

2025 GOLDEN WEEK

2025 黄金周

In celebration of Golden Week, Flame presents two special sharing-style menus designed for the table. Choose between our Classic Feast of Flame or indulge in the premium Golden Feast of Flame — both showcasing our finest dishes for the occasion.

为庆祝黄金周，Flame 提供两道精美的共享菜单。您可选择经典的 Flame 盛宴，或尊享黄金 Flame 盛宴 —— 两者都展示了我们最精致的菜肴。

CLASSIC FEAST OF FLAME | 经典 Flame 盛宴

\$68 per person 2 course menu | 每位 NZ\$68, 两道菜菜单

TO START | 前菜

Freshly baked cheese balls and a serve of our crispy calamari
新鲜出炉的奶酪球和一份酥脆的鱿鱼

MAIN FEAST | 主宴

Our signature pork ribs – charred, sticky and basted to perfection. 55-day aged sirloin steak, cooked medium rare. Rotisserie peri-peri chicken, cut to share. Sides of Flame fries, crunchy apple slaw and a sauce of your choice!

我们的招牌猪肋排 —— 焦香、酱汁浓郁、完美上色！55 天熟成的西冷牛排，三分熟。
火烤非洲辣椒鸡，切块共享。配菜有火焰薯条、脆苹果沙拉和您选择的酱汁！

GOLDEN FEAST OF FLAME | 黄金 Flame 盛宴

\$88 per person 3 course menu | 每位 \$88, 三道菜菜单

TO START | 前菜

Freshly baked cheese balls and our signature Mozambique prawns — sizzling tiger prawns served in our house-made rattlesnake sauce with rice pilaf

新鲜出炉的奶酪球和我们的招牌莫桑比克虾 —— 铁板虎虾配自制响尾蛇酱与抓饭

MAIN FEAST | 主宴

Tender, marinated chunks of Southland lamb rump – served on a skewer. Pan-seared Big Glory Bay salmon. Our signature pork ribs – charred, sticky and basted to perfection. 55-day aged ribeye steak, cooked medium rare.

Sides of Flame fries, crunchy apple slaw and a sauce of your choice!

香嫩腌制南地羊臀肉串 —— 串烤上桌。香煎荣耀湾三文鱼。

我们的招牌猪肋排 —— 焦香、酱汁浓郁、完美上色！55 天熟成的肋眼牛排，三分熟。
搭配您心仪的酱汁、火焰调味薯条和脆脆苹果沙拉。

TO FINISH | 甜点

Flaming Bombe Alaska for all to share.

火焰炸弹阿拉斯加，供所有人分享。

Add-On ½ Dozen
Natural Oysters \$40.
另加半打天然牡
蛎 40 美元。

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BAIJIU | 白

China's national spirit, steeped in thousands of years of tradition. Known for its bold and complex flavours, this premium spirit is crafted through a unique fermentation process using grains like sorghum, wheat or rice.

中国的民族烈酒，有着数千年的传统。这种优质烈酒以其浓郁而复杂的风味而闻名，采用高粱、小麦或大米等谷物通过独特的发酵工艺制成。

LUZHOU LAOJIAO ZISHA DAQU \$20 | 泸州老窖紫砂大曲 \$20

Subtly sweet with dense floral notes, ripe peach, pepper and toasted rice.
微妙的甜味，带有浓郁的花香、成熟的桃子、胡椒和烤米的味道。

SHUI JIN FANG WELLBAY \$32 | 水锦坊威尔贝 \$32

Rich and balanced. Floral aromas with notes of honey, white pepper and dried fruits.
丰富均衡。花香中带有蜂蜜、白胡椒和干果的味道。

COCKTAILS | 鸡尾酒

YUZU LYCHEE MARTINI \$22 | 柚子荔枝马提尼 \$22

Belvedere, Kwai Feh Lychee Liqueur, Choya Yuzu Umeshu
雪树伏特加，贵妃荔枝利口酒、Choya 柚子梅酒

PLUM FORTUNE OLD FASHIONED \$24 | 梅花财富老式 \$24

Buffalo Trace, Yamazaki Plum Liqueur, Chinese Five-Spice, Bitters
水牛足迹威士忌，山崎梅酒，中国五香粉，苦味酒

SILK ROAD SOUR \$24 | 丝绸之路酸酒 \$24

Luzhou Laojiao Baijiu, Amaretto Baijiu Sour, Lemon, Rosemary Syrup, Egg White
泸州老窖白酒、杏仁利口酒、柠檬、迷迭香糖浆、蛋清

MOCKTAILS | 无酒精鸡尾酒

MANDARIN MULE \$12 | 柑橘骡子 \$12

Jasmine Tea, Mandarin Puree, Ginger Beer, Chinese Five-Spice Syrup
茉莉花茶，柑桔泥，姜汁啤酒，五香糖浆

LYCHEE SMASH \$12 | 荔枝碎 \$12

Apple Juice, Lychee Syrup, Lime, Mint, Soda
苹果汁，荔枝糖浆，青柠，薄荷，苏打水

SCZECHUAN SPARK \$12 | 四川火花 \$12

Orange Juice, Lime Juice, Szechuan Syrup, Soda
橙汁，青柠汁，川味糖浆，苏打水

HAPPY GOLDEN WEEK!
黄金周快乐!

