

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


3-Course Menu

includes snacks, bread and butter - 110

-  = 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.

First

TOMATOES AND GREEN STRAWBERRIES 
cured cucumber, lemongrass, koji water

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

Second

HAY-BAKED LEEK  
white asparagus, curried cauliflower, macadamia

MARKET FISH  
avocado mole, sea kelp butter, lemon verbena

COASTAL LAMB  
shiitake, black garlic, bone marrow

VEGETABLE SIDES 12

Third

YUZU CREAM 
textures of rhubarb and hibiscus

VALRHONA CHOCOLATE MOUSSE   
banana, almond, Bailey's brownie