



## 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

**\$45.00 adult**  
**\$22.00 per child (4-11 years)**