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| **Chikos Spa Bento**  *a cuisine with greater sense of connectivity of a healthy family,*  *simplistic preparation, multi-cuisine technique and*  *fare that features the abundance of New Zealand fresh land bounty and*  *sea produce with complex & natural texture.*  Chikos Lunch Bento Box  **Seafood chowder / milk truffle froth**  **--------------------------------------------------------------**  **Char-grilled inasal pork / fennel sambuca**  **----------------------------------------------------**  **Parmesan Frittata / egg sesame rice**  **Teriyaki chicken**  **or**  **Grilled Salmon**  **or**  **Pork Tenderloin**  **----------------------------------------------------**  **Malibu coconut brulee**  **$38**  *(may contain or traces of Nuts, Gluten, Dairy)*  \* the price is GST inclusive  2% surcharge apply for Credit Card payment | ***Chef’s Special***  ***Note: This menu might change occasionally***  ***Entrée***  ***Fresh Premium Pacific Oysters***  *In shallot balsamic vinegar (G)*  ***A half dozen $18***  ***A dozen $36***  ***Chikos Seafood Assiette Platter (G,N,D)***  ***(share for two)***  *Chili prawns / Baked Scallops / Gratinated Oysters / Laksa buttered fish*  *Blackened eggplant aubergine aioli / wilted kale / garlic toast*  ***$45***  ***Main***  ***Handpicked Angus Beef Sirloin Fillet Steak (G, D)***  *roasted parsnip & baby carrot / gratinated agria potato*  *porcini cream mushroom reduction / sabzi hollandaise*  ***$39.50***  **N may contain Nuts or traces of – G contains gluten – D contains dairy – V vegetarian**  ***\*All prices are GST inclusive***  ***\*2% surcharge apply for credit card payment*** |