



VAKKU
DINNER



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Garde Manger

Salmon (S)

Cured, seaweed salad, wasabi, sesame seed crisp

Carpaccio (N) (S) (D)

Kobe, dukkah, spices, mustard sauce, rocket leaves or salad
fried capers, anchovies, parmesan Reggiano

Prawn (S) (D)

Plancha, fresh coconut, garlic butter, lemon

Tartare (S) (P)

Raw Kobe, quail yolk, Sevruga caviar
parma ham, verjuice reduction

Octopus (S) (SP) (P)

Chilli rub, sweet potato, gremolata
chorizo sauce

Tuna (S)

Tataki, crisp potato, garlic, pickled shimiji
teriyaki, aubergine, lime caviar

Mussels (S) (D) (A)

Flashed mussels, coconut, lemongrass focaccia



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Organic Garden

Tomato (V) (G)

Vine, smoked maldon salt

endive chiffonade, red wine vinegar shallots

Quinoa (V) (D) (N) (G)

Edamame peas, pumpkin seeds, pomegranate

cucumber, mint, tahini-buttermilk dressing

Caesar (S) (D) (P) (N)

Cos baby lettuce, croutons, pancetta, pine nuts

anchovies, grilled lime, parmesan dressing

Beetroot (V) (D) (G)

Organic wild mushroom, grilled courgettes, rocket leaves or salad

goat's cheese, sherry vinegar truffle oil

Burrata (V) (N) (D) (G)

Organic baby carrots, burrata, pesto, rocket leaves or salad, tomato



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From the kitchen

Duo of beef

Braised beef cheek, wagyu steak, potato mousseline
charred shallots, persillade, asparagus, onion crisp, morel jus

Pork belly

Roasted pork belly, wine braised red cabbage
kale-ginger and edamame purée, diced sweet potato
grilled ceps, spinach, jus roti

Fillet Rossini

Pan seared beef medallion, paté de foie gras, truffle
balsamic Portobello, hash brown, wilted spinach
garlic confit, butternut cream, port wine jus

Chicken de Bresse

Roasted breast, confit pom-pom, pickled fennel and leek
madras curried cream and saffron raisin basmati, rose petals



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Butcher Block

Pasture fed Black Angus beef from White Ranges or Kobe

| | White Ranges |
|--|--------------|
| Rib-Eye (300gr) | 55.00 |
| Sirloin (300gr) | 55.00 |
| Fillet (200gr) | 65.00 |
| Porterhouse (400gr) | 75.00 |
| Lamb cutlets | 65.00 |
| Poussin roasted, Peri-peri (SP) | 45.00 |
| Tomahawk (1250gr) ** Please order 24 hours in advance | 195.00 |

Sauces

Hollandaise (D) (G)

Béarnaise (D) (G)

Tomato relish (V) (G)

Peppercorn (D) (G) (A)

Fresh Catch

Lobster (S)

Line fish (S)



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On Side

Greens (S) (G)

Wilted, oyster sauce

Glazed carrots (V) (G)

Honey, lemon

Asparagus (V) (D) (G)

Lemon butter

Spinach (V) (D) (G)

Nutmeg cream

Creamed potato (D)

Parmesan

Bok choy (S) (G)

Oyster sauce

Rice (V)

Coconut

Thick chips (V)

Truffle salt

Wi

Gar

Fre

Sm

Zuc

Fri

Tom

Slic



VAKKU

Dessert

Chocolate soufflé (D)

Soufflé, caramel ice cream snow sugar dust, chocolate sauce

Cherry torte

Fresh cherry blossom, white chocolate silk bed, cherry jelly

Coco mango

Island coconut, mango brulée, milk chocolate

Passion parfait

Passion vanilla soup, passion toast, red tuile

Manjari

Chocolate pot de crème, crust of chocolate tuile

Selection of ice cream (D)

Strawberry ripple

Madagascar

Chocolate

Caramel

White coffee

Selection of Sorbet

Coconut

Mango

Raspberries



Parrotfish

Starter

Vegetable batons with hummus (V)

Tomato and Mozzarella salad (V)

Soup

Tomato soup (V)

Chicken noodle soup

Sandwiches and Burgers

Ham and cheese (P)

Tuna mayo

Chicken mayo

Peanut butter and jam

Beef burger



Parrotfish

Main Dishes

Choice of spaghetti, penne or linguini

Bolognese

Alfredo

Pomodoro

Pizza Margherita (V)

Lasagna

Macaroni cheese

Land and Sea

Fish and chips with mushy peas

Pork and chips (P)

Grilled chicken with rice

Steak and chips



Parrotfish

Dessert

Red velvet whoopie pie (D)

Marshmallow, chocolate dipped red velvet whoopie pie, fresh berries

Raspberry vanilla cupcake (D)

Cupcake raspberry, vanilla, butter cream top, chocolate chips, fresh b

Pecan nut brownie (D)(N)

Brownie, chocolate sauce, chocolate flakes, fresh berries, snow sugar

Fresh fruit salad

Assorted cut fruits, pineapple, mango, papaya, mangosteen, melon, be

Served with ice cream, frozen yoghurt, or sorbet

Ice cream (D)

Strawberry ripple

Madagascar vanilla

Chocolate chunk

P