

dinner menu | miha restaurant



  
**Puka Park Resort**  
Coromandel Peninsula  
Grand Mercure  
Accor Vacation Club Apartments

## starters

- **Smoked Salmon Salad Nicoisse** 19  
Served with desiree potato, tomatoes, olives, green beans, egg & a shallot & Herb vinaigrette
- **Ginger Beef & Prawn Salad** 18  
Served with Pickled Cucumber, watercress & a toasted sesame dressing
- **Soup of the Day** 15
- **Scallops & Pork Belly (GF)** 22  
with cauliflower puree, saffron apples & cumin jus
- **Crispy Roasted Duck Leg** 18  
Served on soba noodles with a shitake, Miso & ginger broth
- **Calamari Basilica** 18  
Lightly fried calamari dressed with fresh basil, garlic & lemon, finished with balsamic tomato concasse & pecarino

## sides

- **Seasonal vegetables with toasted almonds & lemon butter** 7
- **Garden Salad with cucumber, tomato & garlic croutons** 7
- **Florence Fennel & avocado salad with a citrus dressing** 7
- **Fries with aioli** 7
- **Buttered Desiree potato with parsley** 7
- **Beetroot salad with apple** 7

## mains

- **Chicken Filo** 37  
Tender chicken breast stuffed with Spanish olives, raisins and lemon baked in filo pastry and served with a saffron, green pea pilaf and a pimento sauce
- **Eye Fillet Tournedos (GF)** 40  
200gms angus Eye fillet wrapped in bacon & grilled to liking served with macaire potato, oven roasted Portobello Mushroom, saffron glazed turnip & Madeira & tarragon jus
- **Roasted Rack of lamb** 39  
Served with creamy lima beans, caponata & gremolata
- **Aubergine Roulade (GF, V)** 30  
Char grilled eggplant stuffed with feta & ricotta, gratinated with pimento sauce & parmesan, served with roquette salad & basil pesto
- **Fish of the Day** 38
- **Crab & Aubergine Gemelli pasta** 36  
Served in a creamy white wine sauce, finished with freshly grated pecarine

desserts

- **Pistachio & Vanilla Parfait** 15  
Served with raspberry coulis, orange Anglaise sauce & Japonaise meringue.
- **Baked Alaska** 15  
Vanilla ice cream Baked in the oven with Meringue & Served with Fresh Fruit & Passion Fruit Syrup
- **Crepes** 15  
Filled with banana & vanilla crème, served with hot chocolate ganache & chantilly cream
- **Coconut Panacotta** 15  
With a mango and lime coulis, fresh fruit and Chantilly cream
- **Belgian Chocolate Mousse (GF)** 15  
Rich & light mousse made with premium Belgian callebaut & flavoured with cognac chocolate,  
Served with a mixed berry compote & an almond tuille
- **Affogato (GF)** 14  
Vanilla ice cream & barista coffee w/ choice of your liquor
- **Miha Cheese & Port** 20 or No Port 15  
Selection of 3 cheeses & a glass of tawny port served with caraway poached figs  
& crostini

*Please let your server know if there is any other allergies or dietary requirements*



