

## Dinner with Chef Marc de Passorio

1<sup>st</sup> and 2<sup>nd</sup> October, \$65.00 per person

### ENTRÉES

Wild mushroom ravioli

*With lemongrass infused coconut cream and horopito*

Chatham Island crayfish 'Millésime 2020'

*With Scapegrace Goldilocks gin, Chantilly of lemon and pepper,  
beurre noisette with vanilla*

Beef fillet grilled on Manuka

*Wakame, vegetable, tofu and miso broth*

Clams à la Meunière

*Bacon, parsley, shallot and chardonnay*

### MAIN COURSE

Ora King salmon

*Pistachio and leek confit, sago and lemon beurre blanc*

Venison cooked with Pamu deer milk and finished over charcoal

*Slow cooked celeriac, rosemary sauce*

Risotto with scallops à la plancha

*Limestone Hills black truffles and 24 months aged Parmigiano-Reggiano*

Duck breast poached in soy and ginger,

*Organic Waibeke Island bush honey and ravioli of wild mushrooms*

### DESSERT

Valrhona Guanaja 70% chocolate

*with yuzu, salted lemon marmalade, praline and chouchou*

Baileys parfait

*brownie and grué de cacao*

Black sesame and coconut

*Sesame praline, calamansi*

S O F I T E L  
HOTELS & RESORTS