



TE KAAHU

À LA CARTE MENU



Welcome to Te Kaahu – a uniquely Aotearoa dining experience crafted by some of New Zealand's most skilled and celebrated culinary experts.

Te Kaahu's inspiration is our place and our nature – shaped by the nature around us. Te Kaahu, our Harrier Hawk, is held in high esteem by Maaori for whom it is a symbol of wisdom, mana, status and respect. The Kaahu is often seen drifting the skies of Manukau Harbour, giving us our name and our spirit that binds us, energises us and allows mana to flow.

The name is also an acknowledgement of the late Maaori Queen, Te Arikinui Dame Te Atairangikaahu, who carried the Kaahu name within her own.

Te Kaahu at Te Arikinui Pullman Auckland Airport is a desire to elevate what is given and received.

It is our Manaakitanga – a duty of care. A promise to show generosity and respect in all we do, acknowledging the mana and prestige of our esteemed travellers, who in visiting our place, become part of us, and deserve the very best of what we have to offer.

We say Kai Rangatira – the highest quality for those of highest importance to us.

Te Kaahu's prized feathers are a plume of Te Arikinui, from the highest place, and worn as the cloak of Kaahu huruhuru, for those who carry the greatest mana. You are here, at our highest point, in the clouds with the choicest portions, locally sourced and of the highest quality, served with absolute care. A gift of goodwill returned in good time. Distinctly New Zealand, uniquely Te Kaahu.

Me haere raa Te Kaahu - when you travel under the wing of Te Kaahu you will fare better than when travelling alone.



KAI TUMUTUMU

SNACKS

East Coast house baked bread smoked kawakawa butter V	12
Tempura cauliflower aioli chili salt V GF	12
Paua fritter brioche yuzu mayo	16
Mushroom pâté truffle oil rewena crisp roasted grape V	14
Creamy kina dip kumara chips GF	15
Freshly shucked natural oysters good chow NZ soy sauce citrus DF GF ●	7 / 41 / 77 each / half dozen / dozen

KAI TIMATANGA

STARTERS

Te Kaahu platter	39
Local cured meats cheeses house made duck parfait crusty bread Kākāriki olive oil pickled grilled vegetables	
Confit native mushrooms sesame whipped tofu filo pastry pickled cucumber V	29
Pork terrine NZ pistachio crumbs pickled mustard seeds black doris plum puree grilled slices DF	25
Baked shallot tart vegan puff pastry baby leaves soy feta vincotto VV	25
Te Kaahu signature ika mata – raw fish dayboat caught fish coconut panna cotta salted cucumber capsicum chili salsa citrus DF GF	26
Beef tartare caper berry compressed shallots soy cured egg yolk dijon mustard karengo & sago crisp DF GF	29

V Vegetarian / VV Vegan / GF Gluten Free / DF Dairy Free / ● Accor Plus discount does not apply

All dishes may contain traces of gluten, nuts and dairy. Please inform our team of any special dietary requirements. Prices are inclusive of GST. 2% credit card surcharge applies.

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OHU KAI

TO SHARE

Te Kaahu Tasting Menu Relax and let us take you on a culinary journey enjoy our chef's favorite dishes served to be shared price per person, minimum 2 people ●	95
Coastal Lamb oyster shoulder mixed herb roasted baby potatoes whipped feta cream mint jelly please allow 30 minutes for this dish ●	130
Pan-fried whole flounder caper sauce fried capers sautéed seasonal greens ●	55

KAI MATUA

MAINS

Roasted cauliflower steak chickpea puree green herb salsa kale pumpkin seeds nuts pickled cranberries VV GF	39
Egg pasta layers caramelized slow cook red onion eggplant cream grilled zucchini sage and herb stuffing crumbs Parmigiano Reggiano watercress oil V	39
Savannah's 6 hour braised beef cheek smoked horopito and kumara gratin sour dough crisp enoki mushroom horseradish salsa verde	46
Te Kaahu spiced charcoal chicken supreme Kāmahi honey butter biscuit sage gravy	42
Coastal Lamb duo sous vide grilled lamb rump braised lamb shoulder parcel potato and thyme galette caramelized onion puree confit baby carrots mint jus DF	46
Pan seared dayboat caught fish lemon cream sauce linguine clams lemongrass and parmesan crumble GF	48

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KAI HUKIHUKI

FROM THE GRILL

Harmony pork chop South Canterbury, NZ 350gm ●	50
Speckle beef eye fillet grass fed, Manawatu, NZ 200gm	46
Chef's Selection Steak of the Day 250-300gm ●	POA

All steaks served with your choice of one sauce or butter

COMPOUND BUTTERS ALL \$6 Café de Paris Black garlic chipotle chilli Pink peppercorn and horseradish	SAUCES ALL \$6 Wood-roasted garlic jus Native mushroom Mandy's horseradish cream Green peppercorn sauce
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AAPITITANGA

SIDES

Baby leaves horopito pomegranate dressing GF VV	9
Grilled broccolini coconut and lemon yoghurt toasted seeds and nuts pumpkin seed oil GF V	15
Marinated beetroot red wine reduction Clevedon Valley buffalo feta GF V	16
Caramelized carrots yuzu hollandaise fried curry leaves GF V	12
Steak fries chilli salt aioli V	12
Mixed herb roasted baby potatoes Parmigiano Reggiano whipped feta cream mint oil GF V	15

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HE KOHA NOO TE PAPA,
TE RANGI ME TE MOANA.
HE TAKOHA KARANGI KI A KOE
E TE TUUAO WHAKAHIRAHIRA.

