



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'.



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# BREAKFAST

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Available from 6.00am - 11.00am

## Breakfast

Toast & conserves, whipped butter, house jam, choice of Daily Bread sourdough or quinoa gluten-free or house crumpets (GFO)	\$14
Seasonal fruits, coconut yoghurt, honey comb (GF)	\$18
House granola, vanilla, coconut yoghurt, seasonal fruits (VE,GF)	\$22
Porridge, rhubarb, brown sugar, cream (VEO)	\$18
Eggs any style	\$16
French toast of brioche, seasonal fruits, vanilla maple, mascarpone (V)	\$25
Scrambled eggs, ricotta, chili, pecorino, Daily Bread sourdough (V)	\$23
Eggs benedict, house crumpets, watercress, citrus hollandaise	\$19
Add bacon	\$6
Add smoked salmon	\$7
Omelette of mortadella ham, goats cheese, basil (GF)	\$22

## 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 \$6</i>	\$28
Chicken burger, marinated chicken thigh, romesco sauce, iceberg lettuce, pickles, fries. <i>Extra chicken thigh \$8</i>	\$28
Tuna melt, spring onion, caper, house focaccia, fries	\$25
Eggplant parm, basil, tomato, mozzarella, potato bun, fries	\$25
<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	\$32
Paneer mutter, basmati rice, pickle, raita, naan, papadum	\$32
Hyderabadi chicken dum biriyani, pickle, raita, papadum	\$32

## SALADS & SIDES

Salad of market greens, pickled cranberry, hazelnuts, apple, puffed grains, roast shallot vinaigrette (VE)	MP
Salad of summer vegetables, miso vinaigrette, seeds (VE)	\$20
Daily salad from our Deli	\$20
House fries, Old Bay (V)	\$13

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# ALL DAY DINING

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Available from 11.00am - 6.00am

## PIZZA

Margherita, tomato, basil, mozzarella (V)	\$24
Poaka fennel salami, olives, mozzarella	\$29
Goats cheese, roquette, chili honey, mozzarella, white base (V)	\$25
Nduja sausage, potato, prosciutto, basil, mozzarella	\$30
Pizza foldover, mortadella, pistachio, lemon, ricotta	\$29

## KIDS MENU

Cheeseburger, fries	\$19
Vegemite pizza, mozzarella cheese	\$14

## DESSERTS

A selection of in-house baked cakes from our cabinet	\$10
Ice cream by Duck Island 120ml tub	\$10
<i>Toasted marshmallow, Fairy bread, or Ambrosia (GF)</i>	
Ice cream sandwich by Duck Island	\$15
<i>S'mores, Fairy bread, or Chocolate PB&amp;J (VE)</i>	

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# SPECIALITY DINING

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*Available from 11.00am - 10.00pm*

## **EMBER SPECIALTIES**

Wagyu bavette steak, green peppercorn, persillade, horseradish (GF)	\$52
Shoulder of lamb, burnt honey glaze, tamari, labne, dill, garden peas (GF)	\$42
Cavatelli pasta, tomato vodka sauce, pecorino, basil (V)	\$26
Ricotta & spinach gnudi, new season tomato, parmesan basil (V)	\$20

*Available 2.30pm - 10.00pm*

## **JAPANESE SPECIALTIES**

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

Edamame peperoncino, garlic, olive oil, chili, 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

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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# 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	\$9
Still   Sparkling   500ml	
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. 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 flavours that help to create strong relationships with those we care about. Menu, as in Me and You.</i>	
<i>Coffee, White Chocolate, Bitter</i>	

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# BEVERAGES

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## WINE

GLS    BTL

### Champagne

Billecart Brut Reserve	Champagne, FR		\$190
Bollinger	Champagne, FR		\$220
Dom Perignon	Champagne, FR		\$490
Moet	Champagne, FR		\$150

### Methodie

Cloudy Bay Pelorus Brut	Marlborough, NZ	\$17	\$80
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### Aromatics

The Bone Line "Dry Riesling"	Waipara, NZ	\$17	\$80
Von Winning Riesling	Pfalz, Germany		\$90
Mark Bredif Vouvray	Vouvray, FR	\$18.5	\$90
Blackenbrook Gequrztraminer	Nelson, NZ	\$15.5	\$70

### House Wine

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



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# BEVERAGES

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		GLS	BTL
<b>Sauvignon Blanc</b>			
Butterworth	Martinborough, NZ	\$16	\$75
Wither Hills Rarangi	Marlborough, NZ	\$15	\$70
<b>Pinot Gris</b>			
Blackenbrook	Nelson, NZ	\$14	\$65
Peregrine	Central Otago, NZ	\$16	\$75
<b>Chardonnay</b>			
Duckhorn	Nappa Valley, US		\$145
Tony Bish "Fat & Sassy"	Hawkes Bay, NZ	\$14	\$65
Smith and Sheth "Cru"	Hawkes Bay, NZ		\$100
Martinborough Vineyards "Home Block"		\$20	\$90
<b>Rose</b>			
M De Minuty	Provence, FR	\$18	\$85
Rock Ferry Orchard	Marlborough, NZ	\$15	\$70
<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
HawkesHead	Gibbston Valley, NZ		\$120
Ma Maison	Martinborough, NZ	\$26	\$120
Dry River	Wairapa Valley, NZ		\$250

## Syrah

Wirra Wirra "Catapult" Shiraz	McLaren Vale, AU		\$140
Organised Chaos	Hawkes Bay, NZ	\$15	\$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
De La terre Barbera	Hawkes Bay, NZ		\$115
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	\$15.5	\$75
Matthiasson Cabernet Franc	Nappa Valley, US		\$390

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# BEVERAGES

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	BTL
<b>Local Beer</b>	
Emerson's Pilsner	\$12
Steinlager Pure	\$12
Panhead Rat Rod (Hazy)	\$12
Panhead XPA (Extra Pale Ale)	\$12
Panhead APA (American Pale Ale)	\$12
Panhead Black Top Oat Stout	\$12
<b>International Beer</b>	
Kirin	\$13
Hoegaarden	\$13
Stella Artois	\$13
<b>Cider</b>	
Zeffe Cider	\$13
Zeffe Cider 0%	\$12
<b>Non-Alcoholic</b>	
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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