



CHRISTMAS DINNER BY THE SEA!

A Festive Feast Inspired by the World's Most Beautiful Islands! 5.30–8pm | Thursday 25 December 2025

A magical Christmas on the Lagoon — where the flavours of the world's most iconic islands come together in one unforgettable festive celebration!

Meet Santa! • Live Music • Lolly Scramble • Party Favours • Gingerbread House

A tropical island Christmas your family will remember forever!

THE GRAND ISLAND CHRISTMAS BUFFET

CARVERY INSPIRED BY THE WORLD'S MOST BEAUTIFUL ISLANDS

Hawaii - Huli Huli Glazed Ham

Caramelised pineapple, ginger & festive island spices, roasted until golden and irresistible (gf, df)

New Zealand - Kiwi Christmas Lamb

A classic Christmas favourite from the North and South Islands, with a tasty twist — rosemary, garlic, cumin, and a festive hint of cinnamon (df)

Caribbean – Jerk-Style Black Angus Striploin

Spiced-rubbed with warming Caribbean aromatics, charred citrus & natural pan juices (gf, df)

Greek Islands – Lemon & Oregano Roast Chicken

Lemon, fennel seed, white pepper & oregano, roasted to delicious perfection (gf, df)

CHRISTMAS CLASSICS — WITH AN ISLAND TWIST

Crackling Roast Potatoes (Cook Islands Style)

Golden & crisp, roasted in beef dripping with garlic, herbs & island sea salt (gf, df)

Beef Lasagne (Summer Holiday on an Italian Island Edition)

Layered ragù, béchamel & parmesan — the comfort classic everyone loves

Vegetable Au Gratin (French Polynesia Inspired)

Broccoli & cauliflower baked in creamy cheese sauce with a golden parmesan crust (v)

Slow-Roasted Island Root Vegetables (South Pacific Style)

Kumara, pumpkin, maniota & red onion tossed in coconut oil & island spices (gf, df, vg)

Baked Mac 'n Cheese (Honolulu Sunset Style)

Creamy aged cheddar, molten gold with a crunchy crust (v)

THE BEACH HUT HOUSE-MADE SAUCES & BREAD BAR

Cranberry Sauce • Apple Sauce • Mint Sauce • Mustard Gravy
Greek Vinaigrette • BBQ Sauce • Pineapple Chimichurri • Tomato Relish
Dinner Rolls • Hot Buttery Garlic Bread

gf = gluten-free | df = dairy-free | v = vegetarian | vg = vegan | N = contains nuts Please advise of dietary requirements. A la Carte also available.







Cook Islands - Raro Style "Mayonnaise"

Potato, beetroot & egg, folded in creamy island mayo (gf, df, v)

Greece – Santorini Village Salad

Tomatoes, cucumber, red onion, olives & feta with garlic-oregano dressing (gf, v)

Thailand – Phuket Green Papaya Salad

Shredded green papaya with tomatoes, snake beans, roasted peanuts, shallots, fresh herbs & Nam Jim dressing (gf, df, vg, N)

Italy - Aeolian Islands Chilled Seafood Salad

Prawns, calamari & mussels with capers, artichokes, lemon, cracked black pepper & extra virgin olive oil (gf, df)





THE CHOCOLATE FOUNTAIN — THE EIGHTH DEADLY SIN?

A shimmering **tower of molten chocolate heaven**, served with tropical fruit skewers, waffles, mini donuts, biscotti, marshmallows, pretzels, sponge cubes, macaroons, meringues, rice crispy clusters, honeycomb, toasted nuts, sea salt, chili flakes and

most every sweet treat children dream of!

ISLAND-STYLE GOURMET CHRISTMAS
DESSERTS OF THE WORLD

Tropical Pavlovas (South Pacific Celebration)

A Christmas summer indulgence on the beach. Crisp meringues topped with vanilla bean cream, passionfruit curd, mango, kiwifruit, strawberries & toasted coconut (gf, v)

Traditional McLeod Christmas Pudding (Scottish Isle of Skye)

Rich steamed pudding of festive fruits with a warm whisky sauce (v)

Pineapple & Cherry Upside-Down Cake (Hawaii Meets Raro)

Golden, buttery, tropical and nostalgic (v)

Bombe Alaska (Tasmanian Summer Style)

Cherry compote & vanilla ice cream wrapped in soft sponge, crowned with torched meringue (v)

RESERVATIONS ESSENTIAL (Exclusive to In-House Guests Only)

NZ\$129 per Adult • NZ\$65 per Child (3–11yrs) • Infant (0–2yrs) Free Email Restaurant.Manager@TheRarotongan.com or +682-25800 ext 5017 or 5016



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