

GIRLS' PRE-CHRISTMAS CATCH-UP MENU

\$55 per person

Optional drinks match: \$40 New Zealand wine / \$50 French wine

AMUSE BOUCHE

Pickled seasonal asparagus

FIRST COURSE

Chicken liver & pork pate, pickled veg, pork floss

New Zealand match: Quartz Reef Methode Traditionnelle

French match: Laurent Perrier La Cuvee Brut Champagne

SECOND COURSE

Green papaya salad, tiger prawns, daikon, fresh herbs, hot &
sour tamarind, crushed peanuts

Crispy turmeric rice pancake w duck prosciutto, shiitake, cos leaves,
soft herbs, nuoc cham

THIRD

Grilled Wagyu beef bavette, fish sauce caramel, watercress, fried shallots

Wokked asparagus, oyster mushrooms, garlic, oyster sauce, chilli

Steamed jasmine rice

New Zealand match: Two Rivers 'Isle of Beauty' Rose or Stone Paddock Paritua Chardonnay or Mahi Sauvignon Blanc or Greywacke Pinot Gris or Redmetal Merlot/Cabernet Franc

French match: La Roubine 'R' Rose or Marc Bredif Vouvray or Picpoul de Pinet or Schlumberger Pinot Blanc or Grande Vignes Cotes du Rhone

DESSERT

House made French patisserie selection macaron, milk chocolate truffle, pandan
coconut roll, cinnamon palmier

Choose from one of two liquid desserts:

Mamm-gozh: Black Magic rum, Calvados, caramel, egg white, or

Dear miss Xu: Santa Marta chocolate liqueur, Cointreau, St. Remy brandy, coconut cream & a shot of a fresh espresso