

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**

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

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

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**Vietnamese Prawn fresh spring roll - namjin sauce**

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

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

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**Assorted sushi maki with soy wasabi mayo**

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**Thai Fish cake, lemon grass and kaffir lime chili sauce**

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

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

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## **Degustation Menu**

**Toasted mochi and katsuobushi nori, sweet soy**

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**Scampi, butter bean truffle whipped**

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**Tataki Tuna sashimi, tamago yassou, ponzu foam**

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**Light smoked wild Venison, grape beetroot salsa**

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**Green asparagus cappuccino, tortilla brie tart**

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

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

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

**green olive, porcini mushroom jus**

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**Panko crumbed goat cheese and brandied almond dates & cherries**

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**Hazelnut and mandarin bavaroise, white chocolate mousse**

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**Assorted petit fours**

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**Coffee & tea**