



DINNER MENU

Entrée

Smoked eggplant soup w/ coconut salsa & tempura eggplant	\$20
California rolls w/ chicken, prawn, tempura veg, wasabi & soy	\$25
Chicken souvlaki w/ feta, olives, Greek salad, pita bread & tzatziki dressing	\$30
Saffron arancini w/ brie cheese, tomato chutney & coriander	\$30
Deconstructed prawn cocktail w/ avocado mousse, cucumber relish & crisp	\$35

Mains

Roasted vegetable w/ fettuccine, sundried tomato, parmesan, olives & capers	\$40
Fijian style beef curry w/ roti, basmati rice, pappadum & condiments	\$48
Seared tuna w/ cauliflower puree, salsa verde, beetroot & cow peas	\$52
Braised lamb shank w/ risotto milanese, green bean, braised carrot & gremolata	\$60
24hrs brine pork belly w/ infused rice, wok toss greens & soy honey reduction	\$60

Desserts

Tropical fruit w/ yogurt, coconut & honey	\$25
Lemon fruit tart w/ Italian meringue, fruits, mango & curd	\$30
Millefeuille w/ vanilla, berry compote & vanilla ice cream	\$30
Selection of cheeses w/ grissini stick, crackers & dried fruits	\$48

All Prices are in Fijian Dollars and inclusive of Government taxes