

May 2008

Stay Sweet With The Grove - Introducing a NEW Dessert Degustation Menu

Five sublime courses of desserts made by an award winning chef – tempting? Sure is.

Many press releases are written by public relations consultants who remain distant and removed from the subject material. Not this one. This one is written by two passionate PR consultants who experienced Auckland's first dessert degustation, first hand.

The thought had been a little daunting. Sometimes even one dessert is too much – especially on a day where we had worked hard both in the office and the gym, but as soon as the first dessert arrived we knew we were in for a treat.

From a melon soup with coconut ravioli, deconstructed cheesecake, banana soufflé with feijoa sorbet, a melon cloud and petit fours including freshly made chocolate fondants, still warm and liquid in the middle, every mouthful was a treat, every spoonful was savoured and a new found appreciation for the sweeter side of life was discovered.

We did not feel sick, we did not feel over indulged. We felt spoilt and loved by one of the cleverest chefs in New Zealand- Sid Sahrawat. We may be a little biased, but our love for Sid did grow a little deeper after this visit.

Ideal for finishing off a lighter meal, perfect for rounding off a theatre visit or a romantic interlude, this experience takes the humble pudding to a whole new level.

Michael Dearth, owner of The Grove comments, "We have seen the effect that some of Sid's desserts have had on grown men and women so decided a complete show case of his talents for the final course would be the perfect addition to our menu-especially during winter. We also offer wine matching with all courses. Do not be daunted –Sid has a special knack for offering pure indulgence without leaving you over indulged."

Located in the heart of Auckland next to historic Saint Patrick's Cathedral the décor is warm and intimate and the service professional and friendly. The restaurant also has a wine bar for pre dinner drinks and hand crafted cocktails. For your convenience they now offer valet parking during dinner service.

To book please call (09) 368 4129 or visit www.thegroverestaurant.co.nz.

Prepared on behalf of The Grove by the pr shop. For further information, images, recipes, reservations or interviews, please contact Pippa Lekner on (09) 368 1078, 021 500 760 or email pippa@theprshop.co.nz