

New Year's Eve

PANORAMA ROOM DEGUSTATION SAMPLE MENU

SNACKS

House cured duck prosciutto, summer squash, chicken skin wafer, cherry
Tempura oyster, cauliflower crème, caviar

Wine Match Scott Base Emperor Brut, Central Otago

SECOND COURSE

Freshly baked bread served with pork crackling butter and Meyer lemon coriander butter
Scorched venison, beetroot gel, pickled shallots, radish, plum, cured duck egg, sweet potato,
onion essence

Wine Match Peregrine Rosé Pinot Noir 2021, Central Otago

THIRD COURSE

Cold poached Twizel salmon with sumac spices, lemon yoghurt puree, citrus, rhubarb
and nashi pear salad, lobster taco, ginger soy foam, seaweed, caviar

Wine Match Roaring Meg Pinot Gris 2023, Central Otago

FOURTH COURSE

Breast and leg of quail, mandarin kumara puree, swede, chicken and truffle mousse,
Parma ham crisp, savoy cabbage, pistachios, mulled wine reduction

Wine Match Pask Gimblett Gravels Merlot 2020, Hawkes Bay

FIFTH COURSE

Lumina lamb loin and slow cooked belly, cardamom carrot puree, fondant potato, asparagus
and baby carrots, crispy kale, broad bean crumble, lemon thyme jus

Wine Match Angus The Bull Cabernet Sauvignon 2021, Central Victoria Australia

SIXTH COURSE

Bitter chocolate, ginger sable, chocolate crèmeux, Otago cherries, mandarin,
goats cheese ice cream

Wine Match Dicey Late Harvest Pinot Gris 2021, Bannock Burn

SEVENTH COURSE

Whitestone Windsor blue, Waikato cumin seed gouda and Geraldine aged
cheddar cheese served with local honeycomb, apricots, vegetable crudities,
lavosh and crackers

Wine Match Taylors Fine Tawny Port, Portugal

