



DINNER MENU

Entrée

Local dhal soup w/ split lentil, turmeric, moringa & chilli	\$20
Cassava gnocchi w/ smoked eggplant, tomato chutney & marinated feta cheese	\$25
Traditional kokoda w/ mahimahi, kumquats, chilli oil & smoked coconut	\$30
Chicken vol au vent w/ mushroom, parmesan crisp & cucumber ribbon	\$30
Sesame prawn toast w/ ginger, nahm jim, spring onion & spicy aioli	\$25

Mains

Trio vegetable curry w/ roti, basmati rice, pappadum & condiments	\$42
Chicken breast 48hrs brine w/ coconut rice, pineapple salsa, broccoli & siracha	\$48
Seared walu w/ local spinach, orange, feta, romesco & pumpkin puree	\$52
Beef sirloin w/ garlic mash, blackened onion, green bean & tamarind jus	\$65
Honey pork ribs w/ cilantro chimichurri, shallots, apple relish & kumala puree	\$65

Desserts

Tropical fruit w/ yogurt, honey & coconut flakes	\$25
Coconut panna cotta w/ charred coconut, fruit salsa & vanilla ice cream	\$30
Chocolate tart w/ chocolate mousse, orange, crumbs & chocolate ice cream	\$30
Semolina w/ saffron cream, almond tuille & coconut caramel	\$30

All Prices are in Fijian Dollars and inclusive of Government taxes