

Dinner Menu

SNACKS

PÂTE À CHOUX | 10

Liver parfait, cherry

STUFFED CERIGNOLA OLIVE | 8

Ricotta, lemon

A VERY BOUJEE SANDO | 65

A5 wagyu, 24k gold, oscietra caviar, brioche

OYSTER SHUCK TO ORDER | 7

Shallot, champagne vinegar

15GM CAVIAR STURIA OSCIETRA | 150

Blini, crème fraîche

ENTRÉE

MT COOK SALMON | 29

White miso, horseradish, rhubarb

FISH CRUDO | 29

Smoked kina, cara cara orange, chilli, wakame

FREEDOM FARM PORK BELLY | 29

Macadamia, leek, charcoal

ASH ROASTED CARROT | 29

Romesco, beetroot, macadamia

FROM THE GRILL

HAND-PICKED PICANHA (300G) 42

HAND-PICKED EYE FILLET (200G) 49

LUMINA LAMB RACK (250G) 68

BLACK ORIGIN WAGYU SIRLOIN (200G) 75

KAGOSHIMA JAPANESE A5 WAGYU (150G) 185

PURE SOUTH RIBEYE ON THE BONE (700G) 98

TO SHARE 2 SIDES + 1 SAUCE

Cooked in our Manuka wood-fire oven,
please allow a minimum of 30 minutes to prepare

Served with 1 choice of sauce:

Peppercorn jus
Béarnaise
Chimchurri
Porcini and truffle butter

Extra sauce | 3

MAIN

MARKET FISH | 44

Courgette, cauliflower, almond, crayfish butter

LUMINA LAMB RUMP | 43

Swede, turnip, mint, onion

BEEF TWO WAY | 48

Short rib, eye fillet, sour cabbage, agria

VENISON RACK | 44

Aubergine, tamarillo, hazelnut, juniper

HANDKERCHIEF PASTA | 32

Goats cheese, spring pea, brassica, burnt butter

SIDES

BABY PERLA POTATOES | 15

Lemon, brown butter, mint

CRISPY AUBERGINE | 15

Smoked yoghurt, dukkah

LEAF SALAD | 15

Fennel, celery seed dressing, toasted grains

 Accor Plus discount does not apply

Harbour Society will take all reasonable efforts to accommodate guests' dietary requirements. However, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.