

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

QUINOA AND BUCKWHEAT 
butternut pumpkin, coconut, celeriac

HARAKEKE AND KAWAKAWA CURED DEER   
gooseberry ketchup, beetroot, saffron cured egg



CHATHAM ISLAND CRAYFISH RISOTTO   
celeriac, buckwheat, 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 LEEK  
white asparagus, curried cauliflower, macadamia

EGGPLANT AND TOFU  
yuba emulsion, teriyaki glaze, rhubarb


MARKET FISH   
avocado mole, sea kelp butter, lemon verbena



CAMBRIDGE DUCK 
fermented carrot, burnt onion, ume reduction

COASTAL LAMB 
shiitake, black garlic, bone marrow




VEGETABLE SIDES 12

Dessert

YUZU CREAM 
textures of rhubarb and hibiscus

PARFAIT  
raspberry, rose, cassis

VALRHONA CHOCOLATE MOUSSE   
banana, almond, Bailey's brownie

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
2018 Huia Sauvignon Blanc - Marlborough, NZ

QUINOA AND BUCKWHEAT
butternut pumpkin, coconut, celeriac
2019 Neudorf 'Tiritiri' Chardonnay - Nelson, NZ

HAY-BAKED LEEK
white asparagus, curried cauliflower, macadamia
2017 Ural Pinot Gris - Wairarapa, NZ

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

PRE-DESSERT

YUZU CREAM
textures of rhubarb and hibiscus
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
cured cucumber, lemongrass, koji water
2018 Huia Sauvignon Blanc - Marlborough, NZ

HARAKEKE AND KAWAKAWA CURED DEER
gooseberry ketchup, beetroot, saffron cured egg
2019 Brookfields 'Sun-Dried' Malbec - Hawke's Bay, NZ

MARKET FISH
avocado mole, sea kelp butter, lemon verbena
2017 Ural Pinot Gris - Wairarapa, NZ

COASTAL LAMB
shiitake, black garlic, bone marrow
2016 TW Tietjen and Witters Carménère - Gisborne, NZ

PRE-DESSERT

VALRHONA CHOCOLATE MOUSSE
banana, almond, Bailey's brownie
2015 Churchill's Late Bottled Vintage Port - Douro, PO

TREATS

Deluxe Plant-Based Tasting Menu

150 per person (last order 9.15pm)

Beverage Pairing - 80

KIA ORA

snacks, bread and olive oil

TOMATOES AND GREEN STRAWBERRIES

cured cucumber, lemongrass, koji water

2018 Huia Sauvignon Blanc - Marlborough, NZ

MUSHROOM KASUNDI RAVIOLI

wasabi and mushroom broth, onion powder

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

QUINOA AND BUCKWHEAT

butternut pumpkin, coconut, celeriac

2019 Neudorf 'Tiritiri' Chardonnay - Nelson, NZ

HAY-BAKED LEEK

white asparagus, curried cauliflower, macadamia

2017 Urlar Pinot Gris - Wairarapa, NZ

EGGPLANT AND TOFU

yuba emulsion, teriyaki glaze, rhubarb

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

PRE-DESSERT

YUZU CREAM

textures of rhubarb and hibiscus

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

cured cucumber, lemongrass, koji water

2018 Huia Sauvignon Blanc - Marlborough, NZ

HARAKEKE AND KAWAKAWA CURED DEER

gooseberry ketchup, beetroot, saffron cured egg

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

MARKET FISH

avocado mole, sea kelp butter, lemon verbena

2017 Urlar Pinot Gris - Wairarapa, NZ

CAMBRIDGE DUCK

fermented carrot, burnt onion, ume reduction

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

COASTAL LAMB

shiitake, black garlic, bone marrow

2016 TW Tietjen and Witters Carménère - Gisborne, NZ

PRE-DESSERT

VALRHONA CHOCOLATE MOUSSE

banana, almond, Bailey's brownie

2015 Churchill's Late Bottled Vintage Port - Douro, PO

TREATS