



GRAND
MILLENNIUM
AUCKLAND

To order In-Room Dining simply scan the QR code below.

If you have any queries regarding ordering online,
Dial '0' for assistance.

Complimentary wifi is available throughout the hotel. Click 'Millennium' and select 'CONNECT'.



BREAKFAST

Available from 6.00am - 11.00am

Breakfast

Toast & conserves, whipped butter, house jam, choice of bread sourdough, quinoa gluten free	\$14
House granola, vanilla, coconut, seasonal fruits (VE, GF)	\$22
Steel cut oats, rhubarb, muscovado, mascarpone (VO)	\$18
French toast crumpets, date & orange butter, treacle, almonds	\$22
Eggs any style Choice of bread: sourdough or quinoa gluten free	\$16
Scrambled eggs, ricotta, chilli, pecorino, sourdough (V) <i>Add bacon</i>	\$23 \$6
Eggs benedict, house crumpets, watercress, citrus hollandaise <i>Add bacon</i> <i>Add smoked salmon</i>	\$19 \$6 \$7
Omelette of mortadella ham, goats cheese, basil (GF)	\$22
The Macmuffin, house pork sausage, cheese, folded egg, onion jam, muffin <i>Add hash brown</i>	\$18 \$3

Sides

Roasted tomato	\$5
Streaky bacon	\$6
Smoked salmon	\$7

Breakfast Box (VO, VEO, DFO, GFO) Club sandwich, choice of vegetarian or classic, fruit yoghurt, muesli bar, selection of pastries, water, juice, and seasonal fruits.

Pre-order by 8.00pm the night prior and pick up from Ember at your requested time

\$34

BREAKFAST BEVERAGES

Barista Coffee

Espresso Macchiato Long Black	\$5
Flat White Cappuccino Latte Mocha Mocha Latte Chai Latte Hot Chocolate	\$6
Extras: Soy Coconut Oat Almond Extra Shot	\$1

Premium Teas

English Breakfast Earl Grey Chamomile Lemon & Ginger Peppermint	\$5
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Non-Alcoholic

Orange Apple Pineapple Cranberry	\$5.5
Antipodes Water	
Still Sparkling 500ml	\$9
Still Sparkling 1L	\$13

ALL DAY DINING

Available from 11.00am - 6.00am

HANDHELD SANDWICHES & BURGERS

Double smash burger, mac sauce, American cheese, fries	\$29
<i>Extra patty</i>	\$6
Chicken burger, marinated chicken thigh, romesco sauce, iceberg lettuce, pickles, fries	\$29
<i>Extra chicken thigh</i>	\$8
Tuna melt, spring onion, capers, house focaccia, fries	\$25
Wild mushroom melt, sourdough, gruyere cheese, fries	\$28
Mortadella ham, provolone cheese, mustard, potato bun, fries	\$27
<i>Add: Mayo / Tomato sauce</i>	\$3
<i>Add: Mac sauce / Prune mustard</i>	\$4

CURRIES

Chicken tikka masala, basmati rice, pickle, raita, naan, papadum	\$38
Mango chicken curry, basmati rice, pickle, raita, naan, papadum	\$38
Chickpea & potato curry, basmati rice, pickle, raita, naan, papadum	\$38

SALADS & SIDES

Salad of market greens, pickled cranberries, hazelnuts, apple, puffed grains, roast shallot vinaigrette (VE)	\$20
Salad of summer vegetables, manchego cheese vinaigrette, pickled figs, hazelnuts (VE)	\$20
House fries, garlic, parsley (V, GF, DF)	\$14

DF (dairy free) | GF (gluten free) | N (contains nuts) | VE (vegan) | V (vegetarian) | O (on request)

Room service orders will incur a \$6 tray charge

ALL DAY DINING

Available from 11.00am - 6.00am

PIZZA

Margherita, tomato, basil, mozzarella (V)	\$26
Poaka fennel salami, olives, mozzarella	\$30
Goats cheese, roquette, chilli honey, mozzarella, white base (V)	\$28
Nduja sausage, potato, prosciutto, basil, mozzarella	\$30
Basil pesto, courgette, white base, parmesan	\$28
Wild mushroom, roquette, vegan salami, parmesan cream (V)	\$32

