

Le menu Brasserie

Set menu 2 course (small) \$45 ∞ Set menu 3 course (small) \$59
Served with a Murdoch James glass of wine

À la carte

	<u>Small</u>	<u>Large</u>
Soupe du jour <i>Today's fresh soup served with homemade bread roll and butter</i>	\$15.00	
Le sashimi de saumon « à ma façon » <i>Salmon sashimi my way (signature dish)</i>	\$12.00	\$24.00
Tortellini de gambas et de langouste à l'orientale <i>Crayfish and scampi tortellini with wasabi Royale and oriental style broth</i>	\$18.00	\$31.00
Salade de vermicelles chinois au thon Saku poivré <i>Peppered Saku tuna served with glass noodles, Yuzu dressing salad and Chardonnay foam</i>	\$18.00	\$38.00
L'assiette de cochon (pour deux/for two) <i>Homemade pork rillettes, braised pork belly on lentil salad, pork terrine with prunes and Armagnac, homemade spicy pork sausage</i>		\$48.00
Joues de porc braisées sur gelée de pomme verte au Calvados <i>Braised pork cheeks with lamb sweetbreads, oyster mushrooms and glazed baby shallots on a Granny Smith and Calvados gelée</i>	\$17.00	\$28.00
Tortellini de Kikorangi, poireaux à la crème et écume de noix (V) <i>Kapiti Kikorangi tortellini with walnut froth, served with creamed leek, micro salad and Parma ham (signature dish)</i>	\$26.00	\$38.00
Lamelles de gazpacho et rubans de concombre (V) <i>Gaspacho shaving with cucumber ribbons, wild watercress, homemade ricotta, basil seeds and sherry vinegar dressing</i>	\$24.00	\$35.00
Filet de dorade pochée et sa fricassée de St-Jacques et langoustines <i>Butter poached snapper filet, fricassée of scampi and scallops on a bed of lentils caviar, served with tomato and saffron dressing</i>	\$20.00	\$45.00
Ruban à l'encre de seiche garni aux tubes de calamar sautés <i>Squid ink ribbon garnished with chili oil sautéed calamari tubes, pansy petals and coriander foam</i>	\$17.00	\$38.00
Filet de bœuf et ragout de lentilles du Puy <i>Prime Angus beef fillet on a beef cheek and du Puy lentils ragout with a potato galette and porcini jus</i>		\$45.00
Rumpsteak d'agneau au jus d'absinthe et son mille-feuille craquant <i>Twice cooked lamb rump with mille-feuille of slow cooked lamb shoulder, crackling with Pohutukawa honey glazed lamb brain and absinthe jus</i>		\$45.00
Petit magret de canard au miel de Manuka <i>Caramelised duck breast on wilted shanghai cabbage, water chestnuts, coriander and chili gnocchi with a Peking duck consommé</i>	\$21.00	\$44.00
Risotto de citrouille au tuméric et sanglier (V) <i>Oven-roasted pumpkin risotto with turmeric, slow-cooked leg of Razorback pork and a homemade horseradish cream</i>	\$19.00	\$40.00
Crème de haricots blancs et son crumble au Kikorangi (V) <i>White bean custard with baby beetroot, baby spinach, crumble of Kikorangi, almond and chili with saffron dressing</i>	\$17.00	\$35.00
Côte de bœuf béarnaise <i>Rib of beef (450 grs) with béarnaise sauce, hand-cut fries and Provençal tomato</i>	\$26.00	\$45.00
Faux-filet au beurre Café de Paris <i>Prime Angus sirloin steak with "Café de Paris" butter served with traditional potato gratin, mushrooms and sautéed spinach</i>	\$26.00	\$45.00
Faux-filet de sanglier au Calvados et mille-feuille de croustillant aux pommes <i>Razorback pork sirloin with Calvados jus, sautéed red cabbage and chestnut with pork crackling and apple mille-feuille</i>	\$26.00	\$45.00
Poussin rôti au cèpes et pithivier de foies de volaille <i>Roasted baby chicken with porcini jus, glazed shallots, braised lentils and chicken liver pie</i>		\$45.00

Les accompagnements \$10.00 (ask your waiter to order sides)

Les desserts

L'assiette à fromages <i>Selection of three French cheeses with condiments and homemade bread</i>	\$22.00
Panacotta pistache au coeur de framboise <i>Pistachio pannacotta with a raspberry coulis heart and white chocolate ice-cream</i>	\$18.00
Crème brûlée traditionnelle <i>Traditional crème brûlée with garnish</i>	\$18.00
Verrine au citron <i>Lemon custard and meringue served in a glass</i>	\$18.00
Assiette de petits fours <i>Selection of mignardises and sweet delicacies to match your coffee or tea</i>	\$11.00

(V) = Vegetarian dish or vegetarian option available
Executive Chef: Laurent Loudeac; Sous-Chef: Jiwon Do