



FISH

From our ocean & land to your plate

New Year's Eve Set Menu

FOUR-COURSE \$160PP

Includes a glass of Pommery Brut

Snacks to share

SMOKED EEL DONUT

miso custard, black lime

CURED RUAKAKA KINGFISH

finger lime, fried ginger, chili oil



Entrée

SILKEN DASHI CUSTARD

New Zealand 'Fruits De Mer'

CHATHAM ISLAND CRAYFISH

spaghettini, XO butter

Main

MT COOK SALMON COULIBIAC

caviar kombu emulsion

Dessert

NOUGATINE PARFAIT

coffee vanilla cremeux,
sea buckthorn coulis

CULINARY DIRECTOR

Des Harris

