

ONEMATA

Chairman's Table

Savoury

Fish Soup, Spinach, Crayfish Wonton
Wok-Fried Crayfish, Black Pepper Sauce
Kung Pao Tofu, Green Beans
Steamed Fish, Supreme Soya Sauce
Braised Lamb Shoulder, Sesame, Mint Labneh
XO Fried Rice, Scampi, Flying Fish Roe

Desserts

Soft Chocolate, Prune & Date, Vanilla Chantilly, Black Tea Ice Cream
Fig Leaf Pastry Cream, Poached Figs, Honey, Blackcurrant Sorbet

188 per person

**48-hour notice is required for this menu.*

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.
MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY
1.5% SURCHARGE APPLIES TO ALL CREDIT CARD TRANSACTIONS.

ONEMATA

Chairman's Table

Savoury

Crayfish Bisque, Orange, Seafood
Fish Crudo, Nam Jim, Sesame, Rice Cracker
Wok-Fried Crayfish, Chilli Sauce
Pork Belly, Soy Caramel, Pickles
Kung Pao Tofu, Green Beans
Bone-in Ribeye, Black Peppercorn
XO Fried Rice, Scampi, Flying Fish Roe

Desserts

Soft Chocolate, Prune & Date, Vanilla Chantilly, Black Tea Ice Cream
Fig Leaf Pastry Cream, Poached Figs, Honey, Blackcurrant Sorbet

288 per person

**48-hour notice is required for this menu.*

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ONEMATA

Kaitahi

SNACKS

Duck Liver Pâté, Horopito Mustard, Focaccia

STARTERS

Fish Crudo, Nam Jim, Sesame, Rice Cracker
Tomato Tartare, Buffalo Curd, Basil, Flatbread

MAINS

Braised Lamb Shoulder, Sesame, Mint Labneh
Crispy Fish, Sweet & Sour Sauce
Eggplant, Date Dressing, Herb Salad

SIDES

Fries, Herb Salt, Black Garlic Aioli
Broccolini, Balsamic, Pickled Shiitake Mushroom

DESSERTS

Soft Chocolate, Prune & Date, Vanilla Chantilly, Black Tea Ice Cream
Fig Leaf Pastry Cream, Poached Figs, Honey, Blackcurrant Sorbet

98 per person

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ONEMATA

Hakari

SNACKS

Duck Liver Pâté, Horopito Mustard, Focaccia

STARTERS

Fish Crudo, Nam Jim, Sesame, Rice Cracker
Tomato Tartare, Buffalo Curd, Basil, Flatbread

MAINS

Market Fish, Beetroot Chilli Jam
Handpicked Short-Rib, Black Pepper Sauce
XO Vegetable Fried Rice

SIDES

Fries, Herb Salt, Black Garlic Aioli
Broccolini, Balsamic, Pickled Shiitake Mushroom
Rocket, Fig, Manchego

DESSERTS

Soft Chocolate, Prune & Date, Vanilla Chantilly, Black Tea Ice Cream
Fig Leaf Pastry Cream, Poached Figs, Honey, Blackcurrant Sorbet

128 per person

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