

Celebration feast

T A P A S

Line caught fish **ceviche**, calabrian chilli, coconut vinegar, cucumber “sinuglaw”

Hawkes bay Lamb shoulder **croquettes**, herb creme, bay leaf potato “adobo”

NZ Wagyu Sausage , tortilla, pickles “longganisa”
(awarded with: 100 auckland iconic eats 21' 22')

Tiger prawn spring roll “Lumpia”, red pepper vinaigrette

M A I N S

Roasted crispy **Pork belly** “Lechon”, apple sarsa, cucumber, truffle oil

Grilled **Wagyu Picanha** “Bistek” , Smoked kumara puree , calamansi jus, Brown butter

Greens of the day in Miso Butter

Shoestring fries with smoked cheddar and truffle

DESSERT

Dark organic **chocolate cake**, Dulce de leche, coffee ice cream

85 P / P (Sharing Plates)

FOR DIETARY REQUESTS PLEASE NOTIFY US 1 DAY IN ADVANCE

Grand Celebration feast

(includes a glass of Prosecco or non alcoholic spritz on arrival)

T A P A S

Line caught fish **ceviche**, calabrian chilli, coconut vinegar, cucumber “sinuglaw”

Crispy **Soft shell Crab** with pear salad and sesame dressing

NZ Wagyu Sausage , tortilla, pickles “longganisa”
(awarded with: 100 auckland iconic eats 21' 22')

Tiger prawn spring roll “Lumpia”, red pepper vinaigrette

M A I N S

Fish of the day served with braised french lentils in spiced tomato ragout

Crispy **Duck** “Pato” Confit of Canterbury Half duck in sweet and spicy glaze,
Apple and pear salad

Grilled **Wagyu Picanha** “Bistek” , Smoked kumara puree , calamansi jus, Brown butter

Greens of the day in Miso Butter

Shoestring fries with smoked cheddar and truffle

DESSERT

Dark organic **chocolate cake**, Dulce de leche,
coffee ice cream

95 P / P (Sharing Plates)

FOR DIETARY REQUESTS PLEASE NOTIFY US 1 DAY IN ADVANCE

Celebration plated menu



STARTERS

(Choose one per guest)

Line caught fish **ceviche**, calabrian chilli, coconut vinegar, cucumber “sinuglaw”

Hawkes bay Lamb shoulder **croquettes**, herb creme, bay leaf potato “adobo”

NZ Wagyu Sausage , tortilla, pickles “longganisa”
(awarded with: 100 auckland iconic eats 21' 22')

Tiger prawn spring roll “Lumpia”, red pepper vinaigrette

MAINS

(Choose one per guest)

Fish of the day served with braised french lentils in spiced tomato ragout

Crispy **Duck** “Pato” Confit of Canterbury Half duck in sweet and spicy glaze,
Apple and pear salad

Grilled **Wagyu Picanha** “Bistek” , Smoked kumara puree , calamansi jus, Brown butter

Roasted crispy **Pork belly** “Lechon”, apple sarsa, cucumber,
truffle oil

SIDES

(Sharing)

Greens of the day in Miso Butter

Shoestring fries with smoked cheddar and truffle

DESSERT

(Choose one per guest)

Dark organic **chocolate cake**, Dulce de leche,
coffee ice cream

Creamy “**Leche flan**” Custard / Giapo Pineapple Ice cream / Lime zest

95 P / P (Individual plates)

FOR DIETARY REQUESTS PLEASE NOTIFY US 1 DAY IN ADVANCE