

# Indigenous Cuisine



**TAMAKI**  
**HERITAGE**  
**EXPERIENCES**

**Magical settings demand magical menus – and of course while your wish is our command, we love nothing more than to celebrate our culture through some inspired menus.**



## Canapés

Our ancestors had their delicacies – herbs, plants, fish, shell fish, birds. They only ever took what they needed and that means those favourites remain on hand to their descendants.

Centuries on, awesome Rotorua chefs – including Millennium Hotel Rotorua executive chef, Chris Bell and Rotorua based NZ Innovative Chef of the Year, Charles Royal, create delectable canapés inspired and infused with the traditional Māori flavours and ingredients.

We're proud to feature these taste sensations within our menus and figure our ancestors would be pretty impressed too.

## Traditionally inspired banquet

As an alternative to our traditional Hangi feast, these same chefs have taken indigenous cuisine to new heights.

Soups enriched by traditional herbs, Maori breads served with traditionally inspired relishes and mail courses with indigenous origins or inspiration – wild pork, salmon, lamb, crayfish – the results are magic.

## Hangi

We've been cooking this way for centuries. Within an earthen pit, the hottest of rocks are placed, food set on top of these and the hole refilled with soil. The food steams for up to four hours beneath the ground. The result is a healthy and steamed meal – with a slightly smoky flavour.

In ancient times, it would have been wild birds, and quite different meats and traditional vegetables that found their way in to the Hangi. Today we use chicken, lamb, beef, pork and vegetables including kumara (sweet potato), potatoes and carrots. We also serve accompanying seafood and salad as well as dessert.