



**Welcome to the
Amora Hotel
Wellington**

the Grill



To Start

Pandoro Bread Roll *with Butter Medallion*

Entrées

Potato and Leek Soup, *with streaky bacon and sweet corn crème fraiche*

or

Braised Duck Leg, *spring roll and croquette orange, plum and sage relish*

or

Herbed Crayfish And Scallop Ravioli *with crispy leeks, red cress and pernod cream*

Mains

Poisson Du Jour, *pan fried with saffron and lemon risotto, broccolini, vine tomato and nut brown butter*

or

Lamb Short Loin, *with a spring onion mousseline potato, parmesan baked zucchini, baby carrots, rosemary and roasted garlic jus*

or

Slow Roasted Loin of Pork, *kumara fondant, buttered choy sum, red current infused jus*

Desserts

Chocolate Ginger Mousse *on green tea cake quenelle of hazelnut cream and cardamom ice-cream*

or

Amora Apple Strudel *with an apple jelly topped, calvados panna cotta, honey and thyme ice cream*

or

Baked Blueberry & Marmalade Cheesecake, *with salted caramel, cashew nut ice cream*

To Finish

Freshly Brewed Tea and Coffee