

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 Set Menu

Entrée

Seared yellow tuna & salmon tartare, egg mirin flan,

daikon cucumber atchara, ponzu froth

or

Grilled buffalo halloumi, mazuran port apple compote, beet root, butter beans

(v)

Main course

Grilled Black Gold Angus Beef sirloin fillet, field mushroom,

edamame, bacon potato, mustard cream sauce

Or

Free range Chicken breast, braised lentils, miso kumara,

wilted kale, sundried tomato buerre blanc

Or

Enchiladas of selected lentils, melted cheese and

roasted vegetables with buffalo labneh (v)

Dessert

Triple Chocolate & Kahlua coffee gel, cassis sorbet, almond coco crumb

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Chiko's Set Menu

Entrée

Salmon and Scallop tamago roulade, roasted sweet chili eggplant,
black garlic aioli, yuzu dressing

or

Grilled buffalo halloumi with mazuran port apple compote (v)

Soup

Lemongrass – laksa coconut velouté

Main course

Free range Chicken breast, braised lentil, wilted kale, citrus kumara mash
and sundried tomato buerre blanc

or

Pan-fried Blue Cod fillet, arugula rocket, aubergine radish salad,
butter beans mash, lime soy emulsion

or

Black Gold Angus Beef Sirloin & parcel of oxtail, field mushroom, edamame,
bacon potato gratin, cream green Sarawak pepper sauce

or

Enchiladas of selected lentils, melted cheese and roasted vegetables with buffalo labneh (v)

Dessert

Hazelnut triple chocolate sliced, homemade cassis sorbet, almond tuille

or

Mango sorbet & pandan sago coconut cream brulee, cashew nut brittle