

WAKANUI Spring Lamb Chop (1 pc)**10***Begin your WAKANUI experience with a taster's portion of one lamb chop grilled over Binchotan charcoal***STARTERS****Kikorangi Blue Cheese Caesar Salad****22***Romaine lettuce, New Zealand apple, endive, anchovy, poached egg, croutons, romano cheese, kurobuta bacon***WAKANUI Green Salad****18***Seasonal greens, cauliflower, yellow beetroot, beetroot cress, artichoke, rhubarb, onion, mustard, red wine vinegar***Steamed New Zealand Green Lip Mussels****(Regular) 22 / (Large) 36***White wine, thai basil, lemongrass, cardamom***New Zealand Neck Clam Chowder****15***Carrot, celery, clam broth***Soup of the Day****12***A chef creation soup made daily***Char-grilled Eel with Foie Gras****30***Lily purée, radish, shiso leaves, sanshō, beetroot foam***Grilled Saikyo Miso Scallop with Grilled Capsicum Purée****26***Mango, asparagus, rice milk foam, lemon balm, nasturtium, red pepper***Kobujime Red Snapper Carpaccio****28***Kumquat, mizuna cress, walnut, orange juice, calamansi vinegar, apricot, kombu seaweed***Japanese White and Green Asparagus in Hollandaise Sauce****28***White wine vinegar, egg yolk, white wine, lemon juice, prosciutto***Hard Clams with Gazpacho****30***Green tomatoes, Japanese cucumber, shelly vinegar***Char-grilled Australian Octopus****25***Tomato, jalapeño, calamansi, smoked paprika***BINCHOTAN CHAR-GRILLED****WAKANUI Premium Burger****24***NZ beef patty, lettuce, tomatoes, pickles, onion, kiwi jam and mayonnaise served with freshly sliced watercress
Hand cut potato wedges to be served on the side (+4 for truffle oil)***Ocean Roast Beef 150g****39***Served with freshly sliced watercress and red wine gravy
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***Canterbury Grass-fed Fillet 150g****45***Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***Japanese Wagyu****49***Served with seasonal vegetables, wasabi and salt from Christmas Island***WAKANUI Spring Lamb Half Rack****49***Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***MAINS****Lamb Chop Milanese****32***Japanese panko, parmesan cheese, paprika powder, chopped parsley, served with freshly sliced watercress
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***Hot Smoked Salmon (3 pcs)****39***Green tomatoes, green chilli, lemon balm, beetroot***Catch of the Day****39***A Chef Creation of wild caught white fish airflown from New Zealand*

PRIX FIXE MENU

CHOICE OF ONE STARTER

Kikorangi Blue Cheese Caesar Salad

Romaine lettuce, New Zealand apple, endive, anchovy, croutons, romano cheese, kurobuta bacon

WAKANUI Spring Lamb Chop

Kobujime Red Snapper Carpaccio

Kumquat, mizuna cress, walnut, orange juice, calamansi vinegar, apricot, kombu seaweed

Grilled Saikyo Miso Scallop with Grilled Capsicum Purée

Mango, asparagus, rice milk foam, lemon balm, nasturtium, red pepper

Chef's Appetizer

SOUP OF THE DAY

CHOICE OF ONE MAIN

WAKANUI Premium Burger 49

*NZ beef patty, lettuce, tomatoes, pickles, onion, kiwi jam and mayonnaise
served with freshly sliced watercress and hand cut potato wedges*

WAKANUI Spring Lamb Half Rack 59

*Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges*

Canterbury Grass-fed Fillet 67

*Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges*

Japanese Wagyu Diced Steak 69

Served with seasonal vegetables, wasabi and salt from Christmas Island

Ocean Roast Beef 150g 61

*Served with freshly sliced watercress and red wine gravy
Choice of sides: mashed, roasted potato or hand cut potato wedges*

Hot Smoked Salmon 59

Green tomatoes, green chilli, lemon balm, beetroot

Catch of the Day 59

A chef creation of wild caught white fish airflown from New Zealand

Gyu Katsu 61

Thinly sliced cabbages, Japanese mustard, tonkatsu sauce

CHOICE OF ONE DESSERT

Hokey Pokey Ice Cream

Pavlova

Apple Crumble

Earl Grey Crème Brûlée

Chef's Dessert

CHOICE OF COFFEE OR TEA

PRIX FIXE VEGETARIAN MENU
\$59++/PAX

STARTER

WAKANUI Green Salad

Cauliflower, yellow beetroot, artichoke, red wine vinegar



SOUP OF THE DAY



MAIN

Quinoa Patty with Sautéed Japanese Asparagus

Fresh tomato salsa



DESSERT

Fresh Cut Fruits



CHOICE OF COFFEE OR TEA