

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

THE
SUGAR
CLUB