



SUDIMA HOTEL
LAKE ROTORUA

A LA CARTE MENU (SAMPLE)

Breads

Turkish bread with Olive & Cucumber yoghurt dips	\$ 7.00
Grilled fresh breads with Garlic or sundried Tomato	\$ 7.00

Appetisers

Pacific half shell Oysters fresh on ice or grilled with Mozzarella & Tomatoes	\$14.00
Classic Caesar salad with Bacon, Croutons, Garlic dressing & shaved Parmesan	\$12.00
Chicken Caesar salad with seared Chicken fillets, Croutons Garlic dressing & shaved Parmesan	\$13.50
Warm salad with king Prawns & Mushroom on Lemon Garlic dressing	\$14.00
Sushi rolls with tropical Fruit Wasabi dip & marinated Ginger	\$12.00

Soups

Freshly prepared soup of the day	\$ 8.00
Seafood Chowder with Ginger & Aniseed served with Garlic tossed Crostini	\$ 9.00

Entrees

Lamb kebab infused with Rosemary on Couscous & Sundried Tomato	\$14.00
Green lipped Mussels on Lemon Chilli jus with Vegetable julienne	\$14.00
Tikka Chicken fillets with Indian spices & Pappadums	\$14.00
Spinach Fettuccini tossed with smoked Salmon, cracked black Pepper & Cream, flavoured with Parmesan	\$13.00
Seared Scallops with Sesame & Lime jus on Mesclun with roasted Garlic aioli	\$15.00





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Light Meals

BLAT – the original Bacon, Lettuce, Avocado & Tomato Sandwich served with golden fries	\$15.00
Gourmet burger prime hamburger Pattie, grilled Bacon & Avocado in a sesame seed bun with fries	\$15.00
Grilled Roti filled with roasted vegetables, Fetta & Drizzled With fruit curry sauce	\$14.00

Healthy Options

Seared Salmon fillet on Risotto infused with Saffron & accompanied by leaf Spinach	\$28.00
Chicken tenderloin rolled in Almonds, pan seared & set on Tomato Basil sauce	\$27.00

Vegetarian Options

Navaratnam Korma mix of vegetables, fruits & nuts with Indian spices & Parata bread	\$24.00
Mediterranean grilled Goat's Cheese & vegetable stack Toasted Olive brioche drizzled with Coriander pesto	\$24.00

Main Course

Roast of the day – today's special cooked to perfection & served with traditional accompaniments	\$25.00
Catch of the day – grilled fillet of fish with Teriyaki sauce on wilted greens	\$28.00
Grilled Sirloin steak complimented by a tasty herb & spice Butter sauce	\$28.00
Plump Chicken breast stuffed with wilted shanghai Lettuce topped with Orange scented Hollandaise	\$27.00
Beef fillet steak on slow cooked beans with a Tamarind & Date chutney & Watercress salad	\$34.00
Venison loin oven roasted on Salpicon of courgettes & Capsicum	\$32.00
Lamb rump Rogan Josh served with rice & vegetables	\$29.00
Pork fillet on caramelised Pear with an Apple & Orange Sauce	\$28.00
Veal cutlets set on a Coconut curry served with steamed Basmati Rice and Pappadums	\$28.00





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Desserts

White Chocolate & Macadamia nut Panna cotta set on a mirror of Coffee cream	\$ 9.00
Chef's seasonal Ice cream on spiced biscuit shell with Mango Coulis	\$ 9.00
Kiwifruit & Almond biscuit stack with Mascarpone mousse & complimented with crushed Berries	\$ 9.00
Warm Chocolate brownie on Vanilla sauce with fruit	\$ 9.00
Raspberry timbale on dark Chocolate sauce	\$ 9.00
Apple & cinnamon flan with Amaretto anglaise	\$ 9.00
Fresh fruit salad in meringue basket with vanilla ice cream	\$ 9.00
New Zealand Cheese board with crackers & fruit	\$14.00

Coffee, Chai & Hot Chocolate

Freshly Brewed Filtered Coffee	\$ 4.50
Flat White	\$ 5.00
Long Black	\$ 5.00
Espress	\$ 5.00
Mochaccino	\$ 5.00
Café Latte	\$ 5.00
Cappuccino	\$ 5.00
Flavoured Coffee	\$ 5.50
Caramel	
Chocolate	
Cinnamon	
Hazelnut	
Irish Cream	
Vanilla	
White Chocolate	
Chai Latte	\$ 4.00
Hot Chocolate	\$ 5.00

