



## 🍴 Your Plate, Your Way!

Create your own menu and we'll provide you with a tailored quote to match your selections.

👉 Use this as a guideline when building your feast:

- 4-5 Mains
- 2-3 Salads
- 1-2 Sides
- 1-2 Seafood Dishes

🌟 Want to go all out and leave your guests raving? Add **drinks and desserts** to complete the experience.

Now don't wait—get picking and let's create something unforgettable! 😊



### Lamb Dishes

- **Cajun Garlic Lamb** – Grilled and glazed with our house special sauce.
    - **Roast Lamb** – Slow-roasted, served with rich in-house gravy.
  - **Lu Sipi / Luao Mamoe** – Traditional taro leaf-wrapped lamb in coconut cream.
    - **Island Lamb Curry** – Tender lamb simmered in fragrant island spices.
  - **Lamb Stir Fry (Falai Mamoe)** – Savoury lamb with crisp seasonal vegetables.
  - **Hawaiian Lamb Ribs** – Juicy ribs smothered in our secret sweet-savoury sauce.
  - **Spicy Honey Garlic Lamb Chops** – Flame-grilled with a bold honey-chili glaze.
    - **Lamb Korma** – Creamy, mildly spiced curry with a silky finish.
- 

### Chicken Dishes

- **Chicken Chop Suey** – Classic Island stir-fry with chicken and fresh vegetables.
  - **Creamy Mushroom Chicken** – Pan-seared and finished with a silky mushroom sauce.
    - **Soy Glazed Chicken Thighs** – Sticky-sweet, savoury, and juicy.
    - **Krispy Chicken Nibbles** – Tossed in our butter-chili maple glaze.
  - **Sweet & Sour Chicken** – Crispy bites coated in tangy pineapple sauce.
  - **Marinated Boneless Chicken** – Grilled with our signature house sauce.
  - **Thai Coconut Chicken Curry** – Aromatic, creamy, and full of flavour.
    - **Chicken Stir Fry** – Fast-fried with fresh veggies and soy.
  - **Karaage Chicken** – Crispy Japanese-style chicken with egg salad sauce.
    - **Creamy Chicken** – Comfort food classic with a rich creamy sauce.
      - **Roast Chicken** – Juicy, golden-roasted with house-made gravy.
    - **Chicken Adobo** – Filipino-style braised chicken in soy, garlic & vinegar.
  - **Lemon & Dill Creamy Chicken Thighs** – Oven-baked with a fresh herby twist.
  - **BangBang Chicken Skewers** – Grilled skewers with a spicy-sweet glaze.
    - **Butter Chicken** – Indian-inspired, creamy tomato-based curry.
-



## **Beef Dishes**

- **Ribeye Steak** – Served with rich creamy mushroom sauce.
  - **Beef Chop Suey** – Classic stir-fry with steak and vegetables.
  - **Hawaiian Beef Ribs** – Slow-cooked, glazed with our house special sauce.
    - **Steak Stir Fry** – Tender beef tossed with seasonal vegetables.
  - **Garlic Steak Bites & Brussels** – Juicy cubes with garlicky char and greens.
    - **Roast Beef** – Served with house-made gravy.
  - **Surf & Turf** – Beef paired with seafood and in-house special sauce.
    - **Creamy Garlic Meatballs** – Comforting, saucy, and rich.
    - **Shepherd's Beef Pie** – Homestyle favourite, baked in-house.
    - **Sticky Honey Garlic Meatballs** – Sweet, savoury, and glazed.
    - **Garlic Lemon & Chili Sirloin Bites** – Bold and zesty steak bites.
- 

## **Pork Dishes**

- **Pork Belly Adobo** – Filipino-style braised belly with soy, garlic, and vinegar.
- **Krispy Lechon Pork** – Golden, crispy-skinned, melt-in-the-mouth pork.
  - **Sweet & Sour Pork** – Crispy pork in a bright, tangy sauce.
  - **Pork Belly Kebabs** – Char-grilled with our signature sauce.
- **Full Island Roast Pig** – Traditional showstopper, perfectly roasted.
- **Buttery Garlic Pork Chops** – Juicy chops seared with buttery garlic.
- **Slow-Cooked BBQ Ribs** – Tender ribs glazed with smoky BBQ sauce.
  - **Stir-Fried Pork Belly** – Crispy pork belly tossed with vegetables.



## Seafood Dishes

- **Raw Fish** – Fresh island-style, marinated in citrus and coconut cream.
- **Whole Mussels Curry Mania** – Mussels simmered in rich, spiced coconut curry.
- **Half Cut Coconut Mussels** – Served in the shell with creamy coconut sauce.
  - **Raw Mussels with Mignonette & Lemon** – Fresh and zesty.
  - **Raw Oysters with Lemon & Mignonette** – Chilled, fresh, and classic.
  - **Blanched Prawns with Lemon Wedges** – Simple, fresh, and elegant.
    - **Butter Garlic Prawns** – Pan-seared in buttery garlic sauce.
    - **Old Bay Creamy Prawns** – Tossed in lemony Old Bay cream sauce.
- **Macho-Mini Seafood Boil** – Prawns, mussels, and crab with Cajun butter.
  - **Prawn & Crab Claw Bake** – Oven-baked seafood favourite.
  - **Salmon or Tuna Poke** – Hawaiian-style, fresh & vibrant.
  - **Kina Mini Tubs** (*separate pricing*) – Traditional delicacy.
- **Lobster Tails** (*separate pricing*) – Grilled and basted in garlic butter.
- **Crayfish** (*separate pricing*) – Served whole with lemon butter.
- **Seafood Chowder** – Creamy, hearty, and packed with seafood.
- **Whole Baked Salmon** – Oven-roasted with herbs and citrus.
  - **Salmon Bites** – Tossed in chili maple glaze.
- **Full Sushi Bake** – Rich, layered sushi flavours baked to perfection.

