

## DINNER MENU

# COOKE'S

A MICHELIN STARRED DINING EXPERIENCE  
WITH MICHELIN STAR CHEF MARC DE PASSORIO  
AND COOKE'S RESTAURANT & BAR GROUP EXECUTIVE CHEF, JINU ABRAHAM

THURSDAY 25TH JUNE

Cooke's takes its name from the restaurant in the original Windsor House. Today Hotel Grand Windsor is an ideal meeting place with unmatched ambience. Our produce driven approach ensures we use the best, natural, free-range and organic ingredients where available.

### DEGUSTATION MENU

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#### NEW ZEALAND OYSTERS

green apple jelly | feijoa creme | fish eggs

*Marc de Passorio*

#### CITRUS CURED ORA KING SALMON

truffle pudding | parmesan custard | black garlic

*Jinu Abraham*

#### WILD MUSHROOM RAVIOLI

lemongrass infused coconut cream | horopito pepper

*Marc de Passorio*

#### VENISON WITH PAMU DEER MILK

slow cooked celeriac | nelson valley saffron

*Marc de Passorio*

#### ROSE STEAMED YOGHURT

'old fashioned jelly' | milk crisp | cardamom cake

*Jinu Abraham*

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\$120pp. Include wine pairing for an additional \$50pp

Please inform the wait staff of any allergies. Credit card transactions incur 2% surcharge.