

DEGUSTATION DINNER MENU

The Aitutaki Lagoon Private Island Resort's signature dining experience is served by your personal waiter. Please ask about locations for this special experience*.

Soup

Curried Cauliflower and Coconut Soup (v, gf)
turmeric oil

Entrée

Ika Mata, Aitutaki Classic, marinated Game Fish, Coconut & Lemon Sauce (gf)
w/ diced tomato, cucumber and onion

Sorbet

Lime Sorbet (df, gf)

Main

Seared Yellow Fin Tuna, Island Greens in Coconut Cream (gf)
prawn, tomato & pawpaw salsa, herb oil

or

Herb Crusted Best End of Coastal New Zealand Lamb
red onion jam, crushed peas, minted red wine jus

Dessert

Sweet Tasting Platter for Two

\$198 per couple

*Romantic candle lit venue set-up and personal waiter -\$49 per person

Degustation menu is only available for guests dining together.

48 hrs advance notice required.

Minimum two persons.