---

## Sides

- **Island Roots** – Taro, green banana, and kumara.
  - **Yam** – Seasonal, based on availability.
  - **Steamed Rice** – White or brown.
- **Warm Rolls with Butter** – Freshly baked, soft and fluffy.
- **Fondant Potatoes or Kumara** – Golden, buttery, and elegant.
  - **Mashed Potatoes** – Creamy and comforting.
  - **Creamy Baked Potatoes & Kumara** – Rich and oven-baked.
- **Roasted Potatoes, Kumara & Pumpkin** – Golden, crispy, and seasoned.

## Salads

### Classic Salads

- **Potato & Egg Salad** – Creamy, homestyle classic.
- **Kumara, Potato & Smoked Salmon Salad** – Smoky, hearty, and flavourful.
  - **Surimi & Prawn Salad** – Fresh seafood tossed in light dressing.
- **Apple Walnut Salad** – Crisp apples, crunchy walnuts, and fresh greens.
  - **Broccoli, Cranberry & Bacon Salad** – Sweet, savoury, and crunchy.
- **Roast Pumpkin, Beetroot & Feta Salad** – Vibrant colours with creamy feta.
- **Summer Mango Fiesta Salad** – Sweet mango, crisp greens, and zesty dressing.
  - **Summer Chard Pineapple Salad** – Refreshing island-inspired mix.
  - **Honey Roasted Chickpeas** – Sweet crunch for a healthy twist.
  - **Chickpea Couscous Salad** – Nutty, hearty, and wholesome.

### Pasta Salads

- **Chicken Pesto Salad** – Creamy pesto with pasta and chicken.
  - **Tuna Pasta Salad** – Classic, fresh, and protein-packed.
  - **Sweet Corn Cajun Pasta Salad** – Zesty with a hint of spice.
  - **Creamy Bacon Ranch Pasta** – Rich, indulgent favourite.
- **Cucumber Tomato Greek Salad** – Mediterranean flavours in a pasta twist.
- **Chicken Caesar Pasta Salad** – A hearty version of a classic Caesar.
  - **Elote Pasta Salad** – Mexican-inspired, creamy corn delight.

### Slaw Salads

- **Krispy Mayo Chili Chicken Slaw** – Crunchy, creamy, with a chili kick.
- **Japanese Smoked Salmon Salad** – Fresh, smoky, and umami-packed.
  - **Sweet Corn Slaw Jam** – Light, crunchy, and a little sweet.

## Cultural Dishes

- **Loí Hoósi (Tongan Beef)** – Tender beef slow-cooked with island spices.
- **Loí Feke (Creamy Coconut Squid)** – Fresh squid simmered in coconut cream.
  - **Sipi Kapsi** – A hearty lamb, cabbage & coconut favourite.

## Cultural Desserts

- **Faikakai Ngouá (Luo Caramel Dumplings)** – Sweet caramel dumplings wrapped in taro leaves.
- **Faikakai Topai (Caramel Dumplings)** – Golden dumplings bathed in caramel sauce.
- **Topai / Kopai (Creamy Coconut Dumplings)** – Soft dumplings in rich coconut cream.

## Desserts

### Cake & Slice Selection

- **Toasted German Cake Slices** – Light, fluffy, and perfectly toasted.
- **Chocolate Cream Cheese Slices** – Rich chocolate with creamy layers.
  - **Brownie Slices** – Fudgy, chocolatey indulgence.
  - **Red Velvet Cake Slices** – Smooth, velvety, and tangy-sweet.
  - **Carrot Cake Slices** – Moist, spiced cake with creamy frosting.
    - **Banana Cake Slices** – Soft, sweet, and homestyle.

### Cheesecake Dessert Cups

- **Mango Passionfruit** – Tropical & refreshing.
  - **Chocolate** – Rich, silky, and decadent.
    - **Oreo** – Cookies & cream favourite.
  - **Pistachio Coconut** – Nutty, creamy island twist.
    - **Strawberry** – Sweet, fresh, and classic.
    - **Biscoff** – Caramelised cookie flavour.
      - **Vanilla** – Smooth and timeless.

### Others:

- Fresh Fruit Salad
- Fresh Fruit Salad Kebab
- Mini Ice Cream Tubs
- Island Pineapple Pie Tarts
  - Panipopo





### Drink Options

- **Juice** – Apple, Orange, Pineapple, Cranberry, Tropical
- **Freshly Made Lemonade** – Original, Mango, or Berry Deluxe
  - **Water Bottles** – Refreshing and chilled
- **Otai** – Mango or Watermelon, traditional island style
  - **Fizz Cans** – Soft drinks for everyone

*Happy picking – we can't wait to cater for your event!* 🇺🇸 🇵🇸 🇻🇮