KIDS MENU

Cheeseburger, fries	\$19
Vegemite pizza, mozzarella cheese	\$14
Home made fish fingers, sauce verte, fries	\$20

DESSERTS

A selection of in-house baked cakes from our cabinet	\$10
Ice cream by Duck Island 120ml tub <i>Toasted marshmallow, Fairy bread, or Ambrosia (GF)</i>	\$10
Ice cream sandwich by Duck Island <i>S'mores, Fairy bread, or Chocolate PB&J (VE)</i>	\$16

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SPECIALITY DINING

Available from 11.00am - 10.00pm

EMBER SPECIALTIES

Sirloin steak, jus, beef fat chimmichurri (GF)	\$52
Shoulder of lamb, burnt honey glaze, tamari, labne, dill, garden peas (GF)	\$45
Cavatelli pasta, basil pesto, pecorino, basil (V)	\$30
Charcuterie board, NZ cheeses, cured meats, lavosh, seasonal relish	\$45

Available 2.30pm - 10.00pm

JAPANESE SPECIALTIES

Dishes created in Katsura's kitchen and may be delivered separately from other menu items

Edamame peperoncino, garlic, olive oil, chilli, cracked pepper, burnt soy sauce	\$9
Renkon chips, flaky salt (V, VE)	\$9
K.F.C. (Katsura Fried Chicken), shichimi mayonnaise (DF)	\$18
Pan fried gyoza, citrus ponzu sauce and marinated mung beans Choice from: pork, prawn, or vegetable (V, VE)	\$19
Seared salmon Philadelphia roll, Mt. Cook alpine salmon, avocado, cucumber, tobiko, cream cheese, chives, micro coriander	\$24
Cheesy teriyaki chicken roll, egg omelet, "Noritama" rice sprinkle, grilled mozzarella, teriyaki sauce (DF)	\$22
Rainbow vegan roll, soy sheet, black rice, cucumber, avocado, capsicum, seasoned fried tofu, sour plum jam (DF, V, VE)	\$21
Free range teriyaki chicken, seasonal vegetables, poached egg (DF)	\$39
Tofu steak, NZ organic tofu, stir fry vegetables, daikon steak, micro greens, spicy sesame sauce (DF, V, VE)	\$32

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MINI BAR MENU

SWEET

Whittakers Peanut Slab	\$7.5
Donovans Rocky Road Clusters	\$14
Ferrero Rocher (3 pack)	\$8

SAVOURY

Pringles Original	\$9.5
Proper Crisps "Garden Medley"	\$8
Copper Kettle "Salt and Vinegar"	\$6

BEVERAGES

Antipodes Water	
Still Sparkling 500ml	\$9
Still Sparkling 1L	\$13

HAND CRAFTED, SMALL BATCH COCKTAILS

Grand Colada	\$27
<i>This wonderfully silky smooth version of the infamous pina colada, made grand</i>	
<i>Coconut, Pineapple, Citrus</i>	
Heartsong	\$27
<i>Inspired by her bright, elegant, sophisticated</i>	
<i>She's beautiful, she's mine</i>	
<i>Lychee, Elderflower, Pomegranate</i>	
Me n U	\$27
<i>Judged as the 2023 campari redhand finalist, this drink is inspired by</i>	
<i>flavours that help to create strong relationships with those we care</i>	
<i>about. Menu, as in Me and You</i>	
<i>Coffee, White Chocolate, Bitter</i>	

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BEVERAGES

WINE

GLS

BTL

Champagne

Billecart Brut Reserve	Champagne, FR		\$190
Billecart Inspiration 1818	Champagne, FR		\$160
Bollinger	Champagne, FR		\$220
Dom Perignon	Champagne, FR		\$700
Moet	Champagne, FR		\$150

Methode

Cloudy Bay Pelorus Brut	Marlborough, NZ	\$19	\$95
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House Wine - Kopiko Bay

