

Menus for 20 minimum or more people only.

The menu can be tailored and adjusted to individual request and needs.

Reservations is required and please call us on (09) 972 - 9847 to discuss your booking and requirements.



Chiko's Restaurant and Café

Canapés menu

Seared tuna/salmon sashimi, dill pear fennel, wasabi soy crème, baby potato

Wagyu Bistek, manuka light smoked, pepper rubbed, cauli horseradish puree

Five spiced Duck Crepe wrapped, cucumber cilantro, plum hoisin sauce

Vietnamese Prawn fresh spring roll - namjin sauce

**Smoked Venison loin, wild arugula rocket puree, steamed peanut, roasted pears, salted
caramel syrup**

Frittata of corn cilantro, avocado tomato salsa, shaved pecorino cheese

Assorted sushi maki with soy wasabi mayo

Thai Fish cake, lemon grass and kaffir lime chili sauce

**Assorted Cheese board Platter (Blue, brie, Cheddar, gouda) with crackers, dried fruits,
quince paste**

**Assorted Verrines of Chikos Dessert and Tarts (tiramisu, triple chocolate, Tropicana
delight, Malibu cheese cake crumble)**

Menus for 20 minimum or more people only.

The menu can be tailored and adjusted to individual request and needs.

Reservations is required and please call us on (09) 972 - 9847 to discuss your booking and requirements.



Degustation Menu

Toasted mochi and katsuobushi nori, sweet soy

Scampi, butter bean truffle whipped

Tataki Tuna sashimi, tamago yassou, ponzu foam

Light smoked wild Venison, grape beetroot salsa

Green asparagus cappuccino, tortilla brie tart

Soy paper wrapped Blue Cod, milk butter crust, cilantro radish, black garlic aioli

Caramelised five spiced duck breast, seared scallop, sago pearl, Kalamata paste

Black Angus gold Beef medallion, lingua estupado, braised scallion,

green olive, porcini mushroom jus

Panko crumbed goat cheese and brandied almond dates & cherries

Hazelnut and mandarin bavaroise, white chocolate mousse

Assorted petit fours

Coffee & tea