

WAKANUI Spring Lamb Chop (1 pc)**10**

*Begin your WAKANUI experience with a taster's portion of one lamb chop
grilled over Binchotan charcoal*

STARTERS

Hot Smoked Salmon (2 pcs)**26**

Green tomatoes, green chilli, lemon balm, beetroot

Steamed New Zealand Green Lip Mussels**(Regular) 22 / (Large) 36**

White wine, thai basil, lemongrass, cardamom

Char-grilled Eel with Foie Gras**30**

Lily purée, radish, shiso leaves, sanshō, beetroot foam

Oyster Frit with Squid and Prawn Ensemble**32**

Charcoal enoki mushroom, charcoal mayonnaise, squid ink veloute

Fish and Scallop Loup en Croute**32**

White fish, scallop paste, tarragon, grilled mushroom, puff pastry, mojo verde, choron sauce

Freshly Shucked Oyster (3 pcs)**28**

Ikura, bitter orange jelly, lemon balm

Pan Seared Hokkaido Scallop with Crispy Prosciutto**32**

Black lentils, smoked bacon, tomato capers sauce

Garlic Prawn a la Basquaise**28**

Served with bread, cherry tomato, capsicum vinaigrette

White and Black Sesame Crusted Tuna**32**

Ponzu sauce, cauliflower puree, avocado, salmon roe

Char-grilled Australian Octopus**28**

Tomato, jalapeño, calamansi, smoked paprika

Seafood Platter**69**

*Freshly shucked oyster (3 pcs), salmon mousse, New Zealand green lip mussel (4 pcs),
baked prawn (2 pcs), sashimi Hokkaido scallop*

SOUPS & SALADS

New Zealand Mussel Chowder**16**

Carrot, celery, clam broth

French Onion Soup**14**

Beef consommé, thyme, cheese crouton

Soup of the Day**14**

A chef creation soup made daily

Kikorangi Blue Cheese Caesar Salad**22**

Romaine lettuce, New Zealand apple, endive, anchovy, poached egg, croutons, romano cheese, kurobuta bacon

Frills and Butterhead Lettuce Salad**18**

Japanese cucumber, ranch dressing

WAKANUI Salad**18**

Endive and arugula, tomato, Iberico ham, potato, walnut, beetroot, honey mustard dressing

SIGNATURE DISHES

WAKANUI's in-house dry-aging cellar allows us to produce our signature dish, the 21 Days Dry-aged Bone-in Ribeye, which has been tested and perfected by our Chef to provide our customers with a flavourful and juicy steak offered on it's own or as a tasting platter along with our best cuts.

Ocean Beef 21 Days Dry-aged Bone-in Ribeye 1kg 🐮 199

WAKANUI Selection Board 🐮 🐮 288
A selection of Ocean Beef 21 days dry-aged bone-in ribeye, Canterbury grass-fed Fillet and WAKANUI Spring Lamb

BINCHOTAN CHAR-GRILLED

Ocean Beef Ribeye Cut 🐮 350g **82**
 500g **115**

Canterbury Grass-fed Fillet 🐮 250g **79**
 500g **139**

Kagoshima A5 Wagyu Fillet 🐮 100g **79**
 150g **110**

WAKANUI Spring Lamb 🐏 Half Rack **50**
 Full Rack **90**

TEPPAN GRILL

Pan-seared King Salmon 🐟 55
A chef creation of wild caught salmon airflown from New Zealand

Catch of the Day 🐟 59
A chef creation of wild caught white fish

Char-grilled Lobster 🦞 79
Lemon, Christmas Island sea salt

SIDES

Smoked Cheddar Mashed Potato 16

Hand Cut Potato Wedges with Parmigiano Reggiano and Truffle Oil 18

Rosemary Roasted Potatoes with Crispy Bacon 16

Sautéed Mushrooms with Caramelised Onion 16

Sautéed Brussel Sprouts with Anchovy 16

Creamy Spinach with Organic Egg 16

Grilled Vegetable 18

Garlic Rice 14