Savignon Blanc	Kopiko Bay, NZ	\$13	\$60
Pinot Gris	Kopiko Bay, NZ	\$13	\$60
Chardonnay	Kopiko Bay, NZ	\$13	\$60
Rose	Kopiko Bay, NZ	\$13	\$60
Pinot Noir	Kopiko Bay, NZ	\$13	\$60
Merlot	Kopiko Bay, NZ	\$13	\$60

Aromatics

The Bone Line "Dry Riesling"	Waipara, NZ	\$17	\$80
Von Winning Riesling	Pfalz, Germany		\$110
Mark Bredif Vouvray	Vouvray, FR	\$19	\$95
Carrick "Von Tempsky" Riesling {Orange}	Bannockburn, NZ		\$105
Hawkeshead Pinot Blanc	Central Otago, NZ		\$100

BEVERAGES

		GLS	BTL
Sauvignon Blanc			
Butterworth	Martinborough, NZ	\$17	\$85
Wither Hills Rarangi	Marlborough, NZ	\$15.5	\$75
Pinot Gris			
Mont'Albano Pinot Grigio	Friuli-Venezia Giulia, IT	\$14.5	\$70
SOHO "Jagger"	Central Otago, NZ	\$16.5	\$80
Chardonnay			
Duckhorn	Nappa Valley, US		\$195
Tony Bish "Fat & Sassy"	Hawkes Bay, NZ	\$15	\$65
Smith and Sheth "Cru"	Hawkes Bay, NZ		\$100
Martinborough Vineyards "Home Block"	Martinborough, NZ	\$20	\$90
Rose			
M De Minuty	Provence, FR	\$18	\$85
SOHO "Pink Sheep"	Marlborough, NZ	\$16	\$80
Low Alcohol			
Wither Hills Early Light - Pinot Gris	Marlborough, NZ	\$13	\$50
Wither Hills Early Light - Sauvignon Blanc	Marlborough, NZ	\$13	\$50

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BEVERAGES

Pinot Noir

		GLS	BTL
Te Tera	Martinborough, NZ	\$17	\$80
Peregrine	Central Otago, NZ		\$115
Carrick Billet Doux	Bannockburn, NZ		\$105
Ma Maison	Martinborough, NZ	\$26	\$120
Dry River	Wairapa Valley, NZ		\$250

Syrah

Wirra Wirra "Catapult" Shiraz	McLaren Vale, AU	\$16	\$80
Organised Chaos	Hawkes Bay, NZ		\$70
Guigal "CDR" Rouge	Rhone Valley, FR		\$80
Frenchmans Hill Estate - 'Pukeke' Syrah	Waiheke, NZ		\$190
Church Road Tom	Hawkes Bay, NZ		\$490
Jim Barry Armagh	Clare Valley, AU		\$750

Cabernet/Merlot/Franc/Other

Puriri Hills Harmonie Du Soir	Clevedon, NZ		\$220
Hey Malbec!	Mendoza, AR		\$75
Church Road Merlot/Cab	Hawkes Bay, NZ		\$490
Hanz Herzog "Spirit of - Marlborough" Merlot/Cab	Marlborough, NZ		\$200
Lethbridge 'Hugo George' - Sangiovese	Geelong, AU		\$300
Red Metal Merlot/Cab	Hawkes Bay, NZ	\$16	\$80
Matthiasson Cabernet Franc	Nappa Valley, US		\$390

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BEVERAGES

Local Beer

BTL

Emerson's Pilsner	\$14
Steinlager Pure	\$14
Steinlager Light	\$14
Steinlager 0%	\$14
Panhead Rat Rod (Hazy)	\$14
Panhead XPA (Extra Pale Ale)	\$14
Panhead APA (American Pale Ale)	\$14

International Beer

Kirin	\$14
Hoegaarden	\$14
Stella Artois	\$14

Cider

Zeffers Cider	\$13
Zeffers Cider 0%	\$12

Non-Alcoholic

Soft Drink (Pepsi, Pepsi Max, 7up, Mountain Dew)	\$6
Juice (Orange, Apple, Pineapple, Cranberry)	\$5.5
Antipodes Water	
Still Sparkling 500ml	\$9
Still Sparkling 1L	\$13

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