



REGENT  
OF ROTORUA

## Degustation Plant-based Dinner Menu

### Amuse Bouche

#### Heirloom Tomato

roasted eggplant puree, quinoa, pickled vegetables,  
crisp garden greens, toasted hazelnuts, tomato consommé

*Spy Valley Sauvignon Blanc*

#### Forest Mushroom

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

*Clearview Black Reef Blush Rosé*

#### Spiced Corn and Chili Bean Empanadas

guacamole, tomato relish

*Framingham Classic Riesling*

#### Textures of Cauliflower

with toasted nut butter

*Palliser Pencarrow Pinot Noir*

### Refresher Course

#### Date and Cashew Cheesecake

berry coulis

*Tempus Two Botrytis Semillon*

### Petit Fours

Five Course 95.0 per person

with matching wines 135.0 per person