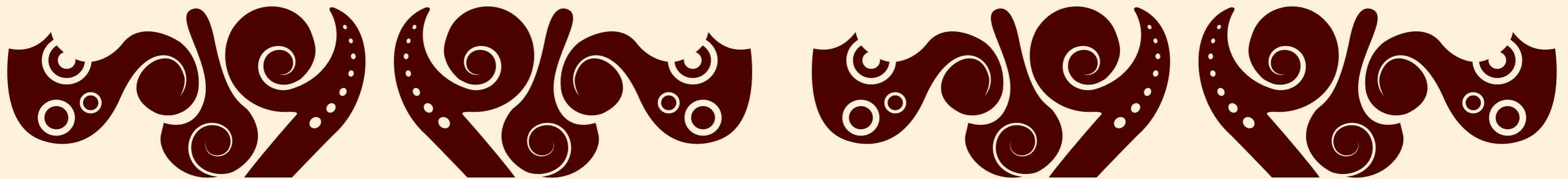




A la carte



## Welcome to Atlas Restaurant

Atlas Restaurant brings the world to you, with a tantalizing array of flavour, texture and cooking styles incorporating international cuisine, supporting local produce.

Our seasonal menus include dishes with organic or gluten free combinations and healthy choice items to assist our diners on-going well being.

Our team continually updates our fresh seafood lists to ensure we don't use or support endangered fish stocks, and use only New Zealand bred fresh beef, lamb and free range pork for our a la carte dining.

It's all part of taking care of you as our guest, and playing a proactive role in the community we live in.



Kupsami Gounder  
Executive Chef  
Novotel Rotorua Lakeside

### BREADS

Garlic bread, parsley butter	7
Ciabatta, olive vienna, wholemeal cob – hummus & olive oil	7

### ENTREE

Today's soup	12
Caesar salad; add smoked chicken (HC)	17 / 21
Grilled prawn with tandoori marinade, spicy yoghurt, rocket & peppers (HC)	21
Pan-seared scallops, kumara cake, sauté spinach, melon salsa, citrus sauce (GF, HC)	22
Warm lamb loin salad, charred vegetables, portobello mushroom, balsamic dressing (GF)	19
Gravlax salmon, caper salsa, crostini, chard leaves, light chilli oil & crème fraîche (HC)	22
Chicken roulade, herb & pistachio stuffing, fig compote, sherry dressing	19
Sweet potato & lentil galette, eggplant, haloumi cheese, coriander dressing (V)	17 / 24
Duck terrine, dried cherries, sage, basil croutons & apple walnut salad	19

### MAIN COURSE

Wakanui beef tenderloin, roast field mushroom, garlic beans, béarnaise sauce (GF)	38
Braised lamb shank, roast vegetables, gremolata & shallots	34
Angus grilled beef sirloin, semi dried tomato, courgette, red wine jus (GF)	36
<b>(Above main courses served with garlic mashed potato)</b>	
Corn fed chicken supreme, apricot & camembert stuffing, cauliflower puree, quinoa (GF)	34
Pork tenderloin, prunes, roast apple, olive mashed potato and orange apple sauce (GF)	32
Trio of Curry – Thai chicken, lamb & vegetable, jasmine rice, lime pickle; add naan bread	32 / 35
Marlborough Ora king salmon, thyme & lemon risotto, salsa verde, beurre blanc, green beans	36
Chef's creation – inspired by locally farmed produce, poultry and meats	daily price
Market fish	daily price
Spanakopita, basil and roast tomato jus, almond broccoli (V)	24
Teriyaki vegetables, grilled tofu, cashews and steamed rice (V)	22

### SIDE ORDERS

French fries, mashed potato, steam potatoes, spicy potato wedges, steam vegetables, garden salad **7** each

### DESSERTS

Tiramisu, coffee and boysenberry sauce, vanilla tuille & berries	12
Rum & raisin cheesecake, candied citrus, raspberry coulis	13
Organic range of ice-cream – French vanilla, chocolate & feijoa, berry compote	13
Cherry, apple & citrus peel crumble, cinnamon ice-cream, analgise sauce	13
Winter plum pudding with caramel sauce, mascarpone cream & caramelised fruits	12
New Zealand cheeses with accompaniments	24

### COFFEE AND TEA

Flat white, cappuccino, mochaccino, hot chocolate, short black, long black	4.5
Selection of tea and chai latte	4.5

Please let us know of any special dietary needs so that we may accommodate them.

HC – Healthy Choice, GF – Gluten Free, V – Vegetarian

Available from 6.00pm – 10.00pm