

AITUTAKI LAGOON
PRIVATE ISLAND RESORT



NEW YEAR'S EVE FEAST - INSPIRED BY THE ISLANDS OF THE WORLD!

5pm, Wednesday 31 December 2025

Join us for Manager's **Sunset Cocktail Party** at 5pm. **Crab Racing** 6pm.
Delight in **New Year's Eve Celebration Dinner** beside the
World's Most Beautiful Lagoon at 7pm. **Island String Band** 6-8pm.
Thrilling Cook Islands **Drum Dance Show** & Mesmerizing **Fire Dancing** at 8pm!

Carving & Plancha Grill Station

Taste of the Tropics Tamarind & Honey-Glazed **Festive Ham**, spiced eggplant relish (gf)
Greek Isles Favourite Roast Lamb Leg, creamy dill sauce (gf)
Aotearoa New Zealand Roasted NZ **Angus Rib Eye**, Béarnaise & truffle oil demi-glaze (gf)

Hot Dishes from Island Shores

South Seas Isles Banana Leaf Wrapped **Fresh Gamefish**, lemongrass & coconut sauce (gf, df)
Cretan Coastal Herb-Glazed **Chicken Thighs**, rosemary & cranberry glaze (gf)
French Provincial Islands Potato & Kumara **Au Gratin**, garlic cream (gf, v)
Caribbean & Southeast Asian Pineapple & Cashew Nut **Pilaf Rice** (v, gf)
Sicilian Garden Sautéed **Garden Vegetables**, cherry tomatoes, courgette, celery,
pumpkin, brown onion, garlic, EVOO & basil (gf, df, vg)

Seafood Selection Across the Oceans

Cook Islands Classic "Ika Mata", **Yellowfin Tuna** marinated with lime & coconut (gf, df)
Aotearoa Delicacies Raw **Oysters** & Chilled NZ **Green-Lipped Mussels**,
shallot vinegar & corn jalapeño salsa (gf, df)
Latin American Coast Prawn Ceviche, tomato, coriander, jalapeños & lime juice

Salads

Japanese Islands Soba Noodle Salad, purple cabbage, carrot, red onion, capsicum,
coriander & soy sesame dressing (df, vg)
Greek Islands Tzatziki Potato Salad, cucumber, green peas, Greek yogurt & mint (gf, v)
Mediterranean Shores Mixed Leaf Greens, watercress, seasonal vegetables &
passionfruit dressing (gf, df, vg)

Sauces, Relish & Breads

Eggplant & Tomato Chutney / Pumpkin & Apple Chutney / Mint Sauce
Balsamic & Dijon Mustard Vinaigrette / Coconut Tartare Sauce
Cheesy Buttery Garlic Focaccia / French Bread Rolls

Desserts: A Sweet Island Journey

Madagascar Decadence Two-Chocolates Mousse (gf)
Tropical Paradise Banana & Coconut Crème Brûlée (gf, v)
Japanese Pacific Islands Passionfruit & Yuzu Tartlets
French Polynesia Tahitian Vanilla Custard Cream, Biscotti, Financiers & Meringues
Irish & Italian Fusion Boozy Baileys Panna Cotta (gf)
Downunder Tasmania Cherry & Chocolate Torte (v)



Reservations Essential (Exclusive to In-House Guests Only)

NZ\$149 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.