



DINNER MENU

Entrée

Rourou soup w/ coral tuille, coconut & tempura okra	\$20
Braised quinoa w/ tomato, olives, feta, walnut, taro crisp & pickled cauliflower	\$25
Seared tofu scallop w/ coconut curry, coconut chutney & cilantro	\$25
Lemon grass chicken skewers w/ green papaya, mint, coriander & nahm jim	\$30
Traditional kokoda w/ mahimahi, kumquats, dalo crisp, coconut & chilli oil	\$30

Mains

Spice blend cauliflower w/ honey, tomato confit, wild fern & coconut chutney	\$40
Fijian chicken curry w/ roti, basmati rice, papadum & condiments	\$48
Seared snapper w/ carrot ginger puree, orange red onion salad & salsa verde	\$52
Smoke beef tenderloin w/ coconut, beetroot, broccoli, pomme terrine & tamarind	\$70
Char grilled octopus w/ saffron risotto, herb oil, parmesan & pickle vegetable	\$70

Desserts

Tropical fruit w/ yogurt, honey & coconut flakes	\$25
Banana fritters w/ cinnamon & coconut caramel	\$25
White forest w/ white mousse, cherry, white chocolate & vanilla cream	\$30
Selection of cheeses w/ grissini stick, crackers & dried fruits	\$48

All Prices are in Fijian Dollars and inclusive of Government taxes