



BLUEKANU

NEW YEAR'S EVE

\$175

FRESH SEASONAL OYSTERS, YUZU, KAWAKAWA & CHILLI GRANITA

TORCHED RAKIURA SALMON, WASABI, PONZU, PUFFED BLACK RICE

VENISON CARPACCIO, TOASTED SESAME, MISO SESAME DRESSING, CRISPY MAORI
POTATOES

FIORDLAND CRAYFISH BAO BUN, KOWHITIWHITI AIOLI, SRIRACHA & WAIPORO-
PORO CRISPS

VIETNAMESE SHAKING FILLET BEEF, BROCCOLI, DAIKON, BLACK PEPPER SAUCE

FIJIAN CHICKEN CURRY, TAROT ROOT, GREEN BEANS, EGGPLANT, CORIANDER,
TOASTED COCONIT

COCONUT INFUSED JASMINE RICE

STEAMED BANANA PUDDING, MISO CARAMEL, BANANA ICE CREAM