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

If you have any concerns regarding food allergies, please alert your server prior to ordering. *consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illnesses.

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

TAll 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