



JARDIN GRILL

Breakfast Menu

FULL BREAKFAST | \$45

Includes the whole buffet, eggs cooked to order, barista-made coffee & tea

CONTINENTAL BREAKFAST | \$32

Includes only cold buffet and a barista-made coffee or tea

A LA CARTE

Omelette | \$25

Spinach, tomato, mushroom, cheese, ham, onion

Eggs On Toast | \$20*

Two free-range eggs cooked any style on Shelley Bay Bakery's rye bread

Smashed Avocado | \$27*

Spinach, marinated feta, spiced dukkha, poached egg on Shelley Bay Bakery's rye bread

Eggs Benedict | \$26

Proscuitto, free-range poached eggs, yuzu hollandaise on English muffin

Eggs Montreal | \$27

Smoked salmon, free-range poached eggs, yuzu hollandaise on English muffin

Mince On Toast | \$29*

Bircher Muesli | \$20

Goji berry, seasonal fruit compote and toasted coconut chips

Note: (*) Vegan or Gluten-Free option available

Sustainably sourced JDE coffees & selection of Dilmah Tea | \$6

We're passionate about food, our meals are made with high-quality ingredients.

However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals.

We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.



JARDIN GRILL

Lunch Menu

MAIN

Beer battered fish & chips | \$24
With house salad

Smoked chicken caesar salad | \$21

Croque monsieur | \$22
Champagne ham, béchamel and Swiss cheese with fries and salad

Croque madame | \$25
Champagne ham, béchamel, Swiss cheese and free-range egg with fries and salad

Sofi-smash burger! | \$29
Beef patty, mustard, smoked cheese, pickles and onion in a soft milk bun with spiced fries

So-fit veg burger! | \$24 | V
Falafel, lettuce, tomato, beetroot relish, Swiss cheese with spiced fries

Eye fillet 180gm | \$49
Served with garden salad, fries, choice of horseradish, mustard or peppercorn jus

DESSERT

Trio of house-made ice cream | \$19

Single cheese | \$25
With house-made relish, nuts and crackers

Affogato | \$18
With Kapiti vanilla ice cream

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Spring Dinner Menu

TO START

Brioche Bun | One for \$8 | Two for \$14

Served with a selection of spreads:

Grafter's Honeycomb Whipped Butter
Macadamia and Plum Wine Butter
Yuzu-Chilli Butter

Cold Cuts | \$39

Served with house-made pickles, wholegrain mustard & sourdough

Salame Cacciatore D.O.P
Coppa Riserva D.O.P
Bresaola I.G.P. Italian

Caviar*

Served with lemon crème fraîche on French blinis

French Sturia Vintage 15g | \$250
(Subject to availability)
Mt. Cook Ikura Caviar 90g | \$180
Mt. Cook Molossal Caviar 90g | \$180

TRUST THE CHEF MENU

5 Courses | \$150 per person

Wine Match Add-on | \$50 per person

Course 1

Entrée

90ml wine match

Course 2

Entrée

90ml wine match

Course 3

Fish

90ml wine match

Course 4

Chef's Choice Mains

90ml wine match

Course 5

Dessert

90ml wine match

ENTRÉE

Kikorangi Soufflé | \$28

Crispy prosciutto, creamed leek, walnut crumbs, Granny Smith apple, micro herbs, walnut-Chardonnay dressing

Fish Crudo | \$29

Served with buttermilk, kaffir oil, squid ink veil, salmon caviar, and rouennaise

Wild Venison Tartare | \$30 | GF | DF

Prune gel, cured egg aioli, Pickle 'n Pie pickles, horseradish tuile, chocolate-juniper jus

Cranky Goat Cheese Panna Cotta | \$26 | V

Almond thyme sable, smoked cherry tomato, honey gel, and pomegranate

Whipped Tofu | \$26 | VG

Mathri, tamarind-date chutney, nylon sev, micro coriander

Sofitel Delight Salad | \$23 | VG

Plant-based chicken, mesclun, avocado, cherry tomato, flaxseed, soaked currants, aged balsamic dressing
Add: smoked chicken | \$3

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MAINS

Pork Belly | \$49 | DF | Signature Dish

Cooked on wood-fire rotisserie, smoked pineapple-bacon marmalade, fried cashew, torched endive, black pudding, mandarin segments, Horopito jus

NZ Market Fish | \$53

Served with paua tortellini, Cloudy Bay clams, mussels, smoked potato purée, and Homardine foam

CHEF'S SPECIAL

Check today's special with our friendly team

Red Miso Glazed Eggplant | \$41 | VG

Sun-kissed tomato pesto, harissa, artichoke chips, pomegranate molasses, seeds

Prawn, Peas & Nduja Risotto | \$46

Mascarpone, fried basil, herb oil

SAUCES

Cognac Jus
Pink Peppercorn Jus
Chimichurri

Extra condiments | \$5 each

SIDES

Asparagus, white anchovies, shaved macadamia, aged balsamic | \$17

Brocolini, toasted almonds, pomegranate molasses | \$17

Portobello, garlic butter, Havarti | \$16

Black origin beef fat potatoes, rosemary, black sea salt | \$16

GRILL

Served with 1 side and 1 sauce

Kagoshima A5 (Japanese Wagyu) 150 gm | \$180*

Kurbuta Pork Chop | \$79

Eye fillet 200gm | \$59

30-day Grass-fed Angus Tomahawk 800gm | \$125*

55-Day Rib Eye Scotch 250gm | \$52

NZ Sirloin 250gm | \$55

Grilled Fish 200gm | \$52

TO SHARE

Served with 3 sides and 1 sauce

Chateaubriand 500gm | \$130*

Items marked () does not incur any discounts.*

BUTTERS

Porcini Blue Cheese Butter
Bone Marrow-Port Wine Butter
Yuzu Wakame Butter

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DESSERTS

Poison Apple | \$28 | GF

White chocolate and lime ganache, strawberry and mint coulis, chocolate soil

Banana et Matcha Parfait | \$26 | VG | GF

Hazelnut espuma, coconut streusel

Trois Fraise Tarte | \$25

Vanilla frangipane, pickled strawberries, coulis, yuzu jelly, chantilly

Selection of Cheese

Served with olive oil wafer crackers, poached fruits, house relish

50g Single portion | \$25

Three Cheeses | \$49

Mahoe Very Old Edam | Kerikeri · NZ | Mild, fruity flavour, smooth

Grimming Gecko Brie | Whangarei · NZ | Creamy, soft organic milk cheese

Bleu d'Auvergne | Auvergne · France | Compact, crumbly blue cheese

Comté 12 Months | France | Hard, raw milk cheese

Barista Made Coffee & Tea | \$6

All coffee and teas are organic and ethically/sustainably sourced

Please ask your friendly waiter about plant-based milk options

Cold/iced coffees are available



J A R D I N G R I L L

Le Petite Prince Menu

Select one main + one dessert for \$21

Soup of the day

Garden salad
With smoked chicken

Mini cheese pizza

Ham, cheese & pineapple toasty
With salad

Fish n chips
Steamed or battered

120gm Steak
With steamed vegetable or mash pasta with white sauce

Vegetable Crudités
With hummus

Home-made ice cream or yoghurt
With seasonal fruits

Brownie
With ice cream

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