



GRAND
MILLENNIUM

Atrium Lounge







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

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	

ATRIUM BAR SNACKS

Korean Fried Chicken (df) 	16
With kimchi	
Mozzarella Cheese Sticks (v)	14
Wonton wrapped with basil pesto and aioli	
Micro Fish & Chips (df)	16
Beer battered fish and new potato served with tartar sauce	
Antipasto Platter to Share 	34
Assortment of Italian dried meats, giant olives, artichoke hearts, semi-dried tomato, cheese and freshly baked bread	
Polenta Chips (v,gf)	16
Thick cut herb polenta, basil pesto	



MAINS

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

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.

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

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



DESSERTS

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 (gf)	5 per scoop
Chef's selection, available per scoop	

KATSURA BAR SNACKS (6.00pm - 10.00pm) Mon - Sat

Sushi and Sashimi Platter (gf,df)	26	Tori Kara-age (df)	18
Chef selection of sashimi and sushi roll (gf soy sauce available)		Japanese crispy fried chicken with ginger, garlic and spicy mayo	
Takoyaki Balls (df)	16	Shichimi Edamame (v,vg,gf,df)	10
Homemade cake balls with octopus, bulldog mayo, bonito flakes and chives		Steamed soya bean toast with shichimi tongarashi	
Tempura Platter (df)	20	Otsumami Set (df)	29
Slightly battered prawn and vegetable with daikon sauce		Sampler of sushi roll, takoyaki, tempura, gyoza, edamame and assortment of Katsura pickles	
Pork Gyoza (df)	18		
Japanese dumplings with pork and ponzu garlic sauce			

KATSURA

SEAFOOD | STEAK | TEPPANYAKI

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BRASSERIE



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