



CHANDELIER
LOUNGE

FOOD & DRINK MENU



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Welcome to the Chandelier Lounge, an oasis where we invite you to sit back in the plush high-back chairs and relax under the sparkling chandelier.

The Chandelier Lounge continues the Langham Hospitality Group's tradition of offering Auckland's favourite high tea experience, reinvented to reflect Cordis' contemporary style.

The High Tea by Cordis with TWG features an exquisite plated array of handcrafted sweets, pastries and scones complemented with a personalised tea sommelier service offering luxury TWG tea, coffee or a glass of Louis Roederer Champagne.

Monday - Friday

High Tea \$65 per adult.

Cody High Tea \$38.

First Seating: 10:30am - 1:30pm

Second Seating: 2:30pm - 4:30pm

Saturday, Sunday & Public Holidays

High Tea \$79 per adult.

Cody High Tea \$48.

First Seating: 11:30am - 2:00pm

Second Seating: 2:00pm - 4:00pm

Third Seating: 4:30pm - 6:30pm

Elevate Your Dining Experience with Champagne

Indulge in a touch of luxury when you dine with us. Order a High Tea or a dinner (minimum 2 guests) - please change wording according to high tea or dinner- and enjoy exclusive prices on our finest champagnes:

- Louis Roederer Brut Collection – \$119
- Louis Roederer Rosé – \$149
- Louis Roederer Brut Vintage – \$169

All prices are inclusive of GST. Credit card payments may incur a surcharge in addition to the total amount payable. Payments by cash or EFTPOS do not attract transaction fees. Complimentary Wi-Fi available.

APPETISERS

Soup of the Day \$16

Please ask about today's freshly made soup selection.

Charcuterie Platter (\$24 Small / \$45 Large)

Selection of cured meats, cheese, nuts, fruit, crackers & spreads.

Classic Caesar Salad \$26

Cos lettuce with parmesan shavings, poached eggs, bacon, croutons & anchovy dressing.

Contains: eggs, fish, gluten & dairy.

- add chicken \$6

- add prawns \$7

Smoked Salmon & Avocado Salad \$32

With lemon & herb vierge. This great low carb option provides all the health benefits of smoked salmon.

Sides \$10

Fries

Seasonal Vegetables

Garden Salad

MAINS

Fish & Chips (DF) \$26

North Island Southern Kingfish with shoestring chips & smashed garden peas

Contains: eggs & gluten.

Volker's Super Schnitzel \$37

By Executive Chef, Volker Marecek, giant-sized veal schnitzel, freshly crumbed and cooked until golden with lemon wedges, matchstick fries and a salad with anchovy, capers & cranberry sauce

Contains: egg, fish, dairy & gluten.

Wairarapa Ribs (GF) \$25

Free range lamb ribs, cucumber garlic salad and raisin pesto.

Contains: dairy & nuts.

Fish of the Day (GF) \$37

Locally sourced fish served with seasonal vegetables and butter lemon sauce.

Contains: dairy.

Beef Fillet (GF) \$44

Mushroom puree, potato fondant, roasted cauliflower & port wine reduction.

Contains: dairy

Vegetarian or Meat Curry of the Day \$28

Prepared fresh with basmati rice, naan bread & Papadum.

Pasta of the Day \$25

Please ask wait staff for today's selection.

OUR RESTAURANTS & BARS

Chandelier Lounge

10:30am to 11:30pm

We have a rotation of seasonal high tea platters available for your enjoyment. Relax beneath the dazzling chandelier and enjoy an exquisite High Tea with an array of premium teas by TWG, handcrafted sweets, savouries, fluffy scones, and more.

For themed and special promotions at Chandelier Lounge please reserve directly with guest services on (09) 300 2924

Our Land

Weekdays: 3pm till late, Saturday : 12pm till late

A true celebration of our beautiful New Zealand, enjoy bespoke 100% Kiwi cocktails and enticing bites at our unique destination bar Our Land.

Eight Restaurant

Breakfast: 6am - 11am

Lunch (Thursday - Sunday): 12pm - 3pm

Dinner (Friday - Sunday) : 5:30pm to 10:00pm

Take your taste buds to the next level with an interactive dining experience featuring delicious flavours from eight international kitchens, each one helmed by an expert chef.

CHECK US OUT ON SOCIAL MEDIA

Discover the hidden gems of Chandelier Lounge and explore all the other beautiful services & outlets we offer at Cordis, Auckland! Whether you're indulging in our signature experiences or discovering something new, we just might become your new go-to spot.

Follow us for updates and inspiration:

Facebook: Cordis Auckland
Instagram: @cordis_auckland



The Original Pizza (V) \$27

A classic Margherita pizza with plum tomatoes and mozzarella, topped with fresh basil & parmesan cheese. *Contains: gluten & dairy.*

Prosciutto Pizza \$27

Avocado, tomato, mozzarella cheese & rocket salad leaves. *Contains: gluten & dairy.*

SANDWICHES

Gluten-free bread available. All sandwiches come with fries, choose from matchstick, potato wedges or steak fries.

