



AMORA HOTEL
IN ROOM DINING MENU



DINNER MENU

SERVED FROM 5.30PM - 10.00PM

As the seasons change, so does our a la carte dinner menu.
Enjoy a delectable meal in the comfort of your room.

Starters

Bermondsey Bomb , filled with pulled pork, pumpkin sauce	11.0
Breads & Dips Selection , ciabatta, Vienna sourdough, herbed focaccia, served with olive oil & balsamic, sundried tomato dip, garlic butter (V)	14.0
Amora Mezze Platter (To Share) , stuffed vine leaves, chicken souvlaki, olives, aubergine chips, bulgur wheat balls, fennel yoghurt, hummus	22.0

Entrées

Courgettes Carpaccio , with pine nuts, mint & salted ricotta salad (V) (GF)	15.0
NZ Pork Belly , on beetroot, crisp savoy cabbage, drunken cherries (GF)	17.0
Chicken Liver Parfait , apple puree, mango relish (GF)	17.5
Gin & Honey Cured Salmon Gravlax , lemon & dill cream cheese & pickled cucumber	19.5

Mains

Fettuccine , with lemon, broccoli, swiss chard pesto & poached egg (V)	28.0
Plat Du Jour , changed daily; your waiter will advise	33.0
Chicken Ballantine , crispy prosciutto, spinach risotto, Swiss mushrooms & whipped lemon fetah (GF)	34.0
Parmesan Crumbed Fish of the Day served with lemon kumara mash & wilted spinach	35.5
Confit Duck Leg , ginger bok choy, potato maxim, braised carrots & cherry jus (GF)	37.0

Grills

Your preferred **cut of meat** served with garlic mash, sautéed bacon, broccoli & truffle portobello mushrooms

Honey & Soy Glazed Salmon (160gms)	38.0
Grilled Beef Sirloin (180gms)	39.5
Grilled Eye Fillet (180gms)	39.5

Your choice of **sauce** red wine jus, peppercorn jus, mushroom jus, hollandaise.

To place your order, please dial extension 3

Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety
[GF] Gluten Free [V] Vegetarian [DF] Dairy Free

Sides

Pandoro Bread Roll , with butter medallions (V)	3.0
Garlic Sautéed Steamed Vegetables , tossed in olive oil (V)	7.0
Fresh Garden Salad , with balsamic dressing (V)	7.0
Cajun Chips , with garlic aioli (V)	7.0
Sautéed Broccolini , with lemon hollandaise (V)	7.0
Caesar Salad , with boiled egg & parmesan	7.0

Desserts

Chocolate & Pistachio Dome , served with cappuccino ice cream (GF)	12.0
Baileys Tiramisu , with raspberry & chocolate shavings	15.0
Green Tea & Banana Cake , with caramel sauce, hazelnut praline & coconut ice cream	15.0
NZ Cheese Board , selection of four New Zealand cheeses (Kikorangi Blue, Puhoi Distinction Brie, Kapiti Gouda & Aged Cheddar) served with spiced apricot relish, fruit bread slice, assorted crackers, quince pate & nuts (V)	28.0

TWENTY FOUR HOURS DINING MENU

Feeling peckish or want something substantial?
Order from our 24 hour menu. Fresh from our kitchen to your room!

Cajun Spiced Shoestring Fries , with aioli & tomato sauce	10.0
Toasted Sandwich , with any three fillings of your choice from: cheese, ham, onion, pineapple or chicken served with shoestring fries	17.0
Beef Nachos , tortilla corn chips topped with beef mince, chilli beans, grated cheese served with sour cream & salsa	19.5
Butter Chicken , with Basmati Rice & Papadum	20.5
Amora Club Sandwich , with ham, cheese, tomato, chicken, egg & served with shoestring fries	22.0
Tempura Battered Fish Fillets , with shoestring fries, green salad, tartare sauce & fresh lemon	24.0
Chocolate & Pistachio Dome , served with cappuccino ice cream (GF)	12.0

BEVERAGE LIST

Champagne & Sparkling Wines

	Glass (150ml)	Bottle
Moët & Chandon Brut Imperial NV		155.0
Deutz Cuvee, Marlborough, New Zealand		69.0
Lindauer Special Reserve, Auckland	10.5	50.0
Wolf Blass Eagle Hawk Brut NV	9.0	40.0

White Wines

Middle Earth, Sauvignon Blanc, Nelson	13.5	59.0
Oyster Bay Chardonnay, Marlborough	13.0	58.0
Shingle Peak Chardonnay, Marlborough	12.0	49.0
Villa Maria Private Bin Sauvignon Blanc, Marlborough	11.0	49.0
Old North Road Sauvignon Blanc, Australia	9.5	42.0
Old North Road Chardonnay, Australia	9.5	42.0

Aromatics

Nga Waka Riesling, Martinborough		59.0
Squealing Pig Pinot Noir Rose, Central Otago	12.5	56.0
Mud House Riesling, Waipara Valley	10.5	49.0
Old North Road Pinot Gris, Australia	9.5	42.0

Red Wines

Saltram 1859 Shiraz, Barossa Valley, South Australia	13.0	56.0
Sileni Cellar Selection Syrah, Hawke's Bay	13.0	55.0
Koonunga Hill Cabernet Sauvignon, South Australia	12.5	54.0
Square Mile Pinot Noir, Waipara Valley, New Zealand	12.0	49.0
Shingle Peak Malbec Merlot, South Australia	10.0	45.0
Old North Road Pinot Noir, Australia	9.5	42.0
Penfolds Rawson's Retreat Merlot, South Australia	9.5	42.0

Beers

Boundary Road Brewery	
Indian Pale Ale / Pilsner / Weiss Guy	10.0
Corona / Monteith's Black	10.0
Peroni / Heineken / Montheith's Cider	9.5
Montheith's Golden Lager / Original Ale	9.0
Steinlager Pure / Speight's Gold Medal Ale	9.0
Amstel Light / Heineken Light	8.0

Non Alcoholic

Coke, Sprite, Soda Water, Tonic Water	5.0
Red Bull	6.0
Ginger Ale	6.0
Ginger Beer	6.0
Juices – Orange, Apple, Pineapple & Cranberry	6.0

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