

TASTE OF KINGI

\$90 per person

. . . RAW BAR

Te Matuku Bay oyster
Kina on toast, pancetta
Trevally oka, coconut yoghurt, mango, chili

. . . ANTIPASTI

Kūmara sourdough, coconut butter
Green lipped mussels, nduja
Fromage blanc roulade, radish, herbs de Provence

. . . TO SHARE

Yellow belly flounder, almond, citrus, capers
Wapiti Denver leg, pear, onion, bread pudding
Bitter leaves, cabernet sauvignon vinaigrette
Potato, wakame rosti

. . . DESSERT

Miann chocolate mousse, chantilly cream, pumpkin seed praline

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.