

Trust the Chef

\$75 per person

In a world that values personalisation, seasonality, and new experiences, "Trust the Chef" offers all of that and more. It's an invitation to sit back, relax, and experience food in its most dynamic, exciting form, guided by the hands of

Chef Top Lorthae

Let the chef take you on a journey

TO BEGIN

Warm Ciabatta, seaweed butter



One of my greatest pleasures is enjoying food in its purest, raw form and relished the natural essence and texture that comes with dishes from the sea. I've crafted my finest creation - raw, from the ocean - blending flavours of east and west with delicate, subtle qualities, resulting in a dish that tantalises your taste buds.



Learning from my Italian mentor and experimenting with many variations - one of my most successful creation is a delicate, handmade dough, filled with a rich, creamy texture. It's complemented by earthy, locally sourced flavours, with a sharp, nutty finish, bringing everything together in perfect harmony.



I deeply appreciate New Zealand grown meat, renowned for its quality both locally and overseas, which drives my passion for showcasing local farmers' produce. A perfectly cooked cut, paired with rich earthy flavours, creates something truly special. We're so lucky to have it so accessible here in New Zealand, and I feel privileged to work with such exceptional produce.

HAPPINESS

The perfect ending is a balance of warmth and brightness, reflecting the care and energy in my relationships. I take pride in preparing the final course, knowing it leaves a lasting memory.



- Please talk to our team if you have any food allergies or specific dietary requirements.