Dinner

FIRST WAVE

fijian kokoda (GF / DF / ⬡) 49
mahi mahi and prawn ceviche, coconut, capsicum, coriander, chilli

herb & coconut crusted yellowfin tuna (⬡) 46
pickled cucumber, radish, edamame beans, coconut dressing

lobster bisque 49
mud crab dumpling, garlic & herb crouton, tomato

MAINS

mahi mahi (GF / ⬡) 73
scallops, broad beans, potato, duck ham, local clam juices

sous vide beef filet cooked medium (GF / DF) 83
asparagus, rosemary potato, brown lentil, beetroot, zucchini chili jus

lamb back strap cooked medium 90
charred eggplant puree, balsamic zucchini, green peas, mushroom, port jus

lobster risotto (GF / ⬡) 82
saffron, tossed local spinach, tomato, parmesan, truffle oil

ENTREE

torched ora king salmon served medium (GF) 51
green pea puree, fennel, salmon roe, daikon, orange dressing

smoked pork belly (GF / DF / ⬡) 51

MAINS

prosciutto wrapped chicken roulade (GF / ⬡) 61
cream cheese, spinach, pumpkin puree, mushroom, edamame beans, red wine jus

smoked duck breast served medium (GF) 76

SMOKED CORNER

SEAFOOD MARKET DISPLAY

served with your choice of 1 sauce & 1 side

local daily catch (⬡) _____mp
rock lobster (⬡) _____mp
bay bug tails (⬡) _____mp

SHARING FOR TWO

seafood platter 465
grilled 600g lobster, plate size whole fish, seared scallops, garlic prawns, seared tuna (raw), baked pumpkin and sweet potato, salad, garlic butter sauce, lolo sauce

meat platter 340
beef & lamb cooked medium
scotch fillet, grilled lamb rack, half confit chicken, pork ribs, roasted rosemary potatoes

FROM THE LAND

served with your choice of 1 sauce & 1 side

teys' certified black angus beef tenderloin 200g 100
'teys' certified black angus beef scotch filet 300g 103
'teys' certified black angus beef sirloin 250g 90
half roast chicken (⬡) 62

SIDES

baked pumpkin & sweet potato, feta cheese (GF / ⬡) 15
creamy mashed potato (GF / ⬡) 15
sauteed broccoli, garlic, almonds (GF / DF / ⬡) 17
handcut spicy wedges (GF / DF / ⬡) 15
mixed garden salad (⬡) 15
balsamic glaze, parmesan (GF / ⬡)

SAUCES

fijian bongo chili sauce, red wine jus, peppercorn sauce, lolo sauce (GF / DF)
mushroom ragout, béarnaise sauce, fijian bush lemon butter (GF)

LAST WAVE

passionfruit parfait (GF / ⬡) 27
passionfruit mousse, macaroon, chocolate, passionfruit curd

chocolate delice (⬡) 27
honey comb, tulie, chili mascarpone cream

bush lemon tart (⬡) 27
lemon curd, lemon sorbet, candied lime

banoffee pie (⬡) 29
pecan nuts, local banana, cream, toffee

If you have any concerns regarding food allergies, please alert your server prior to ordering as our chefs would be happy to discuss these in person with you.

(GF - gluten free / DF - dairy free / ⬡ - locally sourced)

All prices are in Fiji Dollars and include 12.5% VAT and 5.0% Tourism Services Tax (TST). There is a 10% public holiday surcharge for all restaurants & bars. Payment by credit card or international debit card will incur a 3% merchant fee added to the total amount payable

FISHBAR

Fish Bar

SALT MENU

cold entrée (○)

tuna tartar - raw tuna, avocado, cucumber, wasabi, sesame tuile, orange dressing (DF)

(lime sea salt)

entrée (○)

smoked pork belly, scallops, pea puree, lumpfish caviar, micro herbs (GF)

(luxe sea salt)

mains

sous vide beef filet - cooked medium, asparagus, truffle cauliflower puree,
confit onion, port jus (GF)

(chilli sea salt)

dessert

whisky & chocolate cremeux, chocolate ice cream, coffee & caramel sauce

(hibiscus sea salt)

enjoy as a set menu, entree, main and dessert

$177 all inclusive per guest

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FISHBAR