



36TH AMERICA'S CUP

PRESENTED BY

PRADA

AUCKLAND 2021

G.H.MUMM
CHAMPAGNE



CELEBRATE WITH MAISON MUMM

The Official Champagne Partner of the 36th America's Cup presented by Prada, Maison Mumm welcomes you to the Mumm Yacht Club – the place to be for all celebratory moments of the legendary sailing race.

Since founded in 1827, Maison Mumm has been driven by the pursuit of excellence, innovation and a strong sense of heritage. These values have seen us gravitate towards others that also embrace them, so naturally a long-standing commitment to sailing was born in the 1970s.

This is the second time Maison Mumm has partnered with the prestigious America's Cup competition, not forgetting the 25th America's Cup in 1983, and we're proud to have also supported more than 40 major sailing competitions, such as the Vendée Globe, the Route du Rhum and the Jules Verne Trophy.

Maison Mumm encourages everybody to live their lives with passion, to push the boundaries and venture into the unknown. So, let us raise a glass to the 36th America's Cup presented by Prada at the Mumm Yacht Club, and to new beginnings!

- Maison Mumm



MUMM CHAMPAGNE

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| Mumm Grand Cordon NV - Reims, Champagne | \$20 | \$99 |
| Mumm Cordon Rosé NV - Reims, Champagne | \$25 | \$130 |
| Mumm Millésimé 2012 - Reims, Champagne | \$40 | \$230 |
| Mumm Grand Cordon 1.5L NV - Reims, Champagne | | \$220 |
| Mumm RSRV 4.5 NV - Reims, Champagne | | \$150 |
| Mumm RSRV Blanc de Blancs 2014 - Reims, Champagne | | \$210 |
| Mumm RSRV Rosé Foujita NV - Reims, Champagne | | \$210 |
| Mumm RSRV Blanc de Noirs 2009 - Reims, Champagne | | \$260 |

MUMM CHAMPAGNE COCKTAILS

| | |
|--|-------------|
| Mumm Spritz | \$25 |
| Mumm Grand Cordon, Lillet Rosé, Strawberry, Mint | |
| Sloe Royal | \$25 |
| Mumm Grand Cordon, Monkey 47 Sloe Gin, Lemon | |
| Grand Pink Mojito | \$25 |
| Mumm Cordon Rosé, Beefeater Pink Gin, Rose, Lime, Mint | |
| Passionfruit Highball | \$25 |
| Mumm Grand Cordon, Absolut Citron Vodka, Passionfruit, Lemon | |



WINE

| | <i>Bottle</i> |
|---|---------------|
| Church Road Gwen Pinot Gris 2019 - Hawkes Bay | \$70 |
| Brancott Letter Series B Sauvignon Blanc 2019 - Marlborough | \$70 |
| Church Road Grand Reserve Chardonnay 2019 - Hawkes Bay | \$90 |
| Brancott Letter Series T Pinot Noir 2019 - Marlborough | \$80 |
| Church Road Grand Reserve Merlot Cab 2017 - Hawkes Bay | \$100 |

LOW ALCOHOL

| | |
|---------------------------------|------|
| Steinlager Light - 330ml | \$10 |
|---------------------------------|------|

NON-ALCOHOLIC

| | |
|---|------|
| Soft Drink - 330ml Coke, Coke No Sugar, Sprite, L&P | \$5 |
| Juice - 270ml | \$6 |
| Red Bull - 250ml Energy or Sugar Free | \$7 |
| Still water - 1L | \$12 |
| Sparkling water - 1L | \$12 |



RAW BAR

Freshly Shucked Oysters (GF) **\$4.50** EA

NZ Pinot Noir vinegar with shallots & Myer lemons

Orongo Bay Oysters, Bay of Islands, North Island

Notes: Full in the shell, hints of watermelon rind with a long sweet cucumber finish

Te Matuku Oysters, Waiheke Island, Hauraki Gulf

Notes: Gentle, honest and salty

Kaipara Oysters, Mangakura, North Island

Notes: Sweet, delicious, deep-cupped Kaipara Oysters

Freshly Shucked Cloudy Bay Clams (GF) **\$3.50** EA

Ponzu Sauce & Lime

Tua Tua, Marlborough, South Island

Notes: Exhibits a delicate, sweet aroma of fresh kelp and toasted nori

The flavour of the raw clam is lightly oceanic with clean citrus notes

Moon Shell, Marlborough, South Island

Notes: Exhibits a strong sea spray aroma and an intense full flavour when eaten raw

