



# REGENT OF ROTORUA

## **Degustation Menu**

### **Amuse Bouche**

#### **Kawa Kawa Cured Confit Salmon**

toasted quinoa, garden salad, hollandaise, salmon caviar

*Framingham Classic Riesling*

#### **Forest Mushroom**

mushroom croquette, sautéed local exotic mushroom,  
piko piko, herb sponge, mushroom veloute and crisp

*Clearview Black Reef Blush Rosé*

#### **Smoked Venison**

textures of beetroot, goat's cheese

*Nanny Goat Pinot Noir*

#### **Beef Eye Fillet**

in café de Paris butter, pickled ox tongue, confit onion, pea puree,  
gratin potato, petit vegetables, mushroom crisp, pink peppercorn sauce

*Black Barn Merlot*

### **Refresher Course**

#### **Textures of Orange and Chocolate Entremets**

*Tempus Two Botrytis Semillon*

#### **Petit Fours**

Five Course 95.0 per person

with matching wines 135.0 per person