

snacks

umami
beetroot fiber and canNori
te matuku bay oyster with buttermilk and salted gooseberry
winter vegetables with karengo and persimmon

courses

cloudy bay clams with silky egg and garum
Prophet's Rock Pinot Gris
or Mizubasho Pure Sparkling

kombu cured beef tartar with smoked oyster cream
Ekleipsis 'Second Skin'
or Denshin yuki Junmai Ginjo

golden kumara with salted cherry blossoms and barley
Ata Rangi "Petrie" Chardonnay
or Kozaemon Tokubetsu Junmai

chatham island blue cod and herbs
Unico Zelo 'Jade and Jasper' Fiano
or Denshin Ine Junmai

cauliflower with egg and parsley
Nervi Gattinara Nebbiolo
or Kubota Senju Tokubetsu Honjozo

aged te mana lamb with celeriac and mushroom glaze
Tenuta San Guido 'Guidalberto' Cabernet Sauvignon, Merlot
or Akira Organic Junmai

sheep's milk yogurt with beetroot and carrot
Churton Petit Manseng
or Hana Awaka Bihappo

degustation menu 170 with beverage match 270
menu changes can exist without notice



CLOONEY

snacks

umami
beetroot fiber and canNori
herb tart
winter vegetables with karengo and persimmon

courses

silky egg and yuba
Prophet's Rock Pinot Gris
or Mizubasho Pure Sparkling

beet tartar with smoked sheep's milk yogurt
Ekleipsis 'Second Skin'
or Denshin Yuki Junmai Ginjo

golden kumara, salted cherry blossoms and koji
Ata Rangi "Petrie" Chardonnay
or Kozaemon Tokubetsu Junmai

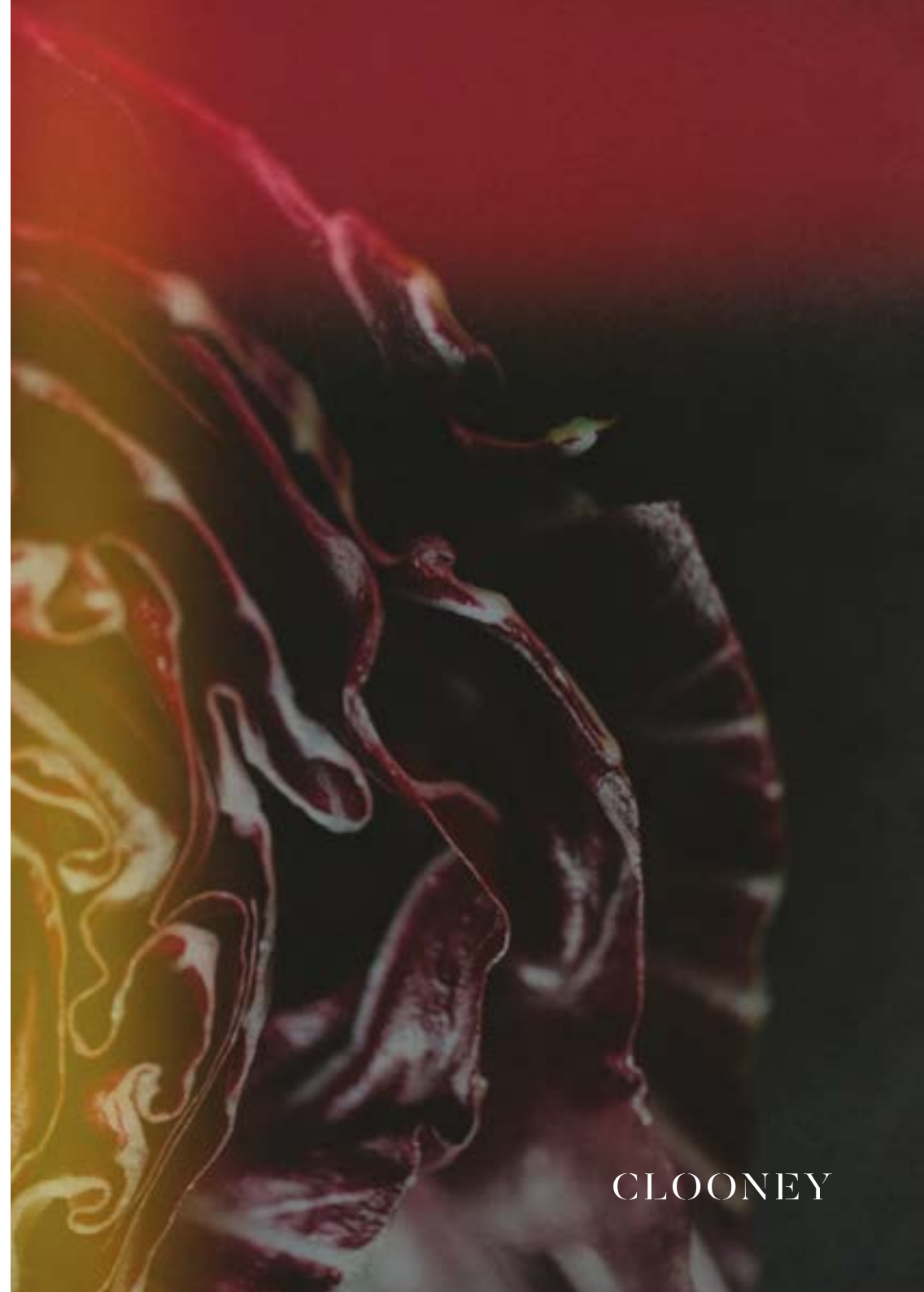
braised daikon with black garlic miso
Jauma 'Like Raindrops' Grenache
or Zenkuro Wakatipu Sleeping Giant Junmai

cauliflower, egg and parsley
Nervi Gattinara Nebbiolo
or Kubota Senju Tokubetsu Honjozo

hay roasted celeriac and three year aged parmesan
Jamsheed 'Madame' Chardonnay
or Shochikubai Shirakabegura Kimoto Ginjo

sheep's milk yogurt with beetroot and carrot
Churton Petit Manseng
or Hana Awaka Bihappo

Vegetarian degustation menu 170 with beverage match 270
menu changes can exist without notice



CLOONEY