

Pure New Zealand

Starter

Ceviche of Bay of Islands Red Snapper served with Coconut Cream, Half Lime and Sweet Potato Chips **\$98**
青檸新西蘭群島灣鯛魚魚生配椰奶、青檸及番薯片

Green Lip Mussels with Tomatoes Sauce, Basil, Onions, Garlic, Chili and White Wine **\$98**
辣椒白酒番茄汁煮新西蘭青邊青口

Southland Lamb Loin Salad with Rocket Leave, Baby Asparagus, Feta Cheese, Tomatoes and Avocado Oil **\$98**
新西蘭南島羊柳沙律配火箭菜、小蘆筍、希臘芝士、番茄及牛油果油

Main Course

Grilled Cleardale Station Rakaia Gorge Grain-fed Beef Tenderloin Steak 250g **\$388**
新西蘭拉凱亞峽谷穀飼牛脊肉扒 250 克

Oven Roasted Whole Silere Alpine Merino Lamb Rack 500g **\$378**
烤新西蘭高山美利奴羊架 500 克

Grilled Cleardale Station Rakaia Gorge Grain-fed Beef Striploin Steak 300g **\$338**
新西蘭拉凱亞峽谷穀飼牛柳 300 克

Grilled Akaroa King Salmon 250gram **\$308**
烤新西蘭南島三文魚 250 克

Pan-fried Bay of Islands Red Snapper **\$248**
煎新西蘭群島灣鯛魚

Braised Silver Fern Lamb Shank with Parsley Mash **\$238**
燴新西蘭銀蕨農場羊腿配香草蓉

Side - Please Select One (1)

Roasted Sweet Potato Wedges 番薯角
Portobello Mushroom with Garlic 蒜香大啡菇
Steamed Broccoli 蒸西蘭花
Mashed Potatoes 馬鈴薯蓉
Thick Cut Fries 炸粗薯條
Baby Spinach & Cherry Tomato Salad 菠菜車厘茄沙律
Avocado, Orange & Rocket Salad 牛油果香橙火箭菜沙律

Sauce - Please Select One (1)

Green Pepper Corn Sauce 青胡椒粒汁
Béarnaise Sauce 牛油蛋黃香草汁
Wild Mushroom & Red Wine Sauce 野菌紅酒汁
Port Wine Reduction 砵酒汁
House Made Mint Sauce 薄荷汁
Herb Butter 香草牛油汁

Rock Pool Sauvignon Blanc, Marlborough, 2014/2015 **\$400 / bottle**
The palate is medium bodied with flavors of currant and gooseberry, mineral notes and a crisp, clean citrus finish. **\$78 / glass**

Whitehaven Pinot Noir, Marlborough, 2012 **\$400 / bottle**
This wine has a finely balanced, elegant structure and supple, silky tannins. The palate shows a complex array of bright red fruits. These characters persist on the long fresh finish. **\$78 / glass**