

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

THE
SUGAR
CLUB