

EASTER BRUNCH SET MENU | \$ 98

BELLOTA | BURRATA

Artisanal Burratina, Jamón Iberico de Bellota, Green Pea Velouté

ASPERGE BLANCHE | TRUFFE

Seasonal White Asparagus from France, Sauce Gribiche & Black Truffle, Brioche Croutons

HOMARD | NICOISE

Maine Lobster, Haricots Verts, Tomato, Crudités Basil Pesto, Black Olive, Anchovy Garlic Dressing

OEUF | VIN ROUGE

Free Range NZ Poached Egg, Guanciale & Brioche Croûtons, Meurette Sauce

SAUMON | ASPERGE

Ora King Salmon, Asparagus, Buckwheat, Watercress, Beurre Blanc Sauce & Salmon Roe

AGNEAU | PETIT POIS

NZ Roasted Grass-Fed Lamb Rack, Green Peas a La Française, Preserved Lemon, Mint Jus

FROMAGE

Selection of Mature French Cheeses, Dried Fruit Chutney & Pain Mendant

FRAISE

Vanilla Meringue, Mascarpone Cream, Strawberry Jus

ROCHER

Dark Chocolate Mousse, Salted Caramel, Caramelized Hazelnut