



## DEGUSTATION MENU

Warm bread & New Zealand butter

“Ika Mata” an Aitutaki classic, marinated game fish, coconut sauce, lemon, tomato, onion, cucumber

*Sommelier's Selection: Saints Gisborne Gewurztraminer*

Spicy Thai green pawpaw salad, toasted peanuts, coriander, chili, tomato

*Sommelier's Selection: Giesen Marlborough Riesling*

Garlic King Prawns, creamed polenta, mushroom jus

*Sommelier's Selection: Gunn Estate Pinot Gris*

Lime Sorbet

Seared Yellow Fin Tuna, creamed taro, tomato chutney, tamarind, lime, soy

*Sommelier's Selection: Trinity Hills Pinot Noir*

Oven roasted rack of prime New Zealand lamb, cauliflower puree, crushed peas, lamb jus

*Sommelier's Selection: Montana Marlborough Cabernet Merlot*

### **Dessert Tasting Plate for two**

*Sommelier's Selection: Baileys on Ice*

*\$99 per person degustation menu*

*\$39 per person sommelier's selection*

*Minimum two persons*

*Degustation menu is only available for all guests dining together*

*Secluded romantic candle lit venue set-up and personal waiter \$49 per person*

Prices in New Zealand dollars, inclusive of 12.5% Cook Islands Government VAT Tax. Payment can be made by room charge, credit card or cash. Cheques cannot be accepted except by prior arrangement. A 15% surcharge applies on all Cook Islands Public Holidays. For bookings please dial “0” from your bungalow or 31-203 from outside the resort. Enjoy your stay at The Aitutaki Lagoon Resort & Spa!

