




# INCA



## LET US FEED YOU

\$98pp

INCA beverage match : half glass \$45 / full glass \$89

steamed edamame beans | lime salt   

grande: ceviche and sashimi

2 chefs selection ceviche | 3 selection sashimi  

smoked beef short rib gyoza | teriyaki | mushroom | kimchi

caramelised corn miso chicken thigh | aji yuzu slaw



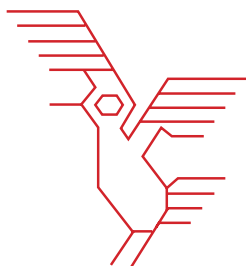
24 hour hawkes bay lamb shoulder | peruvian pepper spice | pickled

carrot | cumin and maple labneh





churros | tonka bean sugar | roasted banana ice cream |


banana salted caramel

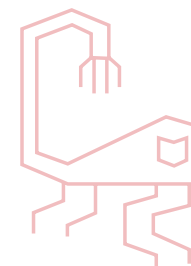


 this product does not contain any gluten ingredients

 dairy free

 vegan

 vegetarian option



# INCA

## LET US INDULGE YOU

\$138pp

INCA beverage match : half glass \$45 / full glass \$89

guacomole INCA style | jalapeno | coriander | corn chips

Supreme : ceviche | sashimi & maki

2 chefs selection ceviche | 3 selection sashimi | hokkaido scallop | crispy  
rice nigiri

jumbo tempura prawn | avocado | tonkatsu | ao nori taco

ember roasted black cod | anticucho miso | pickled daikon

beef short rib | yellow pepper miso glaze

nikkei fried rice | tiger prawn | corn | spring onion |

baby gem salad | green papaya | mint | coriander

dessert platter | chocolate fondant | preserved cherry | hazelnut | ice  
cream and sorbet selection



