

KI MĀHA

WAIHEKE ISLAND

KI MĀHA FUNCTION MENUS

For groups over 8 Ki Māha offers two booking options. The first is the ability to curate your own menu, by choosing two entrées, two mains and two desserts, priced at \$105 per person. The second a five course chef's selection degustation style set menu at \$150 per person, with two menus to choose from.

Please note that by booking with Ki Māha you agree to be bound by our terms and conditions which are at the end of this document.

FROM OUR RAW BAR TO SHARE

Freshly shucked Te Matuku Oysters

natural, Champagne mignonette, lemon *dozen \$68 (add on to any menu)*

KI MĀHA MENU SELECTION

THREE COURSE MENU *\$105pp*

Curate your own menu. Choose two entrées, two mains and two desserts to feature on your menu. Your guests will then decide from your selections.

ENTRÉE OPTIONS

Rock melon and prosciutto salad

fig vincotto, local olive oil

Ōra King salmon

Waiheke gin cured salmon, citrus cream, caviar, lemon jelly

Yellowfin tuna carpaccio

chilli, capers, avocado oil, lime caviar

Grass fed beef carpaccio

truffle mayonnaise, pickled beetroot, parmesan, cured egg, medjool dates, crispy shallots

Chicken liver parfait

spiced rum raisins, baguette



MAIN COURSE OPTIONS

Ricotta gnocchi

charred zucchini, pinenuts, raisins, stracciatella, mint, chardonnay vinegar

Market fish

new season asparagus, lemon, cherry tomatoes, basil, capers

Roasted half chicken

truffle potato mousseline, oyster mushroom jus

Coastal spring lamb

roasted shallots, artichokes, buffalo curd, salsa verde

Seared sirloin - served medium rare

café de Paris butter, pommes frites

DESSERT OPTIONS

Saffron poached pear

crème pâtissière, sablé crumb

Crème brûlée

infused with vanilla bean

Salted caramel semifreddo

Irish cream, hazelnut biscotti

Dark chocolate rum marquise

caramelised pineapple



KI MĀHA DEGUSTATION MENUS \$150pp

Our five course degustation menus are designed by our head chef to offer the best selection of Ki Māha cuisine. You can choose from one of two seasonal menus.

SET MENU ONE

Amuse-bouche

Crayfish éclair

caviar

Koji beef tartare

umeboshi ketchup, mirin mayonnaise, citrus kosho, pickled shiitake

Pan-seared scallops

parsnip purée, black pudding crumb, crispy jamón, hazelnut butter

Duck breast

salad of Kohlrabi, celery, watercress, blueberries

Crème brûlée

infused with vanilla bean

SET MENU TWO

Amuse-bouche

Scampi crudo

avocado, shallot, lime, coriander

Ostrich carpaccio

kohlrabi, watercress, blueberry gastrique

Steamed lobster tail

celeriac remoulade, caviar beurre blanc

Hand-picked beef en croûte

duxelles, truffle jus

Dark chocolate rum marquise

caramelized pineapple



TERMS AND CONDITIONS

1. For confirmation of booking a \$50pp deposit must be paid, this will be used against your bill at the end of your dining experience.

2. Your group bill must be settled at the end of your dining experience, and must be settled via one payment.

3. Your booking allows you a two hour dining window. If you feel you require more time please advise at the time of booking.

4. 15% public holiday surcharge applies. and credit card surcharge of 1.9% applies on all Visa and Mastercard.

6. Menus are subject to variations and may change prior to the day of tyour reservation, you will be informed of any changes.

7. Whilst we can accommodate children on the same set menu as adults, we do advise that Ki Māha is not suitable for children 12 and under.

9. The maximum we can seat at any table is 10 so we will seat your group at tables next to one another.

10. Please advise of any allergies or dietary requirements of your group prior to your booking. Whilst we will make every effort we cannot guarantee our food to be free of nuts, gluten or shellfish traces.

11. Final numbers must be confirmed 48 hours prior to booking, changes or no shows after this point in time will incur the full per person set menu price to be charged.

12. For groups under 15, if you wish to cancel your reservation, you must provide Ki Māha with a minimum 72 hours notice. If you provide Ki Māha with less than this, or if your group no shows you will forfeit (lose) your deposit. For groups 15 and over this must be done 7 days prior.

13. In the event that New Zealand moves into a COVID level that prevents you from dining over the event dates, your event can be postponed and will not incur any cancellation or change fee.

14. Ki Māha is not responsible for any loss or damage to any guests or clients property, before during or after the event.

15. You agree to indemnify Ki Māha for any breakages, theft, damage or extraordinary cleaning requirements caused by your group.

16. Smoking and/or vaping is not permitted anywhere on the premises, customers are welcome to use the public seat across from the restaurant for this purpose.

17. No food or beverages may be brought onto the premises by you or your guests unless prior consent of management has been obtained. Please advise if you would like to bring a cake, cakage fee applies.

18. We expect our guests to conduct themselves in an orderly and proper manner at all times. If guests spoken to do not adhere to our request, then we will ask and insist that they leave the premises immediately.

19. If, for any reason Ki Māha is unable to meet its obligations in respect of any bookings, we reserve the right to cancel any such bookings without liability and will refund deposits made.

20. Please note that your booking entitles you to seating on the day, however it does not guarantee any specific seating. Seating on the day will be allocated based on booking numbers and available group seating arrangements.