

Valentine's Menu

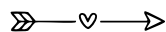
5-course degustation

\$159 pp | Available on 13-14/02/2026

THE FIRST AFFAIR (TO SHARE)

Freshly Shucked Market Oysters (2)

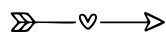
Strawberry daiquiri granita



THE SECOND AFFAIR

Pan-seared Hokkaido Scallops

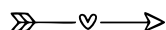
Roe mousse, yuzu kosho butter, roasted katsuobushi panko, pickled shallot, salmon caviar



THE THIRD AFFAIR

South Island Wagyu Beef Tartare

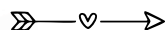
Cornichons, shallots, parsley, bone marrow dressing, cured egg yolk, pommes pave



THE FOURTH AFFAIR (TO SHARE)

Chef's Butcher's Block

Served with duck fat potatoes & millefeuille of ratatouille, plum & Hawke's Bay Syrah sauce



THE FINAL AFFAIR

Valentine's Petit Fours

Pink blush lamington, tonka bean & cherry choux swan, raspberry macaron, dark chocolate & brandy rocher

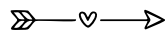
Valentine's Menu

wine pairing

Available as single pours or \$70 for the package

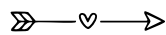
THE FIRST AFFAIR

2024 Greywacke Sauvignon Blanc \$11 | 90ml



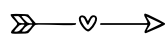
THE SECOND AFFAIR

2023 William Fèvre Petit Chablis \$15 | 90ml



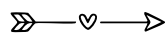
THE THIRD AFFAIR

2023 Church Road Grand Reserve Pinot Noir \$14 | 90ml



THE FOURTH AFFAIR

2024 Redmetal Vineyard Cabernet Sauvignon \$13 | 90ml



THE FINAL AFFAIR

Graham's Six Grapes \$17 | 75ml