

NO RULES JUST FLAVOURS

Welcome to our Chefs table, an interactive dining experience. I have designed three degustation menus to challenge & excite your palate. These menus will encompass the very best available produce whilst incorporating new & innovative cooking techniques.

Enjoy the ride, live love & eat.

Simon G

grand gourmet

CLOUDY BAY OYSTER
orange & jalapeño

SUGARED FOTE GRAS
grapes

SURF & TURF
dashi carrot puree, sea grapes

CINNAMON TEA
venison, orange, fennel, onion

SAUTERNE
pre desert

\$200

GREEN PEA
serrano spud salad

COROMANDEL PAUA
mango, salt & pepper

SPICY WAGYU
porcini, potato, forest mushrooms

GAZPACHO
chilean crab & apple salsa

NITRO WHITE CHOCOLATE
pineapple, salted caramel

All guests in your party need to be dining on the same tasting journey,

Enjoy the ride

Simon cooks only on De Detrich at home and in his Tasting Kitchen