



## *NYE Plant-based Menu*

210 per person - includes a glass of Champagne on arrival

### *To start*

Kumara sourdough and Lot 8 olive oil *PB G*  
Tomato, cucumber, strawberries, koji water *PB*

### *Entree*

Kasundi ravioli, wasabi, mushroom, onion *PB G*

### *Garden*

Butternut, red pepper, leek, pickled daikon *PB*

### *Nature 1.0*

Hay-baked celeriac, black garlic, parsnip, Piha kelp *PB G N*

### *Nature 2.0*

Eggplant, tofu, teriyaki, asparagus, cucumber *PB G*

### *Predessert*

Summer citrus *PB*

### *Dessert*

Yuzu chocolate cream, rhubarb compote, hibiscus granita  
*PB G*

### *Treats*

*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.*

*PB = Plant-based, V = Vegetarian, S = contains Seafood,  
G = contains Gluten, D= contains Dairy, N = contains Nuts*