

South East Asia Night

Available from 5.00pm till 9.30pm

MAINS

Asian Fried Pork Spare Ribs

\$34.00

Marinated in soy sauce & ginger, crispy fried, served with garlic bread and a variety of sauces.

Prawn Tandoori

\$38.00

½ dozen king prawns, grilled to perfection, brushed with our special tandoori sauce, served on a bed of pilaf rice, served with garlic bread and prawn crackers.

Asian Style Tuna Steak

\$31.00

Special flavoured deep-sea tuna, served on a bed of pesto noodles, drizzled with oyster sauce.

Sweet Thai Chicken Curry

\$29.50

Cooked with vegetables & green Thai curry paste, finished with coconut cream & served with rice, roti and poppadom.

Seafood Sambal

\$31.00

Wok tossed selection of seafood, with homemade sambal & egg noodles.

DESSERTS

"Kai Venevene"

Asian Pineapple Crepes \$10.00

Crepes filled with pineapple compote, island fruits & cinnamon.

Malaysian Style Ice-cream \$9.00

Deep fried coconut ice cream coated with pistachio nuts & shredded coconut, served with strawberry coulis & dark chocolate sauce.

Brandy Bananas \$10.50

Brandied bananas layered in a brandy snap cone, drizzled with a rum glaze and chocolate dip.



THE BRASSERIE
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Seafood Night

Available from 5.00pm till 9.30pm

ENTREE

Prawn Soup \$12.00
Light fish stock, served with egg linguine & prawns, with a touch of spinach.

MAINS

Barbecued Oysters 1/2 dozen \$29.00
1 dozen \$50.00

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

Seafood Pasta \$29.00

Al dente pasta, tossed in assorted seafood with wild mushrooms, sundried tomato & seafood cream sauce.

Chef's Seafood Curry \$31.00

Seafood cooked in a light coconut, lime curry broth, tossed with local vegetables & served with lime rice.

Seafood Platter for 2 \$75.00

Chargrilled prawns, steamed mussels, fried calamari, poached scallops, grilled octopus, grilled tuna & sashimi, served with lime rice.

DESSERTS

"Kai Venevene"

Lemon Tart \$10.00

Fresh island lemon tart, served with fresh cream & ice-cream.

Chocolate Ganache Cake \$12.50

Rich chocolate cake, served with fresh cream & white chocolate wafers.

Banana Parfait \$10.50

Soft frozen parfait in caramelised banana wedges, served with fresh cream.



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South Pacific Night

Available from 5.00pm till 9.30pm

MAINS

Fijian Beef Curry

\$27.50

Spicy beef curry, served with poppadom, roti & rice, finished with raita.

Tahiti's King Prawns

\$36.00

½ dozen king prawns, marinated with chili, lime & garlic dressing, served on wild rice with a skewered prosciutto tomato.

Samoaan Albacore Tuna

\$31.50

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

Niue's Roasted Chicken

\$25.00

Chicken pieces flavoured with turmeric, herbs & spices, finished with a rich red wine gravy, served with mashed potato.

DESSERTS

"Kai Venevene"

White Chocolate Cheesecake

\$12.00

Rich white chocolate cheesecake, served with cinnamon sultana compote & double cream.

Sticky Date Pudding

\$11.00

Warm sticky date pudding, served with custard & vanilla ice cream.

Edgewater Mud Cake

\$10.50

Rich chocolate mud cake, served with butterscotch sauce & double cream.



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Curry Night

Available from 5.00pm till 9.30pm

ENTREE

Dahl Soup \$10.50
Green lentil soup, with special Indian spices.

MAINS

Lamb Curry \$29.00
Lamb (bone in) slow cooked in onion and curry paste.

Chicken Curry \$29.00
Chicken (bone in) simmered in chefs special curry mixture.

Fish Madras Curry \$31.00
Deep sea fish, coated in madras spices and slowly cooked in mild curry sauce.

Prawn Curry \$36.00
Half dozen king prawns, simmered in coconut curry gravy.

All mains are served with poppadom, homemade roti & rice.

DESSERTS

"Kai Venevene"

Sticky Banana Pudding \$10.50
Served with butterscotch sauce, garnished with berry coulis.

Kahlua Mousse \$12.50
Rich chocolate mousse, flavored with Kahlua, served with fruit coulis & ice-cream.

Mango & Passionfruit Trifle \$11.00
Served in Paris goblet, garnished with Chantilly creme & pulled sugar spears.



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