Club Sandwich (DF) \$25

Toasted sunflower bread layered with grilled chicken, bacon, crispy lettuce, fried egg, sliced tomato and avocado. *Contains: eggs and gluten.*

Plant Based Hemp Burger (V) \$27

Served in a vegan bun with crisp lettuce, tomato, onion, vegan mayonnaise and tomato relish. *Contains: gluten.*

Wagyu Beef Cheese Burger \$28

Black Origin Wagyu from Christchurch beef burger, fermented beetroot, Our Land burger sauce, lettuce, tomato, onion jam & fried eggs. *Contains: eggs, dairy, sesame & gluten.*

DESSERTS

Tahitian Vanilla Mousse \$22

With Hawkes Bay raspberry jelly, served with crumble (GF). *Contains: soy, eggs and dairy.*

Tropical Crème Brulee \$22

Baked custard with tropical coulis, served with citrus biscotti & caramelised banana. *Contains: soy, gluten, dairy.*

COCKTAILS

Passion Covo \$22

Absolut Passionfruit with passionfruit pulp, muddled lime & fresh mint topped with coconut water.

Summer Mojito \$22

Stolen Dark Rum with muddled lime, sugar & fresh mint. Served with a dash of elderflower cordial & topped with ginger beer.

Lychee & Raspberry Caipiroska \$22

Absolut Raspberry Vodka & lychee liqueur with muddled lime & lychee served with lychee juice.

Mai Tai Revisited \$20

Captain Morgan spiced rum, lime juice, pineapple juice, orgeat syrup & homemade pink pepper syrup.

Singapore Sling \$22

Beefeater, Cointreau, benedictine, cherry liqueur, Angostura Bitters, served with pineapple.

Ginger & Lychee Fizz \$24

Hendriks Gin, ginger liquor, lychee, fresh lime & mint, topped with lychee juice.

The Cardrona \$23

The Source Single Malt Gin forged by the four seasons that blow through the Cardrona Valley, Southern Alps, New Zealand, infused with lavender syrup, lime juice & tonic with fresh kiwifruit to finish.

The Tempered Sour \$21

Keeping it classic with our Jim Beam Rye, combined with Drambuie, lemon juice, sugar & egg white, garnished with orange bitters.

MOCKTAILS

Akaroa Sunset \$14

Lychee & coconut syrup with pineapple & apple juice.

Stardome of Wellington \$14

Lavender syrup, passionfruit & blue curacao syrup topped with lemonade.

The Alchemist 14

Muddled lychee with raspberry puree topped up with apple juice & cranberry juice.

A selection of soft drinks / juices available on request.

A selection of coffees / teas available on request.

COGNAC

Calvados Pere Francois VS	\$16
Chatelle Napoleon	\$11
Curvoisier VSOP	\$18
Hennessy Paradis	\$75
Hennessy VSOP	\$20
Remy Martin XO	\$45
Remy Martin VSOP	\$17

BOURBON / RYE

Basil Hayden	\$13
Buffalo Trace	\$15
Canadian Club	\$12
Crown Royal	\$13
Jack Daniel's	\$13
Jim Beam	\$12
Maker's Mark	\$12
Maker's Mark 46	\$15
Old Crow Bourbon	\$12
Southern Comfort	\$12
Woodford Reserve	\$15
Wild Turkey	\$13

VODKA

Absolut	\$12
Absolut Raspberry, Citron, Vanilla or Pear	\$12
Belvedere - Polish Rye Vodka	\$15
Grey Goose	\$15
Ketel One	\$14
Stolichnaya	\$12
The Reid Single Malt Vodka	\$16
Wild Rain	\$14
42 Below	\$12

RUM

Appleton's Estate	\$13
Bacardi	\$12
Bundaberg	\$13
Captain Morgan Spiced Gold	\$12
Coruba	\$12
Havana 3 Anejo	\$14
Kraken	\$15
Mount Gay	\$13
Sailor Jerry Spiced	\$14
Stolen Dark Rum	\$12
Stolen Gold Rum	\$12
Stolen White Rum	\$12

WHISKEY

Bushmills Irish	\$12
Chivas Regal	\$14
Jameson Irish	\$15
Johnny Walker Red Label	\$12
Johnny Walker Black Label	\$15
Johnny Walker Blue Label	\$45
Monkey Shoulder	\$15
The Famous Grouse	\$12

SINGLE MALT

Ballantine's	\$12
Bowmore 18Y	\$21
Cardrona	\$36
Glenfiddich 12Y	\$15
Glenfiddich 15Y	\$18
Glenfiddich 18Y	\$21
Glenlivet 12Y	\$17
Glenmorangie 10Y	\$16
Hibiki 12Y	\$25
Highland Park 12Y	\$17
Isle of Jura 10Y	\$16
Lagavulin 16Y	\$21
Laphroaig 10Y	\$16
Little Biddy Aged Cask Bourbon	\$30
Oban 14Y	\$20
Talisker 10Y	\$16
Toku Japanese	\$17
Yamazaki Distillers Reserve	\$40

