

***Ruapehu Room Signature Dish***

***Chateaubriand for Two (halal)***

*Angus beef fillet pan seared, seasonal vegetables, potatoes,  
béarnaise sauce & pan jus*

*85*

**Sides 9**

**Steamed Green Vegetables**

Hazel nuts, orange oil

**Parmesan Layered Potatoes**

**Panko Fried Courgettes**

Raita yoghurt

**Mesclun Salad**

Balsamic dressing

**Desserts 18**

**Cardamom Pannacotta**

Toasted pistachio tuile, freeze dried fruit, fresh cream

**Lemon and Lime Tart**

Citrus and kiwi fruit salad

**Coconut & Banana Filo**

Grilled pineapple, caramel

**Dark Chocolate Slice**

Crème de menthe

**Trio of Sorbet**

**Cheese**

**Choice of three**

**one person 26 / two persons 42**

Served with Manuka honey comb, dried fruits, crackers and grapes

**French Brie**

**Aged (Puhoi) Cheddar**

**Blue (Kikorangi)**

**Goat's Cheese**