



IN-ROOM DINING MENU



AVAILABLE FROM 11.00am





GRAND MILLENNIUM AUCKLAND & KARĀPIRO PRIME

"I think we're on to something. Shall we pursue this?"

"Yes let's"

...and that conversation between two brothers is how Karāpiro Prime started.

At the start of 2019 Grand Millennium Auckland partnered with Karāpiro Prime to be the supplier of Beef and Lamb for the Grand Millennium Brasserie and in-house Japanese restaurant Katsura.

With the idea of Farm-To-Table in mind the direct relationship between Grand Millennium and Karāpiro Prime means that there is no store, market or distributor to get in the way of freshness. With the offer of Nose-To-Tail-Dining this really showcases a Chef's talent as they use techniques to utilise the entire carcass which makes for sustainable, environment and creative results. With stock grown in Karāpiro and Whangamata the meat is just a few hours away from Auckland City.

Guests at Grand Millennium Brasserie and Katsura will be able to taste the quality from Karāpiro's vision of offering 'the highest quality meat grown on Kiwi soil' paired with Chefs' who have decades of experience both internationally and right here under the roof of 71 Mayoral Drive.

Enjoy.



LIGHTER FARE

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| Garlic Bread (v) | 10 |
| Toasted french baguette smothered in our signature garlic butter, dukkah and truffle oil | |
| Warm Bruschetta (v) | 12 |
| Torched buffalo mozzarella, vine ripe tomato, fresh basil, rocket pesto, truffle oil | |
| Salt and Pepper Calamari | 17 |
| Golden fried calamari, arugula salad, confit garlic and lemon aioli | |
| Soup of the Day (v) | 15 |
| Served with a crusty bread roll | |
| Grilled Chicken Caesar Salad | Entree 19 / Main 26 |
| Baby cos, smoked bacon, garlic croutons, shaved grana padano, white anchovies, poached egg, caesar dressing | |



MAINS

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| New Zealand Snapper | 32 |
| Choice of beer battered or pan fried, thick cut fries, side salad and tartare sauce | |
| Fettuccine Carbonara | Entree 19 / Main 24 |
| Fettuccine with bacon and mushrooms tossed in a white wine cream sauce | |
| Vegan Lasagne (v,vg,df) | 27 |
| Roast pumpkin and spinach filled with a spiced napolitana sauce | |
| Bangers & Mash | 29 |
| Char grilled sausages with garlic mash potatoes, rich onion gravy topped with organic arugula | |
| Steak, Egg and Chips | 39 |
| 300g rump steak, cooked to your liking, steak fries, side salad, garlic butter, red wine jus | |
| Laksa 🍲 | 29 |
| Malaysian spiced coconut curry broth, chicken, prawn, egg noodles, tofu, bean sprouts | |
| Beef Rendang 🍲 | 29 |
| Spicy beef curry with coconut milk, ginger and galangal served with steamed rice | |
| Nasi Goreng | 28 |
| Asian fried rice, satay chicken, fried egg, prawn crackers with peanut sauce | |
| Goat Curry 🍲 | 28 |
| Fragrant cashew and tomato curry, paratha, cucumber and carrot raita, onion, pickle with steamed rice | |

SIDE DISHES

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| Thick-cut french fries, garlic aioli (v,gf) | 9 | Seasonal vegetables, herb garlic butter (v,gf) | 10 |
| Golden kumara chips, sour cream (v) | 12 | Mac n' Cheese (v) | 10 |
| Green salad, citrus dressing (v,gf) | 9 | Baby caesar salad (v) | 9 |
| Steamed rice (v,gf) | 8 | Sautéed mushrooms with garlic (v,gf) | 10 |



BURGERS AND SANDWICHES

All burgers served with lettuce, tomato, onions, dill pickle in a sesame seed bun, fries and aioli.

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| 100% Pure Beef | 29 |
| Homemade beef pattie, cheese | |
| Grilled Chicken | 28 |
| Peri peri grilled chicken breast | |
| Fish | 28 |
| Beer battered snapper | |
| Vegetarian (v) | 26 |
| Quinoa and feta vegetable pattie | |
| Club Sandwich | 27 |
| Grilled cajun chicken breast, honey cured bacon, lettuce, tomato, egg mayo, sliced cheddar and thick cut fries | |



PIZZA GOURMET SELECTION

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| Margherita (v) | 22 |
| Vine ripened tomato, buffalo mozzarella, arugula, shaved grana padano | |
| - Add chicken or prosciutto | Each 3 |
| Aloha | 24 |
| Sliced ham, honey cured bacon, pineapple, capsicum, mozzarella | |
| Caesar Chicken 🍷 | 24 |
| Bacon bits, sliced chicken, mozzarella, cos lettuce, caesar sauce | |
| Oceania 🍷 | 24 |
| Salmon, clams, mussel, squid, béchamel, capers, onion, mozzarella | |
| Pastures | 24 |
| Prosciutto, salami, chorizo, honey cured bacon, sliced ham, mozzarella | |
| Quattro Fromaggio | 22 |
| Brie, bleu vein, mozzarella, parmesan, arugula | |

