



## VALENTINE'S DAY

High Tea

\$85pp

Glass of champagne

Choux au craquelin | apple cinnamon | custard

Rocher slice | milk chocolate | toasted hazelnuts | gianduja ganache v

Scone | raspberry jam | whipped cream v

Melting moment | passionfruit crème

Te Kaahu signature Kawakawa bonbon | dark chocolate | kawakawa ganache |  
caramel

Rescued seed cracker | cold smoked Akaroa salmon | avocado espuma | tomato  
essence

Cucumber tea sandwich | pickle cucumber | whipped cream cheese v

Chicken brioche | pickle onion | capsicum | mayonnaise

Beef short rib pie | savoury pastry | potato puree | mozzarella

Sun blushed tomato tart | filo pastry | red onion | buffalo feta cheese v

Herbal tea | Espresso coffee

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Minimum of 2 guest per table | maximum 10 pax per table  
We regret to inform that dietaries cannot be catered for other than what is currently listed next to each item.

All dishes may contain traces of gluten, nuts, and dairy.  
Prices are inclusive of GST. 2% credit card surcharge applies.

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