



# NEW YEAR'S EVE PARTY!

Celebrate 2026 with **RARO ELVIS!**

**Spectacular Menu Inspired by the World's Most Beautiful Islands!**

Get into the **spirit of New Year's, island-style!**

**Farewell the final sunset for 2025!**

Come dressed in your **boldest Island Shirt** or **Pareu Print!**

**Moko Kids Club Open** New Year's Eve, 6.30pm – 11.30pm!

## NEW YEAR'S EVE CELEBRATION PROGRAMME

**5:30pm Fire Torch Lighting Ceremony** by Resort Warrior to kick off New Year's Eve Party! **Rarotongan Ukulele Band** performs on the **Lagoon Deck** with **Harry & Tina** joining for our special **Managers' Sunset Cocktail Party!**

**6:30pm–8pm** Harry & Tina entertain. **New Year's Eve Banquet** - let the feasting begin!

**8pm–9pm Riveting Island Drum Dance Show** with Akirata Dance Troupe!

**9pm–9:30pm** Guest Artist: **Talitha** pays a tribute to the **Bee Gees & ABBA!**

**9:30pm–10pm** Talitha MCs w/ **DJ Ono. BEST LIMBO DANCE COMPETITION** Show us your moves!

**10pm–10:25pm** Guest Artist: **Sonny Tokahere. Motown Magic** - the smooth soul groove!

**10:30pm–11pm** Talitha MCs w/ **DJ Ono. CONGA LINE** – round up the gang and join the fun!

**11pm–12am** **The King is on the Rock!** Get all shook up as **RARO ELVIS** brings the house down with iconic hits and legendary moves! Rock, roll, and shake that booty – then **countdown to midnight with the King!** *"Thank you, thank you very much!"*

**11:59pm** New Year's Countdown begins! 10, 9, 8...!

**12am** **HAPPY NEW YEAR 2026!**

## FABULOUS NEW YEAR'S EVE FEAST

### **CHEF'S ISLAND CARVERY**

**Hawaii – Whole Roast Suckling Pig** Island-style wood roasted pork, served w/ Kalua pineapple BBQ sauce and crackling (gf, df)

**Caribbean – Smoky Barrel-Roasted Beef Brisket** Slow-smoked till tender, rubbed w/ island spices, brown sugar & volcanic sea salt, finished w/ a sticky tamarind & date glaze (gf, df)

**New Zealand – Horopito Bush Herb-Rubbed Lamb Rump** Tender lamb w/ native bush herbs, paired w/ an olive, green peppercorn & mint tapenade (gf, df)



# **NEW YEAR'S EVE**

## **ISLAND FEAST EXTRAVAGANZA**

### **FIRE KISSED FAVOURITES**

#### ***Live Teppanyaki Grill Station – Japanese Islands Style***

**Okinawa – Ahi Tuna Steaks** Yakitori-glazed Yellowfin Tuna, finished w/ toasted sesame (df)  
**Tokyo – Teriyaki Chicken Thighs** Honey, soy, ginger glaze, grilled till caramelized & sticky (df)  
**Hokkaido Premium – Teppanyaki Striploin Steaks** finished w/ miso-lime butter

### **DELIVERED BY THE TIDE**

#### ***Savour a Seafood Feast!***

Wood-roasted **Whole Fish** w/ coconut rice, lime & island herb stuffing  
Pan Seared **Gamefish Steaks** | Sautéed **Garlic-chili Prawns**  
Steamed **NZ Green-lipped Mussels**, aromatic Chardonnay cream  
Grilled **Calamari**, garlic, lemon & virgin olive oil | Spiced **citrus butter sauce**

### **FRUITS OF THE EARTH**

**Cook Islands – Baked Kumara** w/ green peppercorn butter and a dollop of sour cream (gf, v)  
**Sri Lanka Spice Island** – Fragrant Vegan **Pumpkin Curry** w/ coconut & tamarind (gf, df, vg)  
**South Pacific – Maniota Purée** Creamy whipped cassava w/ salt, pepper & butter (gf, v)  
**Zanzibar Spice Islands – Pilau Rice** spiced w/ cumin, turmeric, garlic & ginger (gf, df, vg)  
**French Alps Meets the Islands** – Potato Gratin w/ garlic cream & parmesan (gf, v)

### **ISLAND-INSPIRED SALADS**

**Cook Islands – Ika Mata** Fresh gamefish marinated in coconut cream & lime (gf, df)  
**Aeolian Islands – Charred Mediterranean Vegetables** Basil pesto, shaved Grana Padano (gf, v)  
**Cook Islands – Raro Style "Mayonnaise"** Potato, beetroot & egg, bound in creamy mayo (gf, df, v)  
**Greece – Santorini Village Salad** Ripe tomatoes, crisp cucumber, sliced red onion, marinated olives & crumbly feta, drenched in a garlic, oregano & EVOO dressing (gf, v)

### **THE BEACH HUT HOUSE-MADE SAUCES & BREAD BAR**

Kalua Sauce | Green Peppercorn Sauce | Date & Tamarind Chutney | Yakitori | Teriyaki | Ponzu |  
Citrus Butter Sauce | Greek Vinaigrette | Dinner Rolls | Hot Buttery Garlic Bread

### **CHOCOLATE FOUNTAIN - THE EIGHTH DEADLY SIN?**

***A fountain of molten chocolate indulgence – rich, wicked, and impossible to resist***

Served with fresh **tropical fruit skewers**, dried fruits, sponge cubes, **waffles, mini donuts**, biscotti, rice crispy clusters, pretzels, **marshmallows, macaroons & meringues** – finished w/ sprinkles of toasted nuts, sea salt, chili flakes, honeycomb & sweet treats for the kids (and kids at heart)

### **ISLAND-STYLE DESSERTS OF THE WORLD**

**Paris Meets the Pacific – Croquembouche Tower** Crème-filled éclairs, caramel glaze, spun sugar (v)  
**South Pacific Celebration – Tropical Pavlovas** Crisp meringue nests, vanilla bean cream, passionfruit curd, mango, kiwifruit, strawberries, toasted coconut (gf, v)  
**Tasmania – Cherry & Vanilla Bombe Alaska** Crowned w/ torched meringue (v)  
**Aroa Beach Sunset - Passionfruit & Mandarin Tartlets** Drizzled w/ passionfruit glaze (v)  
**Bora Bora Bliss – Mango & Coconut Mousse Shots** Topped w/ diced tropical fruit (gf, df, vg)  
**Madagascar Chocolate Indulgence – Lava Cake** Rich dark chocolate cake, fudgy molten core (df, vg)

### **RESERVATIONS ESSENTIAL (Exclusive to In-House Guests Only)**

NZ\$149 per Adult • NZ\$75 per Child (3–11yrs) • Infant (0–2yrs) Free

Email [Restaurant.Manager@TheRarotongan.com](mailto:Restaurant.Manager@TheRarotongan.com) or +682-25800 ext 5017 or 5016

gf = gluten-free | df = dairy-free | v = vegetarian | vg = vegan | N = contains nuts

Please inform our team of any allergies or dietary requirements