

CHRISTCHURCH
Tramway
Restaurant

STARTER

Chef's appetizer of the day
主厨今日开胃菜

ENTRÉE

前菜

Seared lamb loin with pickled green tomato puree, chorizo crumb and aioli **(GF & DF)**

烤羊里脊肉配腌制绿番茄酱，西班牙香肠碎和蒜蓉

or 或

Smoked goat's cheese with pear chutney, watercress pesto and brioche **(V, GF available)**

烟熏山羊奶芝士配酸辣梨酱，豆瓣香蒜酱和面包

or 或

Smoked salmon with crème fraiche, pickled fennel and blood orange gel **(GF, DF available)**

烟熏三文鱼配鲜奶油，腌小茴香和血橙酱

MAIN

主菜

Confit duck with Jerusalem artichoke puree, truffled gratin, seasonal greens and jus **(GF)**

法式油封鸭腿配耶路撒冷菊菜泥，时令蔬菜和酱汁

or 或

Cannellini bean stew with leek, mushroom, green olive and tomato chipotle sauce **(V, VG**

& DF; GF available)

白腰豆炖锅配韭葱，蘑菇，绿橄榄和墨西哥番茄辣酱

or 或

Pan-fired monkfish with miso butter, pea puree, Asian greens and prosciutto **(GF, DF**

available)

香煎安康鱼配味噌黄油，豌豆泥，亚洲蔬菜和意大利熏火腿

or 或

Venison rump with celeriac mash, beetroot puree, seasonal greens and jus **(GF & DF)**

鹿肉排配芹菜泥，甜菜酱，时令蔬菜和酱汁

DESSERT

甜点

Tiramisu with vanilla rum mascarpone and espresso gel
提拉米苏配香草朗姆马斯卡邦尼奶酪和意式咖啡冻

or 或

Berry mousse with chocolate brownie, blackberry coulis and coconut crisps **(GF & DF)**
浆果慕斯配巧克力布朗尼，黑莓酱和椰丝薄片

or 或

Fine New Zealand cheese with quince paste, candied pecans and crackers **(GF available)**
精选本地奶酪，配温柏酱、焦糖碧根果和薄脆饼

V = 素食

GF = 无麸质

DF = 无奶

VG = 纯素