

VISAYA

BREAKFAST (6am - 10am)

Continental Buffet	27
<i>A selection of cereal, yoghurt, fruit, parfait, pastries, artisan bread, condiments, local cheese, cured meat, juice, filter coffee and tea</i>	
Full Buffet	35
<i>All items from the continental buffet plus a hot buffet selection including bacon, sausages, eggs and rotating additional items (tomatoes, mushrooms, baked beans etc)</i>	
Eggs your way (poached, fried, scrambled), toasted sourdough (V, GFO)	21
Smoked trevally omelette, shaved parmesan, kelp, rocket (GFO)	24
Eggs benedict, poached eggs, baby spinach, mushrooms, potato hash, hollandaise (V, GFO)	26
<i>add: streaky bacon or smoked salmon</i>	4
Acai bowl, house made granola, fresh seasonal fruit (VG, DF, N, GFO)	21
Smashed avocado, toasted wholegrain, za'atar, broad beans, watercress (V, N)	24
French toast, berry compôte, maple syllabub, mānuka honey (V)	24

ALL DAY (10am - 5pm)

Crispy calamari, Asian salad, paprika, coriander & lime aioli (DFO, GFO)	27
Lamb kofta, Lebanese flatbread, dill labneh, ricotta, pickled onion, za'atar (N)	28
Malabari cottage cheese curry, curry leaves, spiced basmati, tandoori naan (V)	32
<i>add: prawns or chicken</i>	5
Vermicelli noodles, crispy tofu, chilli peanuts, fried shallots, coriander, tamarind dressing (VG, GF, N)	32
<i>add: grilled chicken</i>	5
Crispy pork belly, parsnip purée, Asian salad (GF)	32
Battered market fish, shoestring fries, garden salad, tartare (DFO, GFO)	32
Brioche beef burger, Swiss cheese, onion jam, pickles, aioli, kumara fries (DFO, GFO)	34

DRINKS

Short Black, Long Black, Americano, Macchiato	5.5
Flat White, Latte, Cappuccino, Mochaccino	6.5
Chai Latte	6.5
Pukka Tea: English Breakfast, Earl Grey, Revitalise, Three Mint, Matcha Green,	5.5
Lemon Ginger & Mānuka Honey, Turmeric, Vanilla Chai	
Hot Chocolate	5.5

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts

VGO = vegan option available | DFO = dairy free option available | GFO = gluten free option available



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DINNER (5pm - 10pm)

Starters

Pumpkin hummus, za'atar, artisan sourdough (VG, N, GFO)	19
Fried chicken, garlic chilli oil, Kewpie mayo', micro herbs (GF)	24
Creamed corn & pecorino donuts, dill, aioli (V, GF)	22
Pan-fried prawns, coriander butter emulsion, chilli, lime, toasted focaccia (GFO)	24
Crispy calamari, Asian salad, paprika, coriander & lime aioli (DFO, GFO)	27
Lamb kofta, Lebanese flatbread, dill labneh, ricotta, pickled onion, za'atar (N)	28

Mains

Beef fillet, parsnip purée, potato gratin, charred broccolini, red wine jus (GF)	44
Ricotta gnocchi, roast mushroom, confit parsnips, parmesan, porcini butter emulsion (V)	36
Slow-roast lamb shoulder, buttered greens, Persian feta, baba ganoush, spiced hazelnuts (GF, N)	44
Malabari cottage cheese curry, curry leaves, spiced basmati, tandoori naan (V)	32
<i>add: prawns or chicken</i>	5
Vermicelli noodles, crispy tofu, chilli peanuts, fried shallots, coriander, tamarind dressing (VG, GF, N)	32
<i>add: grilled chicken</i>	5
Brioche beef burger, Swiss cheese, onion jam, pickles, aioli, kumara fries (DFO, GFO)	38
Pan-fried market fish, cauliflower purée, buttered peas, curry leaves, vadouvan emulsion (GF)	40
Crispy pork belly, mung beans, coriander, nahm jim, Kewpie mayo' (GF)	40
Chicken schnitzel, potato aligot, marinated tomatoes, buttered greens, za'atar, béchamel (N)	40

Sides

Charred broccolini, pecorino, pangritata, aioli (V, GFO)	14
Potato gratin (V, GF)	14
Roast mushrooms, café de Paris butter (V, GF)	11
Garden salad, parmesan, pickled shallots, aged balsamic (V, GF, VGO)	10
Seasonal vegetables (V, GF, DFO)	14
Shoestring fries, garlic mayo' (V)	14
Kumara fries, porcini aioli (V)	14

Desserts

Thyme & vanilla brûlée, chocolate tuile, raspberry meringue, raspberry sorbet, berry dust (V)	18
Tiramisu (V)	18
Chocolate mousse, crémeux, blueberries (V)	18
Vanilla bean ice cream sundae, caramel sauce (VG)	18

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