



NEW YEAR'S EVE

GRANDE

by Executive Chef Rudolf W. Segers

\$160 per person

TO START

Oven Fresh Smoked Salmon & Saffron Focaccia | d, g, sf
chive & cream cheese spread, café de paris butter whip

AMUSE BOUCHE

Mixed Mushroom Chawanmushi | d, sf
shiitake, mazutake, enokitake & wairarapa crayfish

ENTRÉE

Smoked Pacific Swordfish Crudo | sf, se
sesame, horseradish granita, pickled asparagus, lamb lettuce
served cold

Yellow Tofu Tempura | v, d
rainbow heirloom carrot & ruby chard, carrot & star anise beurre blanc
served hot

MAIN

Ash Crusted Veal Loin | n, d
green asparagus, hazelnut hollandaise, pekepeke, haloumi cheese candy

Skull Island Shrimp Rouge | d, sf
saffron risotto, vegetable brunoises, spinach beurre blanc

DESSERT

Kinloch Honey Soufflé | d, g, n
carrot, ginger & coconut ice cream, habanero chili & dark chocolate mole

Petit Fours

dietaries : v- vegetarian | ve-vegan
contains: d - dairy | g - gluten | sf - seafood | n - nuts | p-pork | a-alcohol