



DESSERTS

GREEN APPLE & WHITE CHOCOLATE MOUSSE 26

Elderflower gel, cardamom ice cream, gingerbread & delicate tuile

BOMBE ALASKA 26

Central Otago apricot semifreddo, meringue, frangipane cake & fresh stone fruits, flambéed with Cointreau

TIRAMISU 26

Espresso macaron, caramelised banana, chocolate sablé & tipsy rum raisins

FROMAGE PLATE 28

A trio of Gibbston Valley cheeses: Blue, Brie, & Pinot-washed cheddar with Falwasser crackers, honeycomb, fresh grapes & relish

OUR LOCAL SUPPLIERS

Harbour fish | Southern stations wagyu | Lumina lamb | Zamora
Gibbston cheeses | Gibbston greens

Le Petit Salon makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur