



Spices of Southeast Asia

Asian Basket

Spring rolls, samosas, wontons, prawn twisters in a poppadum basket, served with sesame honeyed vegetables and dips. **\$19.00**

Asian Fried Pork Spareribs

Marinated in soy ginger then quickly fried, our crisp ribs are served with garlic bread and accompanied with a variety of sauces. **\$24.00**

Prawn Tandoori

Half a Dozen King prawns grilled to perfection, brushed with our special Tandoori sauce, served on a bed of pilaf rice. Finished with garlic bread and prawn crackers. **\$31.00**

Asian Style Tuna Steak

Special flavored deep-sea tuna served on a bed of pesto noodles drizzled with oyster sauce. **\$23.00**

Sweet and Sour Pork

Diced pork flambéed in a Cointreau flavored sweet & sour sauce with local vegetable and rice. **\$22.00**

Stir Fried Black Bean Beef

Wok fried black bean beef with pineapple and vegetables, accompanied by fried rice. **\$21.50**

Sweet Thai Chicken Curry

Chicken cooked with vegetables and green Thai curry paste, finished with coconut cream, and served with rice, roti and poppadum. **\$21.50**

Seafood Sambal

A selection of assorted seafood, wok tossed with homemade sambal and egg noodles. **\$23.00**



Dessert

Strawberry – Mascarpone Trifle

Served with boysenberries and meringue rosettes, garnished with a tulip sail. **\$9.00**

Brandy Bananas

Brandied bananas layered in a Brandy snap cone, drizzled with a rum glaze and chocolate dip. **\$8.50**

Malaysian Style Ice Cream

Deep fried coconut ice cream coated with pistachio nuts and shredded coconut, served with a chocolate raspberry sauce. **\$9.00**

Asian Pineapple Crepes

Filled with pineapple compote and Island fruits with cinnamon. **\$8.00**



Seafood Night

Prawn Soup

Light fish stock crowned with egg linguini and prawns with a touch of spinach. **\$9.00**

Sushi - Sashimi

Slices of game fish sashimi and sushi roll served with soya sauce and wasabi. **\$19.50**

Squid, chickpea & chorizo salad

Salad tossed with chorizo cubes and chickpeas crowned with squid in island herb dressing. **\$18.00**

Barbecued Oysters

Half shell oysters on bed of rock salt gratinated with garlic, paprika butter, and parmesan.

Half a Dozen **\$25.00**

One Dozen **\$35.00**

Seafood Pasta

Al dente pasta, tossed with assorted seafood and wild mushrooms, sundried tomato, and tasty seafood cream sauce. **\$23.00**

Chef's Seafood Curry

Cooked in a light coconut lime and curry broth, tossed with local vegetables, and served with lime rice. **\$23.00**

Lemony Prawn Risotto

Half a dozen king prawns accompanied by a luxurious lemon risotto. **\$34.00**

Mussel in Red Pesto

Green shell mussels coated in red pesto sauce, served with crisp garlic bread. **\$21.00**

Seafood Platter

Chargrilled prawns, steamed mussels, fried calamari, poached scallops, grilled octopus, grilled tuna and sashimi, served with lime rice. Enough for 2 people. **\$65.00**

Dessert

Lemon Tart

Tangy fresh Island lemons are used to create this tart served with fresh cream and ice cream.

\$9.00

Chocolate Ganache Cake

Rich chocolate tart cake served with fresh cream and white chocolate waffles.

\$9.50

Banana Parfait

Soft frozen parfait of caramelized banana wedges and fresh cream and sweet crostini wedges.

\$8.50



South Pacific Evening

Rarotonga's Island Chop Suey

Slices of beef and chicken marinated with soy sauce and garlic, tossed in Rarotonga's local vegetables and Chinese noodles. Garnished with a taro crisp. **\$21.00**

Fijian Beef Curry

Spicy beef curry served with poppadom, roti and rice, finished with raita. **\$21.50**

Tahiti's King Prawns

Half a dozen King Prawns marinated with a chilli lime and garlic dressing, served on wild rice with a skewered prosciutto tomato. **\$36.00**

Samoaan Albacore Tuna

A baked tuna steak served on a bed of fresh roasted coconut wedges, drizzled with a pesto lime sauce and steamed rice. **\$23.50**

Tongan Whole Mussels

Mussels steamed in dry white wine with herbs and local vegetables julienne, finished with light coconut cream and garlic bread. **\$20.50**

Niue's Roasted Chicken

Braised chicken pieces flavored in turmeric and herb spices served with a rich red wine gravy with potato mash. **\$19.50**



Dessert

White Chocolate Cheesecake

Rich cheesecake, served on a cinnamon sultana compote crowned with double cream. **\$9.50**

Pavlova Roll

Light and soft meringue rolled in desiccated coconut and walnut, filled with whipped cream, frozen strawberries. Served with fresh fruit and strawberry sauce. **\$8.00**

Yoghurt Pana Cotta

Finished with Island fruits and vanilla ice cream. **\$8.50**

Edgewater Mud Cake

Rich chocolate Mud cake served with butterscotch sauce and double cream. **\$8.50**

Sticky Date Pudding

Warm date pudding served with custard sauce and vanilla ice cream. **\$9.00**



Curry Night

Entrée:

Dahl Soup

Green lentil soup, with special Indian spices

\$7.50

Mains:

All curries are served with poppadom, homemade roti and rice. All curries can be served either Medium or Hot

Beef Curry

Spiced beef cubes simmered in a tomato curry paste.

\$21.50

Lamb Curry

Lamb pieces slowly cooked in onion curry paste.

\$22.00

Chicken Curry

Bone in Chicken pieces simmered in chefs special curry mixture.

\$22.00

Fish Madras Curry

Deep sea fish coated in madras spices and slowly cooked in a mild curry sauce.

\$24.00

Prawn Curry

Half a dozen king prawns simmered in coconut gravy flavoured with curry.

\$31.00

Vegetable Curry

Local taro and chickpeas tossed with beans and capsicums. Flavoured with curry and island herbs.

\$19.50

Sides

- Tomato chutney **\$2.00**
- Coconut chutney **\$2.00**
- Tomato salsa **\$2.00**
- Homemade roti **\$3.00**
- Puri (deep fried flat bread) **\$4.00**
- Manchurian (fried cabbage balls) **\$5.00**
- Chicken samosa **\$5.00**
- Cumin infused rice **\$4.50**

Dessert

Sticky Banana Pudding

Served with butterscotch sauce and garnished with berry coulis

\$8.50

Passion Fruit and Mango Trifle

Served in a Paris Goblet, garnished with crème Chantilly and pulled sugar spears

\$9.00

Kahlua Mousse

Rich chocolate mousse flavoured with Kahlua served with fruit coulis and ice cream

\$9.50



Sunday Night BBQ Under the Stars

From the Hot Plate

Local Game fish
Sirloin steak
Pork sausage
Pork Spare Ribs
Lamb Chops

From the Salad & Dessert station

Large variety of crisp salads, potatoes, and garlic bread, followed by our popular dessert buffet

Only \$40.00pp