

FISH

From our ocean & land to your plate

New Year's Eve Set Menu

DEGUSTATION MENU \$160PP

Includes a glass of Pommery Brut

SMOKED EEL DONUT

miso custard, black lime

CURED RUAKAKA KINGFISH

finger lime, fried ginger, chili oil

SILKEN DASHI CUSTARD

New Zealand 'Fruits De Mer'

CHATHAM ISLAND CRAYFISH

spaghettini, XO butter

MT COOK SALMON COULIBIAC

caviar kombu emulsion

NOUGATINE PARFAIT

coffee vanilla cremeux,
berry and sea buckthorn coulis

CULINARY DIRECTOR

Des Harris