

FESTIVE SET MENU I

by Executive Chef Rudolf W. Segers

\$99 per person

BREAD & BUTTER

Oven Fresh Rosemary & Truffle Focaccia | d, g
miso butter whip

KOHA

Minted Summer Peas & Black Forest Ham Soup | d, p, sf
sesame salmon bite

ENTRÉE

Hōhepa Feta & Avocado | v, d, n
watermelon, pistachio candy, burned orange vinaigrette

OR

Aori Ika | sf, d
reef squid, chilli & ginger nam chim

MAINS

Lumina Lamb Neck Fillet & Truffle Paupiette | n, d
green asparagus, potato & cheese aligot, sauce barigoule

OR

Free-Range Turkey & Cranberry Stuffing | d, g
kūmara purée, roasted kinloch honey vegetables, gingerbread sauce

DESSERT

Chocolate Yule Log
boysenberries, pine, baked apple & marzipan ice cream



dietaries : v- vegetarian / ve-vegan

contains: d - dairy / g - gluten / sf - seafood / n - nuts / p - pork / a - alcohol