|  |  |
| --- | --- |
| **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 inclusive2% 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*** |