

NEW YEAR'S EVE AT KINGI

\$110 - \$150 per person

. . . RAW BAR

Te Matuku Bay oyster (Waiheke Island)
Diamond shell clam (Cloudy Bay)
Trevally oka, mango, coriander (Leigh)

. . . ANTIPASTI

Kumara sourdough, cultured butter
Radish, fromage blanc roulade, thyme
Wood roasted mushrooms (Auckland)
Green-lipped mussels, nduja (Mills Bay)

. . . CHOICE OF

Pan roasted snapper, char sui, celeriac, apple, sauerkraut (Leigh)
Wood roasted Eggplant, apple mole, cauliflower, hazelnut (Kumeu)
Wapiti ribs, cherry, beetroot, jus (Fiordland)

. . SIDE

Heirloom tomato, nectarine, peach, basil oil

. . . DESSERT

Peruvian chocolate mousse, blackberry, strawberry, cherry sorbet

kingi

We cater to all diets. Our fish is line-caught using sustainable fishing methods.
Our meats and produce are locally sourced and organic whenever possible.