



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 - Guest, Select In-House Guests,  
enter your room number and last name, then  
select 'NEXT'.



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# BREAKFAST

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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
Crumpets, blueberry compote, crème fraiche, citrus (V)	\$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**

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# BREAKFAST BEVERAGES

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## 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

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# ALL DAY DINING

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Available from 11.00am - 6.00am

## HANDHELD SANDWICHES & BURGERS

Double smash burger, mac sauce, American cheese, fries <i>Extra patty</i>	\$29 \$6
Chicken burger, marinated chicken thigh, romesco sauce, iceberg lettuce, pickles, fries <i>Extra chicken thigh</i>	\$29 \$8
Tuna melt, spring onion, capers, house focaccia, fries <i>Add: Gluten Free option</i>	\$25 \$3
Marinated peppers, aubergine, basil, mozzarella, focaccia, fries (V) <i>Add: Gluten Free option</i>	\$22 \$3
Mortadella ham, provolone cheese, mustard, potato bun, fries <i>Add: Mayo / Tomato sauce</i> <i>Add: Mac sauce / Prune mustard</i> <i>Add: Gluten Free option</i>	\$27 \$3 \$4 \$3

## ASIAN SPECIALTIES

Indian style Butter Chicken, basmati rice, pineapple & raisin chutney, raita, naan, papadum	\$40
Rogan Josh lamb, tomato, garlic, ginger, basmati rice, lime pickle, raita, naan, papadum (V)	\$40
Coconut & red lentil Dhal, chilli, curry leaves, coconut yoghurt, coriander, naan bread (VE)	\$40
Korean style chicken, rice, kimchi, sesame seeds, marinated cucumber, gochujang	\$40

## SIDES

House fries, garlic, parsley (V, GF, DF)	\$14
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# ALL DAY DINING

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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
Wild mushrooms, truffle cream, thyme, mozzarella, pecrino (V)	\$35
"The Vegan", vegan bacon, vegan salami, vegan mozzarella, basil, tofu ranch (VE)	\$36

## DESSERTS

In-house baked cake slices available from the cabinet	\$12 each
Ice cream by Duck Island 120ml tub Please choose from flavours below: <i>Ambrosia (GF)</i> <i>Salted Chocolate brownie (VE)</i> <i>Salted Caramel Cacao crumb</i> <i>Peppermint slice</i>	\$10
Ice cream sandwich by Duck Island Please choose from flavours below: <i>S'mores</i> <i>Fairy bread</i> <i>Chocolate PB&amp;J (VE)</i>	\$16

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

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# SPECIALITY DINING

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Available from 11.00am - 10.00pm

## EMBER SPECIALTIES

300gram Beef Scotch, Cafe de Paris butter, jus (GF)	\$52
Shoulder of lamb, burnt honey glaze, tamari, labneh, garden peas (GF)	\$45
Cavatelli pasta, pesto, pinenuts, lemon, parmesan, basil (V)	\$33
Charcuterie board, NZ cheeses, cured meats, lavosh, seasonal relish	\$45
Heirloom beetroot, apple, coconut labneh, bitter leaves (VE, GF)	\$20
Seedy slaw, cabbage, radish, mixed seeds, fried curry leaves, peanut & sesame dressing (VE, GF)	\$20
<i>Add: Grilled chicken</i>	\$10

## KIDS MENU

Cheeseburger, fries	\$19
Champagne ham pizza, pineapple, mozzarella, pomodoro sauce	\$14
Home made fish fingers, sauce verte, fries	\$20

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# SPECIALITY DINING

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Available 2.30pm - 10.00pm

## JAPANESE SPECIALTIES

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

Fried edamame / Kombu salt (GF, DF, V, VE)	\$10
Renkon chips / Crispy wakame, "Aosa" powder (GF, DF, V, VE)	\$10
K.F.C. (Katsura Fried Chicken) / Sriracha honey butter, sesame seeds, spring onion	\$20
Pan-fried Gyoza (5pcs) Choice: pork (DF), prawn (DF) or vegetables (DF, V, VE)	\$20
Bean sprouts salad / fried shallots / citrus ponzu	
Seared salmon Philadelphia roll / avocado, cucumber, cream cheese, tobiko, micro coriander	\$26
Cheesy teriyaki chicken burger roll / iceberg lettuce, caramelised onion, wholegrain mustard	\$26
Vegan roll / black rice, seaweed salad, cucumber, capsicum, seasoned fried tofu (GF, DF, V, VE)	\$23
Free-range teriyaki chicken / sauteed vegetables, poached egg, signature teriyaki sauce (DF)	\$42
"Atsu-Age" deep-fried tofu steak / stir fried vegetables, daikon, spicy sesame sauce (DF, V, VE)	\$35
Obento Box with, Edamame, assorted sashimi, mixed tempura, teriyaki chicken, pickled vegetables, steamed rice, miso soup	\$45

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

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# MINI BAR MENU

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## 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

*This wonderfully silky smooth version of the infamous pina colada, made grand*

*Coconut, Pineapple, Citrus*

### Heartsong

*Inspired by her bright, elegant, sophisticated*

*She's beautiful, she's mine*

*Lychee, Elderflower, Pomegranate*

### Me n U

*Judged as the 2023 Campari Red Hand finalist, this drink is inspired by flavours that help to create strong relationships with those we care about. Menu, as in Me and You*

*Coffee, White Chocolate, Bitter*

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# BEVERAGES

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## 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 & Chandon	Champagne, FR		\$150

### Methodo

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

Sauvignon 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

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# BEVERAGES

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		GLS	BTL
<b>Sauvignon Blanc</b>			
Butterworth	Martinborough, NZ	\$17	\$85
Wither Hills Rarangi	Marlborough, NZ	\$15.5	\$75
<b>Pinot Gris</b>			
Mont'Albano Pinot Grigio	Friuli-Venezia Giulia, IT	\$14.5	\$70
SOHO "Jagger"	Central Otago, NZ	\$16.5	\$80
<b>Chardonnay</b>			
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
<b>Rose</b>			
M De Minuty	Provence, FR	\$18	\$85
SOHO "Pink Sheep"	Marlborough, NZ	\$16	\$80
<b>Low Alcohol</b>			
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

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## 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	Napa Valley, US		\$390

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# BEVERAGES

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## 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

Zeffe Cider	\$13
Zeffe 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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