



SPRING SET MENU \$40

AT LUNA ESTATE

SHARED ENTREE

STEAMED PORK, GARLIC & CHIVE DUMPLINGS

With Homemade Dipping Sauce

ROASTED CHICKEN, CORN & JALAPENO CROQUETTES

With Saffron Aioli

PRAWN CUTLET

Tossed in Japanese spiced Sesame
Seeds, with lime mayonnaise &
Seaweed

SPICY KOREAN PICKLED CUCUMBER SALAD

MAIN OF YOUR CHOICE

PORK BELLY

Chinese Five Spiced Pork Belly, with
Chilli Caramel Sauce

CHICKEN THIGH

Vietnamese Lemongrass Chicken
Thigh

GLAZED SALMON

Baked Miso Glazed Salmon, with
Seaweed Salad & Toasted Sesame

Accompanied by

Crunchy Asian Slaw with Ginger &
Peanut Dressing, and
Wild Black Rice with Peanut Butter,
Soy & Coriander

EXTRAS

TWICE COOKED HAND CUT FRIES \$13

With Spiced Aioli

EDAMAME \$8

With Salt & Spice

BBQ DUCK & MUSHROOM WONTONS \$16

With Plum Dipping Sauce

XIAO LONG BAO \$18

Traditional Pork Dumpling

PORK & PRAWN DIM SUM \$16

With Homemade Dipping Sauce

A TASTY TRIO OF BITE SIZED DESSERTS \$18

Chocolate & Salted Caramel Tarts,
Mango Tart With Vanilla Cream, and
Sorbet With Berry Compote

Current October 2020 Subject to change

www.lunaestate.co.nz



SPRING VEGETARIAN SET MENU \$40

AT LUNA ESTATE

SHARED ENTREE

VIETNAMESE SPRING ROLL

With Miso Glazed Tofu

VEGETARIAN DUMPLINGS

With Homemade Dipping Sauce

SPICY KOREAN PICKLED CUCUMBER SALAD

MAIN OF YOUR CHOICE

ROASTED TANDOORI CAULIFLOWER

With Coconut Yoghurt

OR

TOFU STIR FRY

Accompanied by

Crunchy Asian Slaw with Ginger &
Peanut Dressing, and
Wild Black Rice with Peanut Butter,
Soy & Coriander

EXTRAS

TWICE COOKED HAND CUT

FRIES \$13

With Spiced Aioli

EDAMAME \$8

With Salt & Spice

A TASTY TRIO OF BITE SIZED

DESSERTS \$18

Chocolate & Salted Caramel Tarts,
Mango Tart With Vanilla Cream, and
Sorbet With Berry Compote