

THE SUGAR CLUB

Welcome to The Sugar Club

It is an absolute pleasure to have you dining here with us tonight.

*On behalf of the teams both back-of and front-of house,
please sit back and enjoy what we do best - hospitality.*



SkyCity is proud to be a Toitū Carbonzero certified organisation



Chinese menu 中文菜单


A la Carte



Three courses - one per section - incl. snacks, bread and butter - 110


Two courses - main and dessert - incl. snacks, bread and butter - 80


Two courses - entrée and main - incl. snacks, bread and butter - 90



Entrée

TOMATOES AND GREEN STRAWBERRIES 
cured cucumber, lemongrass, koji water






KASUNDI RAVIOLI  
wasabi and mushroom broth, onion powder

BUTTERNUT PUMPKIN 
cooked in red pepper sauce, pickled daikon

HARAKEKE AND KAWAKAWA CURED DEER 
gooseberry, cherry blossom, beetroot, pomegranate

BUCKWHEAT RISOTTO  
roasted celeriac, Chatham Island crayfish, truffle oil



PORK JOWL
kohlrabi, watercress, mustard emulsion

-  = Plant-based (Vegan)
-  = Contains Seafood
-  = Contains Gluten
-  = Contains Dairy
-  = Contains Nuts


The Sugar Club will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

Main

HAY-BAKED CELERIAC   
leek, parsnip, curried cauliflower

EGGPLANT AND TOFU  
asparagus, teriyaki glaze, rhubarb


MARKET FISH  
avocado mole, kohlrabi, lemon verbena

CAMBRIDGE DUCK 
black garlic, oyster mushroom, ume reduction



COASTAL LAMB 
shiitake, Jerusalem artichoke, bone marrow




VEGETABLE SIDES 12

Dessert

YUZU CHOCOLATE CREAM  
mandarin curd, hibiscus granita

PINEAPPLE AND COCONUT MOUSSE  
elderflower and almond sorbet, blueberry gel

DEER MILK AND WAIHEKE HONEY ICE-CREAM  
preserved berries, olive oil crumb

CHEESE   
fruit preserve, oat crackers

Plant-Based Tasting Menu

135 per person (last order 9.15pm)
Beverage Pairing - 65

KIA ORA
snacks, bread and butter

TOMATOES AND GREEN STRAWBERRIES
cured cucumber, lemongrass, koji water
NV Quartz Reef Methode Traditionelle - Central Otago, NZ

KASUNDI RAVIOLI
wasabi and mushroom broth, onion powder
2018 Huia Sauvignon Blanc - Marlborough, NZ

BUTTERNUT PUMPKIN
cooked in red pepper sauce, pickled daikon
2017 Urlar Pinot Gris - Wairarapa, NZ

EGGPLANT AND TOFU
asparagus, teriyaki glaze, rhubarb
2018 Big Sky 'Te Muna Rd' Pinot Noir - Martinborough, NZ

PRE-DESSERT

YUZU CHOCOLATE CREAM
mandarin curd, hibiscus granita
2018 Fox 'Ma Chérie' Riesling - Marlborough, NZ

TREATS

Tasting Menu

155 per person (last order 9.15pm)
Beverage Pairing - 65

KIA ORA
snacks, bread and butter

TOMATOES AND GREEN STRAWBERRIES
stracciatella, cured cucumber, lemongrass, koji water
NV Koyama Methode Traditionelle Riesling - North Canterbury, NZ

HARAKEKE AND KAWAKAWA CURED DEER
gooseberry, cherry blossom, beetroot, pomegranate
2012 TW Tietjen and Witters Verdelho - Gisborne, NZ

MARKET FISH
avocado mole, kohlrabi, lemon verbena
2017 Urlar Pinot Gris - Wairarapa, NZ

COASTAL LAMB
shiitake, Jerusalem artichoke, bone marrow
2019 Brookfields 'Sun-Dried' Malbec - Hawke's Bay, NZ

PRE-DESSERT

DEER MILK AND WAIHEKE HONEY ICE-CREAM
preserved berries, olive oil crumb
2019 Pegasus Bay 'Finale' Sauvignon Blanc - North Canterbury, NZ

TREATS

Deluxe Plant-Based Tasting Menu

150 per person (last order 9.15pm)

Beverage Pairing - 80

KIA ORA

snacks, bread and butter

TOMATOES AND GREEN STRAWBERRIES

cured cucumber, lemongrass, koji water

NV Quartz Reef Methode Traditionelle - Central Otago, NZ

KASUNDI RAVIOLI

wasabi and mushroom broth, onion powder

2018 Huia Sauvignon Blanc - Marlborough, NZ

BUTTERNUT PUMPKIN

cooked in red pepper sauce, pickled daikon

2017 Urlar Pinot Gris - Wairarapa, NZ

HAY-BAKED CELERIAC

leek, parsnip, curried cauliflower

2012 TW Tietjen and Witters Verdelho - Gisborne, NZ

EGGPLANT AND TOFU

asparagus, teriyaki glaze, rhubarb

2018 Big Sky 'Te Muna Rd' Pinot Noir - Martinborough, NZ

PRE-DESSERT

YUZU CHOCOLATE CREAM

mandarin curd, hibiscus granita

2018 Fox 'Ma Chérie' Riesling - Marlborough, NZ

TREATS

Deluxe Tasting Menu

170 per person (last order 9.15pm)

Beverage Pairing - 80

KIA ORA

snacks, bread and butter

TOMATOES AND GREEN STRAWBERRIES

stracciatella, cured cucumber, lemongrass, koji water

NV Koyama Methode Traditionelle Riesling - North Canterbury, NZ

HARAKEKE AND KAWAKAWA CURED DEER

gooseberry, cherry blossom, beetroot, pomegranate

2012 TW Tietjen and Witters Verdelho - Gisborne, NZ

MARKET FISH

avocado mole, kohlrabi, lemon verbena

2017 Urlar Pinot Gris - Wairarapa, NZ

CAMBRIDGE DUCK

black garlic, oyster mushroom, ume reduction

2018 Big Sky 'Te Muna Rd' Pinot Noir - Martinborough, NZ

COASTAL LAMB

shiitake, Jerusalem artichoke, bone marrow

2019 Brookfields 'Sun-Dried' Malbec - Hawke's Bay, NZ

PRE-DESSERT

DEER MILK AND WAIHEKE HONEY ICE-CREAM

preserved berries, olive oil crumb

2019 Pegasus Bay 'Finale' Sauvignon Blanc - North Canterbury, NZ

TREATS