

CHEF'S DINNER SPECIALS

Available 5.30pm – 9pm

MONDAY

Game Fish 'Marina'

Char-grilled Market Game Fish scented with Sumac, Savoury Rice
Tomato & Coconut Cream Sauce, Pawpaw & Lime Salsa

\$29

Indian Lamb Korma

Aromatic Basmati Rice; Garlic Naan
Crispy Poppadum; Yoghurt & Mint Raita

\$28

Dessert Special

Sticky Date Pudding;
Butterscotch Sauce; Vanilla Ice Cream

\$12

TUESDAY

Seafood Arancini

Grilled Garlic Prawns and Mussels, Celery Remoulade Sauce
Parmesan Salad

\$25

Char-grilled Pork Loin Chop

Crusted with Macadamia Nuts;
Parmesan Polenta; Ratatouille; Rosemary & Cranberry Jus

\$29

Dessert Special

Warm Lemon Cake, Passion Fruit & Citrus Curd,
Raspberry Ripple Ice Cream

\$12

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WEDNESDAY

Thai Green Curry

W/ Basmati Rice, Crispy Shallots

Mixed Vegetable **\$19**

Seafood: Tuna, Prawns, Mussels, Squid **\$24**

Braised Lamb Shank

Marinated In Red Wine and Garlic;

Potato Puree; Ratatouille, Minted Tomato Jus

\$30

Dessert Special

Brandy Snap Basket 'Maitia'; Coconut Ice Cream;

Passion Fruit Sauce And Toasted Coconut Threads

\$12

THURSDAY

Roast NZ King Salmon, Miso & Honey Glaze

Bulgur Wheat & Corn Risotto

Red Pepper Salsa

\$30

Butter 'Chicken' Curry

Herb Basmati Rice; Dahl

Crispy Poppadum; Garlic Naan

Mixed Vegetable **\$19**

Chicken **\$26**

Dessert Special

Warm Banana Pudding

Praline Ice Cream

\$12

Prices in New Zealand dollars, inclusive of 15% Government VAT Tax. Payment can be made by room charge, credit card or cash. Cheques only accepted by prior arrangement. A 15% surcharge applies on all Cook Islands Public Holidays.

For Bookings please dial 8020 from your room or 25-800 from outside the resort.

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FRIDAY

Teriyaki Glazed Tuna Steak

Turmeric Rice; Wilted Island Greens; Wasabi Aioli

\$29

Prime New Zealand Sirloin Steak

Fries, Garden Salad

Peppercorn Sauce

\$30

Dessert Special

Rum 'N' Lime Banana Fritters;

Coconut Ice Cream

\$12

SATURDAY

Prawn Laksa Noodles

Pan Fried Prawns in a Coconut Curry Noodle Broth

\$26

Flame Grilled Lamb Cutlets

Roasted Kumara & Pumpkin; Wilted Island Greens;

Pawpaw & Herb Salsa

\$30

Dessert Special

Iced Nougat Parfait, Cherry Mascarpone

Pineapple, Chili & Lime Salsa

\$12