonal oysters	½ dozen	30
Please enquire with your server for today's variety	dozen	55
<i>Served with fresh lemon and apple vinegar</i>		
Lobster Ravioli with Espelette pepper		39
<i>Lobster bisque, mussel cream and coriander</i>		
Roma tomatoes, Clevedon buffalo mozzarella		29
<i>Waiheke 29 olive oil, basil pesto and fresh herbs</i>		
Tiger prawn salad		32
<i>Avocado, baby spinach, chilli and citrus dressing</i>		

MAIN COURSE

Southern yellowfin tuna marinated in soy sauce and sesame oil		43
<i>Avocado cream, pomegranate and Béarnaise croustis</i>		
Line-caught Hauraki Gulf market fish		43
<i>Seasonal vegetables, cauliflower cream, lychee and fleur de sel</i>		
Taupo eye fillet		45
<i>Creamy leeks, caramelised onions, mushroom cream and shiitake</i>		
Cauliflower grilled on the lava stones		28
<i>Romesco sauce and toasted almonds (V)</i>		
Canterbury lamb rack		49
<i>Truffled mashed potato, mushroom fricassée and rosemary jus</i>		

(V) Vegetarian. Dishes may contain traces of nuts extract or shellfish. If you have any allergy, please consult your service ambassador.

SIDES

Green salad, cucumber, tomatoes, vinaigrette and fresh herbs	12
Steamed vegetables with seaweed and lemon butter	14
French fries, truffle oil and aioli	12

DESSERT

Roasted hazelnut sponge with salted caramel sauce	20
<i>Candied hazelnuts and hazelnut mousse</i>	
Summer snowball	20
<i>Soft meringue, apricot and peach compote, rosemary and apricot sorbet</i>	
Religieuse	16
<i>Choux pastry filled with vanilla cream and berry marmalade</i>	
Cheese platter	30
<i>Served with crackers, dried fruits, nuts, quince paste and truffle honey</i>	

3 COURSE SET LUNCH

59

Tomato Gazpacho
Celery sorbet and crispy basil

Or

Tiger prawn salad
Avocado, baby spinach, chilli and citrus dressing

Steak frites

Eye fillet served with fries, garden salad and béarnaise sauce

Or

Line-caught Hauraki Gulf market fish
Seasonal vegetables, cauliflower cream, lychee and fleur de sel

Or

Cauliflower grilled on the lava stones
Romesco sauce and toasted almonds (V)

Petit fours of the day

Or

Religieuse
Choux pastry filled with vanilla cream and berry marmalade

Kindly note that we will apply a flat 20% Accor Plus discount on the set menu