

THE
SUGAR
CLUB

On behalf of my Restaurant Manager Stefano and myself,
I would like to welcome you to the most spectacular dining room in town.

Peter Gordon

A la Carte Menu

Three dishes - choose one from each section

First

ORA KING SALMON
cucumber yoghurt, smoked roe, dill

CRAYFISH LINGUINE
te anau saffron, pinenuts

CARROT
mint emulsion, buttermilk, ox tongue

OCTOPUS
radish, apple, finger lime

Second

HAURAKI GULF FISH
wasabi purée, cauliflower, coconut bisque

CAMBRIDGE DUCK BREAST
duck bolognese, celeriac cooked in hemp, hops

TAUPO LAMB
seaweed, anchovy emulsion, spinach

WAKANUI BEEF
soy glazed, onion purée, peanut

VEGETABLE SIDES 10

Third

PBJ
peanut butter, raspberry, feuilletine, chocolate

BELLES MANDARIN
vanilla cream, mandarin sorbet, miso caramel

MALTED MILK MOUSSE
lime curd ice cream, black olives

HOGARTH 70% CHOCOLATE NAMELAKA
pear, praline, sumac

CHEESE
fruit preserve, grandma's oat crackers

BOOKS BY PETER GORDON

SAVOUR
Salads for all Seasons
55

EATING WELL EVERYDAY
55

We take all reasonable efforts to accommodate for allergies,
please inform your waiter