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*la marée*



## New Year's Eve Dinner Set Menu

**31 December 2024**

**\$169 per person**

Includes a glass of Pommery Brut champagne as a welcome drink.

Add on \$45 for wine pairing.



### Amuse-Bouche

'Te Kouma Bay' Oyster  
Rhubarb Mignonette, Shiso



### Entrée

Citrus-cured White Fish  
Daikon, Kiwifruit, Wasabi, Puffed Wild Rice, Salmon Roe

*Cloudy Bay, Sauvignon Blanc, Marlborough, NZ - 100ml*

### Main Course

Dukkah-crusted Lamb Loin  
Minted Pea Purée, Burnt Leek, Nasturtium, Spice Jus

*Chateau Carbonneau 'Sequoia', Bordeaux, FR - 100ml*

Or

'Big Glory Bay' Salmon  
Sweetcorn, Tomato, Green Olive, Coriander, Orange Beurre Blanc

*Maude Pinot Gris, Central Otago, NZ - 100ml*

### Dessert

Fig and Mulled Wine Chocolate Clock  
Wine-marinated Fig, Mulled Wine Gel, Chocolate Crémeux

*Taylor Tawny Port (10Y) - 50ml*