



MENU

3D DINING WITH GASTON



le petit chef



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Immerse yourself in the story of the world's smallest chef, Gaston de la Neige, and his quest to follow the route of the famous explorer Marco Polo.

Watch Gaston, le petit chef, come to life before you on your table, pulling you into a virtual world of culinary delight.

FOOD

ENTRÉE

Bouillabaisse

Traditional Provençal-style French stew of fish and shellfish in a vegetable broth, infused with saffron, garlic, tomato and orange, served in the old-world style with fresh French bread

MAIN COURSE

Herb Buttered Crayfish Tail

Local delight prepared on a bed of seafood velouté, served with julienne carrots, beetroot chutney and a garnish of caviar

Scotch Fillet

A succulent rib eye cut with buttered seasonal vegetables and roasted potatoes au jus

DESSERT

Sholleh Zard

A Persian Sweet Yellow Rice Pudding prepared with rose water, infused with saffron and cardamom

or

Ice Cream de la Glace

Your choice of Ice Cream served with Chantilly, Chocolate Sauce and Freeze-Dried Raspberries

COFFEE & TEA

From the Barista

DRINKS

WHITE WINE

The Good Company - Marlborough Sauvignon Blanc

\$10 per glass / \$45 per bottle

The Good Company Hawke's Bay Chardonnay

\$10 per glass / \$45 per bottle

The Good Company Marlborough Rosè

\$10 per glass / \$45 per bottle

RED WINE

Esk Valley Cabernet Sauvignon

\$14 per glass / \$60 per bottle

Leftfield Otago Pinot Noir

\$12 per glass / \$55 per bottle

BOTTLED BEER

Heineken

\$11.00

SOL

\$11.00

Amstel Light

\$11.00

FRESH JUICE

\$4.50 per glass

'MOST' RANGE

\$5.50 per glass

Orange Apple Mango

Apple Cranberry

Blackcurrant

Other beverages available upon request