CHAMPAGNE

Louis Roederer Brut Premier NV	\$38	\$180
Louis Roederer Carte Blanche Demi-Sec		\$210
Louis Roederer Rose 2012		\$280
Louis Roederer Brut Vintage 2009		\$250
Louis Roederer Cristal 2009		\$500
Veuve Clicquot Brut NV		\$240
Bollinger Special Cuvee Brut NV		\$300

SPARKLING WINE

Maude Brut NV, Central Otago	\$23	\$98
Giancia Prosecco, Italy	\$16	\$70

WHITE BLENDS

Hunter's, Gewurztraminer, Marlborough	\$17	\$75
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CHARDONNAY

Hunter's, Marlborough	\$17	\$75
Drouhin Vaudon Chablis, France		\$105
Drouhin Vaudon Chablis 1er Cru		\$145
Montmains, France		

PINOT GRIS

Maude, Central Otago	\$19	\$80
Kumeu River Estate, Kumeu	\$20	\$85

RIESLING

Carrick, Central Otago	\$18	\$75
Fromm Spatlese Riesling, Marlborough	\$20	\$80

SAUVIGNON BLANC

Babich Black Label, Marlborough	\$16	\$69
Villa Maria Southern Clays, Marlborough	\$18	\$70
Man O' War Gravestone, Waiheke Island		\$85
Auntstfield Southern Oaks, Marlborough		\$90

ROSÉ

Hunters Rosé, Marlborough	\$16	\$70
AIX Rosé, Provence, France		\$85
Man O' War Pinq Rosé		\$75

PINOT NOIR

Main Divide, Waipara	\$18	\$75
Maude, Central Otago	\$22	\$90
Ata Rangi Crimson		\$90
Neudorf Tom's Block, Nelson		\$90
Bourgogne Chanson, Burgundy, France		\$100
Gibbston Valley Gold River, Central Otago	\$19	\$80

SYRAH / SHIRAZ

Babich Black Label Syrah, Hawkes Bay	\$18	\$75
Shingleback 'The Gate', McLaren Vale		\$90
Craggy Range, Hawkes Bay	\$20	\$90

CABERNET / MERLOT

Babich Merlot Cabernet, Hawke's Bay	\$17	\$70
Elderton Cabernet Sauvignon, Eden Valley		\$85
Te Mata Estate Cabernet Merlot, Hawke's Bay	\$18	\$75
Te Mata Awatea Cabernet Merlot, Hawke's Bay		\$90
Man O' War Ironclad, Waiheke Island		\$135
Yalumba, The Cigar Cabernet, Barossa		\$90
Babich Irongate Cabernet Merlot, Hawke's Bay		\$90
Te Mata Coleraine		\$199.50

MERLOT / MALBEC

Barton & Guestier Merlot, Bordeaux, France		\$65
Babich Black Label Merlot, Hawke's Bay	\$18	\$75
Cantena Zapata Malbec, Mendoza, Argentina		\$90

CLASSIC REDS

Guigal Cotes-du-Rhone, Rhone Valley		\$80
Leonardo Chianti Riserva DOCG, Tuscany		\$80
Kaapzicht Pinotage, Stellenbosch, South Africa		\$90
Chapoutier Crozes-Hermitage Les Meysonniers		\$90
Concha Y Toro Marques de Casa Concha		\$85

BOTTLED / CANNED BEER

Cordis Hazy IPA	\$13
Cordis IPA	\$13
Our Land Pale Ale	\$13
Monteith's Black	\$12
Export Citrus Light Beer	\$11
Sol	\$12
Tiger	\$12
Monteith's Original Ale	\$11
Monteith's Crushed Apple Cider	\$11
Heineken 0%	\$10

BEER ON TAP

Tuatara Hazy IPA	\$13
Wayfarer Pilsner	\$13
Heineken Lager	\$12

GIN

Beefeater	\$12
Black Robin Rare Gin	\$16
Bombay Sapphire	\$13
Broken Heart Gin	\$15
Bulldog	\$17
Curiosity Pinot Sloe Gin	\$14
Four Pillars	\$16
Hendrick's	\$17
Karven Raspberry	\$15
Larios Dry Gin & Rose	\$11
Little Bidy Gold	\$21
Little Bidy Pink	\$15
Little Bidy Black	\$21
Little Bidy Classic	\$15
Monkey 47 - Black Forest Dry Gin	\$18
Pickering's	\$16
Puhoi Blue Blood	\$18
Roku Gin	\$16
Scapegrace Classic Dry Gin	\$15
Sipsmith Classic Gin	\$15
Tanqueray	\$13
Tanqueray 10	\$17
The Source	\$17
Victor Thomson	\$15