



Christmas

MENU

Friday 24th December : from 5pm
Saturday 25th & Sunday 26th December : All Day

3 Courses for 1690 (or choose individual dishes) Kids Main Course : 390

Starters

CHEF'S FOIE GRAS TERRINE 690
Marinated in Cognac, Port & Spices, and served
with a Spiced Apple & Fig Chutney and
Kai's Homemade Toasted Brioche

HOKKAIDO SCALLOP CEVICHE 690
Pineapple, Ginger and Chili Sauce
Roasted Pineapple, Jalapenos, Coriander
and Pickled Red Onion

Main Courses

ROAST TURKEY 890
24 Hour Brined and served with
Duck Fat Roasted Potatoes, Roasted Carrots
Brussel Sprouts, Buttered NZ Peas
Stuffing, Cranberry Sauce
Red Wine & Roasted Walnut Jus

GLAZED HAM 790
Jungle Honey, Sea Salt and Spices Glaze
Served with Duck Fat Roasted Potatoes
Roasted Carrots Brussel Sprouts
Buttered NZ Peas, Red Wine and a
Natural Glazed Ham Jus Reduction

THE BEST OF BOTH 840 - Duo of Roast Turkey and Glazed Ham

Dessert

KAI'S FAMOUS SPICED CHRISTMAS PUDDING 280
Steamed and served with a NZ Cream Brandy Snap
Cinnamon Custard and Fresh Fruit

