



Tony Bullivant fishes for compliments at Waimanu, the luxurious mansion which has become a haven for visiting VIPs.

for dessert. This met with solid approval from the Olga party, but perhaps they were won over early by the entrée which was a work of culinary art.

Medallions of crayfish, purchased fresh that day. These were blanched prior to adding sliced smoked salmon and wrapping the seafood delights in spinach. Clean, green and tasteful as well as tasty. The crayfish and salmon were

then complemented by scallops, paua, oysters and tuatua, and given a further marine touch with a pink coral sauce.

To ensure that the diners knew exactly what they were enjoying, the menu explained each dish in both Japanese and English.

While Mr Olga's staff had given the thumbs up to many of the faxed suggestions, Bullivant had made a point

of talking things over with the VIP guest on arrival, listening to his likes and dislikes, interests and expectations.

Given the opportunity, he does this every time, although occasionally travel schedules and over-zealous minds make this difficult.

"I always try to read guests and to respond to what I learn from this," he says.