KA HOKAA TE KAAHU
HE TAATAKI WHAKAMARU
E MANAAKI NEI I TE HAAKARI.

NOO TE WAI, TE PAPA ME TE RANGI
HE WHAKAIAIA TAI AO KI A TAATOU
E TOHA NEI, E TAIRANGA NEI
TE NOHOANGA MATUA KI TE WHARE NEI.

I KONEI I TEENEI WAA,
E TUUHONOHONO ANA,
KI TE PAPA, KI TE RANGI, KI TE MOANA,
E MIIHARO ANA I TE RONGOMAU.

Gifts from land, sky & sea. Shared with you to savour, esteemed traveller.

Te kaahu soars high, nature's watchful guardian, protecting the feast.

From water, soil & air, nature's bounty we receive, sharing and elevating, the true experience of our place.

In this moment, we are connected to land, sky & sea, grateful and at peace.



TE KAAHU SUPPLIERS

At Te Arikini Pullman Auckland Airport we are proud to be showcasing Aotearoa New Zealand's very best.

Our intention in putting together this menu was to honour our core belief in sustainable hospitality, or 'kaitiakitanga', by treading lightly on the planet, and making conscious decisions about who we work with. Traditionally, Maaori believe there is a deep kinship between humans and the natural world. This connection is expressed through kaitiakitanga.

With this in mind, we've shared a little about the suppliers we work with below in an effort to shine a light on other passionate people honouring the environment and our local food economy.

CLEVEDON BUFFALO

Clevedon Buffalo is a buffalo farm just outside Auckland. It is a family run business which produces a variety of award-winning buffalo cheeses and yoghurts. The buffalo mozzarella is made using fresh, pure white buffalo milk producing the creamiest mozzarella in NZ.

GOOD CHOW

Mr Soy is the fourth generation of the Yang family to grow soy beans in Gisborne. They use traditional Chinese methods to ferment their soy beans. Good Chow is passionate about using top, local ingredients to create condiments for NZ kitchens.

OUT OF THE DARK MUSHROOMS

Out of the Dark Mushrooms has been a family endeavour, inspired by founder Phil Matheson's world travels where he first saw Oyster mushrooms being grown on coffee grounds. They now produce many gourmet and native mushroom varieties served here at Te Kaahu.

NEAT MEAT

Owned by brothers, Neat Meat set out to stand out from the crowd. They have always 'been the best' by ensuring their farming practices are ethical and sustainable, investing in machinery and packaging with the highest environmental credentials and above all stay innovative.

Neat Meat provide Coastal Lamb, Savannah & Speckle Beef, Harmony Pork and Quack-a-Duck.

SOLOMANS GOLD

Solomans Gold is one of the few chocolate companies in the world that manage the entire chocolate making process from bean to bar. The chocolate is produced with minimal ingredients and is vegan.

Their cacao social enterprise is improving the lives of our cacao growers and is contributing to the sustainability of the Solomon Islands cacao industry for generations to come.

MOANA SEAFOOD

Moana Seafood fish and harvest kaimoana (seafood) solely from the waters of Aotearoa. All fish is caught by New Zealand fisherman and divers. Moana take looking after the ocean seriously (kaitiaki) and work in harmony with nature to ensure sustainability for the future.

WILD WHEAT

Wild Wheat specialise in making long, slow fermented sourdough using just 4 ingredients – flour, salt, water and their 20-year-old apple starter. The founder, Andrew, still works in the kitchen making and baking the bread each day. He believes in simple and honest food with integrity. We think it is some of the best bread in Auckland.

MARTINEZ

Originally from Valencia in Spain, The Martinez family hand craft Charcuterie in Cromwell. They use special ingredients, don't cut corners, take their time and love what they do. The result is some of the best charcuterie (especially their chorizo) in New Zealand.

GREAT TASTE NZ

Great Taste NZ supplies Te Kaahu the local artisan foods, exotic meats and indigenous Aotearoa ingredients such as horopito and kawakawa. After more than 20 years of business, their goal of showcasing NZ ingredients and cuisine is well established.

GILMOUR'S

A 100% New Zealand owned and operated whole food service business.

CHATHAM ISLAND FOOD CO

Hand caught and sustainable seafood caught the fair way on the remote Chatham Islands. The pristine waters produce some of the best blue cod, paua and kina in the world. Chatham Island Food Company catch to order taking only what they need.

BIDFOOD

Bidfood is a country wide food service wholesaler. They aim to provide everything chefs need to produce culinary magic and realise their vision on the plate.

RESO FINE FOODS

Importers of fine foods (since 1989) Reso Fine Foods think provenance matters. They choose to work with producers who earned a reputation for excellence through generations of cultivating their ingredients, honing their recipes, and perfecting their crafts.

SABATO

Sabato (established over 30 years ago) imports high quality and artisan products that are often not available elsewhere. They focus on sourcing small, family run, traditional producers throughout Europe.

SERVICE FOODS

Service Foods is a wholesale food company owned and operated by New Zealanders for New Zealanders. They deliver quality, innovation, sustainability and differentiation when it comes to food. They support local and stock over 8,000 New Zealand produced ingredients.

We are passionate about what we do and in our pursuit to deliver an authentic 'premium, not pretentious' Kiwi experience to every single guest. You are so very welcome here; we hope to exceed your expectations.