

MOMI BAY GIN

DEGUSTATION SET MENU WITH GIN PAIRING

AMUSE BOUCHE

Fish & Chips

potato crisp, reef fish mousse, capers (D)



Smoke Bubble Martini

- Momi Bay Gin
- Dry vermouth
- Oleo saccharum
- Kombucha

STARTER

ora king salmon & walu crudo with avocado,
lemon grass and peppercorn salsa
(mild spicy)



Botanical Pea Spritz

- Momi Bay Gin
- Pea Oleo Saccharum
- Pea Flower Tea
- Ginger Tepache
- Schweppes Soda

HOT APPETIZER

miso butter glazed reef fish, burnt cucumber
and radish salad



Mediterranean Gin & Tonic

- Momi Bay Gin
- Fever-Tree Mediterranean Tonic

MAIN COURSE

lamb saddle herb crust, onion
and pepper tart, eggplant, chili salt



Pink Grapefruit Highball

- Momi Bay Gin
- Fever-Tree Pink Grapefruit Soda

DESSERT

coconut bounty panna cotta, chocolate
disque, coconut dacquoise, fresh coconut



Tropical Tepache Collins

- Momi Bay Gin
- Tepache • Oleo

Terms & Conditions: Bookings are to be made a
minimum 24 hours prior. Please advise of any
dietary requirements when booking. Cancellation
fee applicable.

There is a 10% public holiday surcharge for all
restaurants and bars. Prices are in fijian dollars,
inclusive of 12.5% Fiji government taxes.

FJD169 PER PERSON

**FJD249 PER PERSON WITH
GIN PAIRING COCKTAILS**