🍷 Chef's recommendation - Enquire for dietary requirements (gf) gluten free (v) vegetarian (vg) vegan (df) dairy free
Room service delivery fee - \$6.00



DESSERTS

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| Coffee Crème Brûlée | 15 |
| Espresso and kahlua flavoured custard, pistachio biscotti | |
| Bread and Butter Pudding | 15 |
| Served with dulce de leche and vanilla bean ice cream | |
| Pistachio Cake | 15 |
| Pistachio ice cream, berry compote, vanilla tulle | |
| Belgian Triple Chocolate Mousse  | 15 |
| Dark, milk and white chocolate mousse, hazelnut crumb, mint and berry compote | |
| Cheese Board (1 or 3 cheeses) | Single 15 / Trio 28 |
| Puhoi Valley cheese portions served with crackers, honey fig compote, quince paste and fresh grapes | |
| Ice Cream / Sorbet  | 5 per scoop |
| Chef's selection, available per scoop | |



BEER & CIDER

Beer

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| Steinlager Pure Lager New Zealand | 10 |
| Steinlager Classic Lager New Zealand | 10 |
| Stella Artois Lager Belgium | 11 |
| Corona Lager Mexico | 11 |
| Panhead Port Road Pilsner New Zealand | 11 |
| Speights Gold Medal Brown Ale New Zealand | 10 |
| Mac's Mid Vicious Low Alcohol New Zealand | 10 |
| Tiger Lager Singapore | 10 |
| Garage Project Garagista India Pale Ale New Zealand | 12 |
| Emerson's Big Rig American Pale Ale New Zealand | 12 |
| Emerson's Orange Roughy Hazy Pale Ale New Zealand | 12 |

Cider

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| Mac's Cloudy Apple Cider New Zealand | 10 |
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NON-ALCOHOLIC

Juice

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| Orange Apple Pineapple Grapefruit Cranberry Tomato | 6 |
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Soft Drink

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| Pepsi Pepsi Max 7UP Tonic Soda | 5 |
| Ginger Beer V Energy | 6 |

Water

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| Antipodes Mineral Water Still Sparkling 500ml | 8 |
| Antipodes Mineral Water Still Sparkling 1000ml | 12 |

Iced Tea

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| Allganics Peach & Black Tea | 7 |
| Allganics Mango & Green Tea | 7 |

Kombucha

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| Amplify Organic Ginger & Lemon | 8 |
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Room service delivery fee - \$6.00



WINE

Glass Bottle

Sparkling

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| Lindauer Special Reserve Brut NV New Zealand | 12 | 60 |
| Col de Salici Prosecco Italy | 13 | 70 |
| Duetz Cuvée Marlborough | 14 | 75 |
| Mumm France | | 150 |

Sauvignon Blanc

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| Kopiko Bay Marlborough | 11 | 50 |
| Shepherd's Ridge Marlborough | 13 | 60 |

Pinot Gris

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| Kopiko Bay Gisborne | 11 | 50 |
| Shepherd's Ridge Marlborough | 13 | 60 |

Chardonnay

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| Kopiko Bay Gisborne | 11 | 50 |
| Shepherd's Ridge Marlborough | 13 | 60 |

Riesling & Rose

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| Kopiko Bay Rose Central Gisborne | 11 | 50 |
| Mt Difficult Roaring Meg Riesling Central Otago | 13 | 60 |

Pinot Noir

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| Kopiko Bay Marlborough | 12 | 55 |
| Burnt Spur Russian Jack Martinborough | 13 | 60 |
| Gibbston Valley Gold River Central Otago | 15 | 70 |

Syrah & Shiraz

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| Theory & Practice Hawkes Bay | 13 | 60 |
| Tyrrell's Old Winery Hunter Valley, Australia | 13 | 60 |

Merlot

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| Kopiko Bay Marlborough | 12 | 55 |
| Trinity Hill Hawkes Bay | 13 | 60 |

Cabernet Sauvignon

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| Angus The Bull Central Victoria, Australia | 13 | 60 |
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Low Alcohol

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| Wither Hills Light Sauvignon Blanc Marlborough | 13 | 60 |
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Room service delivery fee - \$6.00

KATSURA

SEAFOOD | STEAK | TEPPANYAKI

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GRAND
MILLENNIUM

BRASSERIE



GRAND
MILLENNIUM

Atrium Lounge