



## TE RAA AROHA VALENTINE'S DAY

Noo te whatumanawa Made with love

Te Kaahu degustation menu

\$135pp

Horopito milk bun | kawakawa butter

### *Kaimoana trio*

Natural oyster | citrus pearls | tapioca crisp  
Cream baby paua | burnt butter | rewana crumbs  
Crayfish | doughnut | marie rose

Shallot tartelette | goats cheese crème | Pedro ximenez tomato sorbet

NZ beef wagyu steak | chips | egg

### *Palette cleanser*

2018 Huia blanc de blanc | lemon | granita

Cambridge duck breast | smoked pumpkin silk | duck leg croquette | horopito jus | plum

### *Dessert*

Valentine sweetheart | olive oil cake | confit raspberry | white chocolate strawberry  
cremeux | red berry mousse

### *To finish*

Kawakawa bonbon

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All dishes may contain traces of gluten, nuts and dairy. Please inform our team of any special dietary requirements.  
Prices are inclusive of GST. 2% credit card surcharge applies.

[WWW.TEKAAHU.NZ](http://WWW.TEKAAHU.NZ)

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