



AITUTAKI LAGOON
PRIVATE ISLAND RESORT



CHRISTMAS DAY DINNER & DRUM DANCE SHOW!

5pm, Thursday 25 December 2025

Sumptuous **Christmas Banquet Dinner** beside the **World's Most Beautiful Lagoon!**
Riveting Cook Islands **Drum Dance Show & Fire Dancing!**

Join us for Manager's **Sunset Cocktail Party**, 5pm.

Enjoy **Islands of the World-inspired Banquet Dinner**, 6pm. Exciting **Dance Show**, 8pm.



Festive Favourites - Carving & Plancha Grill Station

Aitutaki Paradise Grilled fresh **Gamefish**, Fragrant Vanilla Cream (gf)

Hawaiian Inspired Honey & Pineapple **Glazed Festive Ham**, Spiked Cranberry & Pineapple Sauce (gf)

Aotearoa New Zealand Rosemary & Dijon Mustard Rubbed **NZ Rack of Lamb**, Mint Sauce

British Isles Classic NZ Angus **Beef Wellington**, Béarnaise Sauce & Diane Mushroom Sauce



Hot Dishes Inspired by Island Shores

Sicilian & Sardinian Seas Seafood Linguine Pasta: Mussels, Prawns,
Calamari in "Fra Diavolo" Arrabbiata Sauce

Caribbean & Java Fusion Orange **Glazed Chicken**, Coconut Rice w/ Chargrilled Pineapple (gf)

Pacific Islands Bounty Slow **Roasted Root Vegetables**: Kumara, Taro, Cassava w/ EVOO,
Red Onions, Basil & Garlic (gf, df, vg)

Island Harvest Baked **Corn Cob**, Creamy Garlic Butter & Melted Parmigiano Reggiano (gf, v)



Seafood & Salads Across the Oceans

Cook Islands Classic Ika Mata, **Yellowfin Tuna** in Lime & Coconut Cream (gf, df)

Aotearoa Delicacy Chilled NZ **Green Lipped Mussels**, Capers & Bell Peppers Vinaigrette (gf)

Thai Islands Green **Pawpaw Salad w/ Grilled Prawns**, Chili Lime Coriander Vinaigrette (gf, v)

Cook Islands-Style Potato Salad Beetroot, Potato, Boiled Eggs & Mayonnaise (gf, v)

South Seas Isles Mixed Leaves Salad, Watercress, Vegetables & Passionfruit Dressing (gf, df, vg)



Sauces, Relish & Breads

Pumpkin & Apple Chutney / Eggplant & Tomato Chutney
Balsamic & Dijon Mustard Vinaigrette / Coconut Tartare Sauce
Cheesy Buttery Garlic Focaccia / Coconut Buns



Desserts: A Sweet Island Journey

Pacific Tropics Pawpaw **Crème Brûlée** (v, gf)

British Isles Heritage Christmas Pudding, Brandy Sauce (v)

Italian Shores Tropical Fruit **Tiramisu**: Passionfruit & Pineapple (v)

French Polynesian Floating **Meringue Islands**, Tahitian Vanilla Custard (gf, v)

Southeast Asian Treasures Dragonfruit **Bavarian Cream Cake**

Island Sweet Treats Biscotti / Financiers / Meringues / Jam & Coconut Lamingtons



Reservations Essential (Exclusive to In-House Guests Only)

NZ\$129 per Adult | Restaurant@AitutakiLagoonResort.com | +682-31200

A la Carte Options Available including gluten-free, vegetarian & vegan dishes.

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

