

Dining Experience



Celebrity Chef: Mr Nigel Marriage

Sunday _____ 2006 12.00pm – 6.00pm

Amuse Bouche

*Crostinis,
Brochette, with marinated Blue Cod
Almonds*

Degustation Dinner

Topinambour

Jerusalem Artichoke Soup with a dusting of Porcini & Chives

Italian Pincher

*Crab Claw Tortellini with Nage
(Broth like liquid with cockles, tomatoes, coriander, ginger & scallops)*

Rainbow Jack meets Iwi

*Fresh Smoked Trout layered with Maori Potatoes, Avocado,
& topped with cream fraiche & caviar*

Reef Raft

Crayfish, Asparagus, Leeks with truffle oil

East meets West

Quail resting on spicy basmati rice pilaf with Radishes & molasses butter

Cinderella at midnight

*Clementine oranges with honey nougat, Macadamia nuts & Clementine Sorbet, accompanied by a
Tuile biscuit*

Champagne Delight

Cherries, Strawberries, Bananas & Mint in champagne jelly ,with yoghurt sorbet

Vireya Fire

Cardamom, Saffron & Ginger Pannacotta with space dust

Cheese : Kapiti Ramara, French Epoisse, English Blue Stilton