

SIGNATURE EXPERIENCE



Five-Course Tasting Experience \$79 PP (min of 2 guests)

Chef Top Lorthae's Signature Experience combines fresh local ingredients with inspirations from his Asian heritage. A highlight is our award-winning Trevally Ceviche, featuring locally sourced New Zealand fish.

Trevally Ceviche

ginger gel, pomegranate, cucumber, coconut cream, crispy shallots,
coriander, sriracha oil

Triplebank Awatere Sauvignon Blanc 2025, Marlborough \$9

Eggplant Den Miso

mozzarella, sesame, spring onion

Church Road Grand Reserve Chardonnay 2024, Central Otago \$9

Home-made Sorbet

Camshorn Pinot Gris 2024, Waipara \$9

Hawke's Bay Lamb Rump

harissa, cumin yoghurt, sweet mini peppers, olives, hazelnut, lamb jus

Aces & Arrow Pinot Noir 2024, Central Otago \$9

Baked Yuzu Crème Brûlée

mango sorbet, almond praline, citrus meringue

Camshorn Pinot Gris 2024, Waipara \$9

 Auckland ICONIC Eats Award Dish