



Christmas Eve

PANORAMA ROOM SAMPLE MENU

SNACKS

Scallop ceviche taco in daikon wrapper with kiwi fruit chili salsa
Whipped roe en croûte with pork scratchings

~

LAKE

Sumac and brown sugar poached Mount Cook Alpine salmon, smoked salmon belly and yoghurt mousse, grapefruit, fennel and local rhubarb salad, soy glaze, citrus honey reduction, crispy skin

~

FOREST

Cured pork belly, duck and wild rabbit terrine, pickled carrot salad, wasabi peas, olive grape and almond salsa

~

MOUNTAIN

Breast and leg of quail, pistachio puree, agria potato, garlic mayonnaise, poached egg, parma crisp, truffle jus

~

PASTURE

Lumina lamb loin, kumara fondant, cauliflower purée, sauté oyster mushrooms, roasted cos and mustard jus

~

GLACIER

Foraged elderflower sorbet, alcoholic iced tea jelly, granola and wild herbs

~

THE CLOSE

Bitter chocolate tart, passionfruit crème, braised pineapple with rosemary, salted coffee soil, white chocolate mousse & roasted Cromwell cherries

