



# Xmas 2025 Lunch

## ZODIAC

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**Thursday 25 December 2025 from 10am**

**DIM SUM SELECTION (TO SHARE)**

- Crystal jade scallop dumplings (GF, DF)
- Sticky beef wontons with miso/truffle mayonnaise (DF)
- Paua, pork and prawn siu mai (DF)
- Golden Triangle prawn toast, crusted with almonds, sesame seeds and crisp seaweed (GFO)
- Crispy bottom lamb dumplings with eschalot relish (DF)

**MAIN COURSE (TO SHARE)**

- Mandarin marinated yellow fin Tuna with fresh coconut, red chilli and lime leaves (GF, DF)
- Peking Duck, cucumber, spring onions, homemade hoisin and pancakes (DF)
- Nanjing-style roasted aged-beef fillet with Kampot pepper sauce and shiitake mushrooms
- Miso marinated salmon, cooked over hot coals
- Fried rice with ham off the bone, fresh peas, corn, truffle and soft herbs
- Stir-fried Asparagus, garlic chives, miso hollandaise

**DESSERT BY SWEET SOUL (TO SHARE)**

- Crispy ginger pavlova, matcha white chocolate ganache and strawberry confit (GF)
- Yule log - Dark chocolate and cherry sponge rolled with cocoa mousse (GF)



**\$99pp**

**BOOK NOW**

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