



Indulgence for that extra special occasion

7 course Menu

3 hours of service

Namba wan – Canapes

Mixed canapes using local produce

Namba tu -Oysters

Natural NZ Oysters served with fresh Tahitian lime

Namba tri– Local prawns

Fresh garlic Teouma prawns, served with aioli & garden greens

Namba fo - Fish course

Grilled Fresh fish of the day, market salad, fresh coconut

Namba faef– Vanuatu beef or Lobster (only if available)

Served with our local kumala & pesto handmade gnocchi

Namba six– Sweet

K2 Famous chocolate mousse, with vanilla cream, dark chocolate coco nibs

Namba seven– Cheese

Selection of NZ, AU, French cheeses, fruits, crackers

15,000vtper person

Minimum of 8 people

Includes service chef and waitress

