



RUINART x TRIVET

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

Kingfish Tataki, Green Gazpacho, Mustard Seed, Crème Fraîche, Croutons
NV Ruinart 'Blanc De Blanc' Reims, Champagne, FR

Market Fish, Sezchuan Bisque, Winter Beets, Garlic Chive
NV Ruinart 'Rosé' Reims, Champagne, FR

Vanilla Steamed Pudding, Sauce Caramba, Banana, Malt
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 dozen \$45 dozen \$90
Te Matuku Oysters, Paella Sauce, Spring Onions	½ dozen \$48 dozen \$96
30gm Imperial Osceitra Caviar, Condiments	\$175
<i>Velvety pearls, creamy, almond, egg yolk, balanced and elegant umami</i>	
Artisan New Zealand Cheese Selection	\$50

TRIVET



Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE