

## Gastronomic Set Menu – Festive Inspired

*Justus Quek*

### Japanese Mackerel

*Ume cured, heirloom tomato, cucumber-dill coulis, ginger flower espuma*  
**Taittinger, Brut Reserve, Reims, NV**

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### Maine Lobster

*Pan seared, tomato, Israeli couscous "risotto", basil infused crustacean emulsion*  
**Voyager Estate, Chardonnay, Margaret River, Australia, 2015**

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### French Foie Gras

*Pan fried, rhubarb compote, cherry balsamic*  
**Schloss Vollrads, JQ Selection, Riesling, Rheingau, Germany, 2012**

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### Duo of French Quail

*Poached breast with albufera, leg confit, spelt, wild mushrooms, perigourdine sauce*  
**Poupille, JQ Selection, Côtes de Castillon, France, 2009**

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### NZ Venison

*Dried fruit & nut crusted medallion, root vegetable, parsnip purée, amarula cream*  
**Lucien le Moine, Bourgogne Rouge, France, 2012**

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### Milk Chocolate Mousse

*Orange sponge, Cointreau, orange jelly, tarragon espuma, orange sorbet*  
**M. Chapoutier, Muscat Beaumes de Venise, Southern Rhône, France, 2014**

**Mineral water (Fiji/Santa Vittoria), gourmet coffee or fine tea selection**  
**188 per person, additional 128 for wine pairing**