



RUINART x TRIVET

Spanakopita Canoli, Cucumber, Cinnamon, Southerly Honey
Ruinart 75, Black Robin Gin (NZ), Freshly Squeezed Lemon Juice, Sugar

Kingfish Tataki, Nectarine Gazpacho, Lime, Coconut, Dill
NV Ruinart 'Blanc De Blanc' Reims, Champagne, FR

Market Fish, Asparagus Salsa, Green-Lipped Mussel Nage
NV Ruinart 'Rosé' Reims, Champagne, FR

Thabani's Tiramisu, Hazelnut, Summer Strawberries
NV Ruinart 'R de Ruinart' Reims, Champagne, FR

Menu \$95

Champagne Match \$125

LUX ADD

Te Matuku Oysters, Ginger and Wasabi Pickle, Sour Cream ½ doz \$45 | doz \$90

Te Matuku Oysters, Paella Sauce, Spring Onions ½ doz \$48 | doz \$96

30gm Imperial Osceitra Caviar, Condiments \$175

Velvety pearls, creamy, almond, egg yolky, balanced, elegant umami

Artisan New Zealand Cheese Selection \$50

TRIVET



Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE