

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****16***Carrot, celery, clam broth***Soup of the Day****14***A chef creation soup made daily***Char-grilled Unagi with Foie Gras****30***Lily purée, radish, shiso leaves, sanshō, beetroot foam***Burratina with Sweet Tomato****30***Snow crab, white asparagus, bottarga, crab romesco sauce, land caviar***Freshly Shucked Oyster (3 pcs)****28***Ikura, bitter orange jelly, lemon balm***Mie Prefecture Smoked Oyster****28***Tofu sauce with peanut oil, dried seaweed, jamon iberico bellota, fava beans***WAKANUI Spring Lamb Loin Tataki****30***Grilled small onion, grilled shimeji mushroom, grilled baby turnip, ponzu mayonnaise***Char-grilled Octopus****26***Tomato, jalapeño, calamansi, smoked paprika***BINCHOTAN CHAR-GRILLED****WAKANUI Premium Burger****28***NZ beef patty, lettuce, tomato, pickle, 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****42***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****46***Served with freshly sliced watercress and WAKANUI sauce
Choice of sides: mashed, roasted potato or hand cut potato wedges (+4 for truffle oil)***Kagoshima A5 Wagyu Dice Steak****52***Served with seasonal vegetable, 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****42***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

Mie Prefecture Smoked Oyster

Tofu sauce with peanut oil, dried seaweed, jamon iberico, bellota, fava beans

WAKANUI Spring Lamb Loin Tataki

Green small onion, grilled shimeji mushroom, grilled baby turnip, ponzu mayonnaise

Chef's Appetizer

SOUP OF THE DAY

CHOICE OF ONE MAIN

WAKANUI Premium Burger 52

*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 62

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

Canterbury Grass-fed Fillet 69

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

Kagoshima A5 Wagyu Diced Steak 72

Served with seasonal vegetables, wasabi and salt from Christmas Island

Ocean Roast Beef 150g 62

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

Hot Smoked Salmon (3 pcs) 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

CHOICE OF ONE DESSERT

Hokey Pokey Ice Cream

Pavlova

Apple Crumble

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