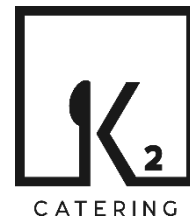


# Plated menu 2019



## Entrée

Green pawpaw salad, with nim jam, nangae nuts with fresh local prawns.  
Tempura vegetables, mirin and soy dipping sauce  
Beef carpaccio, with wasabi cream, nanage nut, sesame

## Main

Baked fillet fish (fresh catch of the day), taro puree, crispy onions, fried greens  
Slow roasted pork belly, Kumala gratin, fresh greens with Tahitian lime  
Carved local ribeye, roasted rosemary potato, market ratatouille stack

## Dessert

Vanilla pannacotta, fresh fruit compote  
Caramelised banana & coconut tart , vanilla ice cream  
Dark Chocolate brownie, chocolate sauce, cream

VAT 15% included

## Staffing costs are

1 chef and 1 waitress (Recommended for up to 10 Guests) 10,000vt for 2.5 hours of service

