



Cibo Menu

Two courses – entrée and main only

Three courses – entrée, main and dessert

Four courses – appetiser, entrée, main and dessert

Appetiser

Seasonally changing scampi & scallop extravaganza

Entrée

Pork belly, pork bonbon, edamame & corn relish, kaffir lime oil

Haku yellowfin kingfish tiradito, ginger buttermilk, blood orange caviar, burnt cucumber, dill oil

Hibachi grilled chicken, Asian slaw, coconut dressing, sticky rice cake, galangal & onion purée

v. Glazed baby beets, cashew cream, plum gel, brazil nut crumble

Main

Long-line fish, Cloudy Bay clams, tomato fondue, kombu & yuzu, chorizo crumble, snow pea

Confit duck leg, five-spice cured duck breast, spiced orange & carrot, plum, mirin glaze

Coastal lamb loin, charred leek, puffed wild rice, miso spiced Granny Smith, mint oil

v. Sautéed mushroom medley, mushroom duxelles, sticky rice cake, ponzu cream

Sides of fries with curry leaf mayo and salad served with each menu

Dessert

Macadamia chocolate fudge

Strawberry jelly

Pistachio meringue

Yuzu cheesecake

