



From the Kitchen

A SEASONAL THREE-COURSE EXPERIENCE

\$55 PER PERSON

This menu is a reflection of what inspires Executive Chef Rudolf W. Segers in the kitchen - seasonal New Zealand produce, clean flavours and ingredients chosen with care.

Designed as a three-course experience, it's an invitation to savour and enjoy dining the Bistro Lago way.



Entrée

FIORLAND WAPITI DEER TATAKI

sichuan pepper gin dust, pickled beetroot & mini heirloom carrot

contains alcohol & nuts

Main

STEAMED ORA KING SALMON

kohlrabi, shitake mushroom, kailaan, miso beurre blanc

contains seafood & dairy

Dessert

CHEESECAKE & PEACH

poached peach, cinnamon crumble, port wine pâté de fruits, meringue

contains dairy & gluten