

## WAKANUI Spring Lamb Chop

1piece 650

WAKANUI offers our customers a Lamb Chop as a starter.

### Cold Appetizers

Fish and Scallop Carpaccio		2,200
Lamb Short Loin Tataki with Roast New-Season Onions		2,200
House Charcuterie	for two	3,080
(Includes Pâté de Campagne, White Liver Mousse and Roast Beef)	each additional person	1,540
Assorted Seafood Appetizers	for two	4,840
(Tomato-braised Baby Octopus, Herb Butter-sauteed Scallops, Marinated Herring, Cold-smoked King Salmon)	each additional person	2,420

### Hot Appetizers

Hot Smoked New Zealand King Salmon		2,980
Steamed New Zealand Green-lip Mussels in White Wine	Half	2,530
	Full	5,060
Paradise Prawn and Squid Fritto		2,420

### Soup

Lamb Shank and Mirepoix Soup	1,200
Clam Chowder	1,100

### Salad

WAKANUI Caesar Salad	1,980
Hot Bagna Cauda	1,870

### To Accompany Main

Sautéed Mushrooms	1,100
Sautéed Spinach	1,100
Hand-cut Potato Wedges with White Truffle Oil	1,100
Herb Pilaf	1,100
Maison Kayser WAKANUI Baguette	440

## Charcoal-grilled meat unique to WAKANUI

At WAKANUI, you can enjoy New Zealand beef and lamb finished to perfection as a result of having all processes from livestock management to meat processing, importing, aging and cooking, under our own control.

Our specialized grilling technique using Japanese Binchotan charcoal is designed to provide the optimum finish by allowing the meat to sufficiently rest to minimize any grilling stress and maintain the natural meat flavour.

As a result, it may take over an hour to cook, depending on the size of the meat and preferred degree of cooking.

We recommend that you select your main dish at the very beginning of your meal.

### Ocean Beef

The beef comes from Angus cattle, which have been raised solely on pasture for the first 18 months of their life and then finished on feed composed mainly of barley and wheat, giving a grain-fattened cow with a good balance of lean meat and marbling.

<b>Dry-aged Bone-in Ribeye</b>	<b>1kg</b>	<b>22,000</b>
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\*WAKANUI's signature dish.

The natural meat flavour is maximised through a 3-week dry aging process in the dry aging room at the restaurant.

<b>42-days Aged Ribeye</b>	<b>300g</b>	<b>6,500</b>
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\*Aged at a low temperature in a vacuum pack for approximately 42 days, at which point the meat flavour reaches a peak.

Enjoy the tender and succulent flavour of the meat.

<b>500g</b>	<b>11,000</b>
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### Grass-fed Beef

The cattle are free to roam and graze throughout the year in New Zealand's natural environment for around the first 24 months of their lives. Enjoy the delicious flavour of the lean meat, known for its rich meat flavour.

<b>Fillet</b>	<b>250g</b>	<b>7,000</b>
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<b>500g</b>	<b>13,500</b>
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### WAKANUI Spring Lamb Rack

Special lamb developed specifically for WAKANUI.

<b>Half Rack</b>	<b>4,000</b>
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<b>Full Rack</b>	<b>7,800</b>
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## Main Dish

<b>New Zealand King Salmon and Seafood Bouillabaisse</b>	<b>8,500</b>
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<b>Beef Wellington (Must be pre-ordered at least three business days in advance.)</b>	<b>11,000</b>
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<b>Grass-fed Beef Fillet and Lobster Surf &amp; Turf with Herb Butter Sauce</b>	<b>11,000</b>
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**WAKANUI Spring Lamb Chop**

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**Seasonal Green Salad**

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**Steamed New Zealand Green-lip Mussels in White Wine**

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**Hot Smoked New Zealand King Salmon**

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**Meat Tasting Plate**

**Ocean Beef Ribeye | Grass-fed Beef Fillet | WAKANUI Spring Lamb**

**Served with  
Hand-cut Potato Wedges with White Truffle Oil  
Sautéed Spinach**

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**Pavlova  
Homemade Hokey Pokey Ice Cream**

**Coffee or Tea**

**¥15,000/Person**

All prices are tax inclusive.

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**Seasonal Green Salad**

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**Steamed New Zealand Green-lip Mussels in White Wine**

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**Hot Smoked New Zealand King Salmon**

\* \* \*

**Beef Wellington  
with Side Dishes**

\* \* \*

**Pavlova  
Homemade Hokey Pokey Ice Cream**

**Coffee or Tea**

**¥15,000/Person**

All prices are tax inclusive.

**Must be pre-ordered at least three business days in advance.**