Market Fish Sashimi **\$35**

3 kinds of Market Fish

Wasabi, Pickled Ginger, Tamari

Add: Fresh Canterbury wasabi **\$9 (8G)**

Chilled & Dressed South Island Crayfish (GF)

Marie Rose sauce, Lemon

Half **MP**

Whole **MP**

Local Seafood Tower for Two (GF) **\$150**

1/2 Dozen Oysters, Green Lip Mussels, Cloudy Bay Diamond Clams,

Salmon & Kingfish Sashimi, Condiments

Add: 1/2 lobster **MP**

(GF) = Gluten Free



BAR MENU

| | |
|--|---------|
| Truffle Fries with Parmigiana (VG) | \$10 |
| Kewpie Mayo | |
| Summer Bruschetta (V) | \$14 EA |
| Toasted garlic ciabatta, heirloom tomatoes, Kiwi EVOO, basil | |
| Add: Clevedon Valley Buffalo Curd | \$16 EA |
| <i>"Paired with Mumm Cordon Rosé"</i> | |
| Korean Fried Cauliflower (V) | \$12 |
| Vegan lemon mayo | |
| Salt & Pepper Storm Clam | \$12 EA |
| Sichuan pepper & five spice salt, nahm jim | |
| Chilli Glazed Free Range Chicken Slider | \$10 EA |
| Milk bun, avocado, pawpaw slaw, Yum Yum sauce | |
| Local Cold Cuts | \$32 |
| Wagyu bresaola, pork culatello, spiced pork loin, house made chow chow, sourdough | |
| <i>"Paired with Mumm Grand Cordon"</i> | |
| Seasonal Vegetable Antipasto (V) | \$22 |
| Charred asparagus, grilled radicchio, slow roasted tomatoes, black olives, pickled zucchini, grilled capsicum, confit Swiss brown mushrooms, toasted sourdough | |
| <i>"Paired with Mumm Millésimé 2012"</i> | |

(VG) = Vegetarian

(V) = Vegan



CHEESE BOARD

3 selections of Whitestone Black Label and limited-edition cheeses

\$32

Served with grapes, walnuts, quince paste & fresh bread, lavosh

Semi Hard & Semi Soft Cheese

Mt Kyeburn

Aged cheddar smoked with natural maple, providing a distinctive flavour dimension to add to your cheeseboard

Farmhouse

A unique New Zealand cheese covered in fine penicillin candidum rind, Whitestone Farmhouse has a lemongrass aroma and springy elasticity

"Paired with Mumm Millésimé 2012"

Black Label Range

Black Label Lindis Pass Brie

Developed from the historic 774AD "Brie de Meaux" recipe, this high moisture cheese requires careful ripening to release its full potential releasing complex early mushroom flavours

Vintage Windsor Blue

Hand selected Windsor Blue wheels are aged for approximately six months, intensifying the flavour profile of the rich and full-bodied creamy blue, to produce a world class connoisseur's blue

Vintage Five Forks

Made from 50/50 goat and cow milk, this pressed variety develops pineapple nutty flavours with a sweet finish that enhances with ageing

Gold Label Cheese

'Maison Mumm Tribute Cheese'

Whitestone washed rind cheese

Six weeks matured and washed in G.H. Mumm Champagne

"Paired with Mumm Grand Cordon"

Shenley Station Blue

Shenley Station is truly an exclusive original New Zealand Blue. Soft white colour showcasing the light 45° South Blue mould strain, subtle raw mushroom flavour notes combined with a smooth sticky texture



SOMETHING SWEET

For the Love of Bees \$15

Our honey is sourced from our local city hive in Symonds Park

Honey & cinnamon mousse

Honey crumble

Citrus orange Crèmeux

(A portion of proceeds from this dessert go towards keeping our bees healthy)

"Paired with Mumm Cordon Rosé"

Fresh Seasonal A-Grade Strawberries & Lewis Road Organic Cream \$15

 = Vegetarian

Urban Composter:

All restaurant food in Mumm Yacht Club is served on compostable tableware to support our catering partner SkyCity's investment in a CarbonCycle Composter on Te Wero Island. The compost that is generated from the Te Wero Island composter will create fertiliser for a local Auckland Urban Farm that will then in turn produce fresh produce for a local Auckland community.

For more information you can visit <https://carboncyclecompost.com/>

