

Lunch Menu

LIGHT SNACKS

- sea salt & pepper calamari**.....30
lime aioli, sracha mayonnaise
- fish tacos**.....32
grilled fish filet, salsa verde, pico de gallo, grated cheese, lettuce, sour cream, guacamole
- seafood basket**.....46
panko crumb fish filet, tempura prawn, soft shell crab, baked mussels, tartar sauce, pickled vegetables, tempura dip, harissa mayonnaise, lemon wedge
- crushed guacamole & dalo chips [DF, GF, VE]**.....24
jalapeno, pepitas, sea salt flakes, olive oil
- pacific lobster roll [DF, GF]**.....42
shallots, garlic aioli, parsley, lime plantain chips, asian slaw
- tempura vegetables [DF, VE]**.....30
broccoli, zucchini, eggplant, sweet potato, onion, tentsuyu sauce

FIRE & GRILL

- fish filet burger [DF]**.....36
panko crumbled fish filet, tartar sauce, lettuce, tomato, french fries
- tempura fish & chips**36
local caught snapper, tempura flour mix, lemon wedge, tartar sauce, french fries
- bay burger**36
beef patty, tomato relish, pickles, lettuce, sliced cheddar cheese, french fries
- grilled fish filet**.....40
remoulade, local bok choy, lime, herb salad
- charred tuna steak**.....40
caper sauce, green beans, heart of palm
- surf & turf [GF]**.....66
220G beef striploin, red tiger prawn, confit onion, cafe de paris
- grilled haloumi burger [VE]**.....30
beetroot, zucchini, lettuce, tomato relish

SALADS & SANDWICHES

- club sandwich [DF]**.....34
smoked chicken breast, eggs, crispy bacon, tomato, lettuce, tomato relish, multi-grain slice
- garden salad sandwich [DF, VE]**.....32
multi-grain slice, hummus, beetroot, tomato, pickles, lettuce, cucumber
- pulled pork in tortilla wrap [DF]**.....36
smoked BBQ pulled pork, sracha mayonnaise, tomato, lettuce, carrot, cucumber
- grilled vegetable wrap [DF, VE]**.....32
mushroom, tofu, tomato, lettuce, hummus
- SERVED WITH MOMI SPICED FRIES OR SIDE SALAD

- rock lobster salad [DF]**.....38
cherry tomato, green lettuce, orange, apple, cucumber, shallots, radish citrus vinaigrette
- tri-color quinoa [DF, GF, VE]**.....30
poached egg, asparagus, cherry tomato, palm sugar dressing
- poke bowl [DF]**.....40
seasoned sushi rice, sashimi salmon, yellow fin tuna, snapper, avocado, toasted sesame, tentsuyu sauce
- tropical ahi tuna [DF]**.....36
yellow fin tuna, sesame seeds, cucumber, avocado radish, pickled red cabbage, honey soy ginger dressing
- nicoise salad [GF, DF, VE]**.....32
mixed lettuce, soft boiled egg, green beans, potato, cherry tomato, black olive, balsamic dressing
- add yellow fin tuna 36

LAST WAVE

- classic mille-feuille**.....24
vanilla custard, mango coulis
- trio of seasoned fruit sorbet**20
Ask wait help for the flavors
- eclair**.....24
chocolate sauce, chocolate mousse

If you have any concerns regarding food allergies, please alert your server prior to ordering. [GF - gluten free / DF - dairy free / V - vegetarian]

All prices are inclusive of 12.5% Fiji government taxes. There is a 10% public holiday surcharge for all restaurants and bars.



Cocktails

the countess	26
absolut vodka, campari, cranberry juice, orange juice, passionfruit nectar	
momi bay martini	26
absolut vodka, passionfruit puree, apple juice, sweet & sour	
hurricane	28
kalo kalo white rum, bacardi gold, passionfruit puree, orange juice	
pornstar martini	30
absolut vanilla vodka, passionfruit liqueur, passionfruit puree, lime juice, sparkling wine	
negroni	28
bombay sapphire gin, campari, sweet rosso vermouth, orange wedge	
tequila me softly	28
jose cuervo silver tequila, apple juice, soda water, chopped fruits, mint	
classic mojito	26
bacardi white rum, mint leaves, simple syrup, lime juice, lime wedges	
cut grass	26
absolut vodka, cucumber, honey, basil, tonic water, sea salt	
caipirinha	26
bacardi white rum, lime wedge, sweet & sour	
cosmopolitan	28
absolut citron, cointreau, cranberry juice, sweet & sour	
long island iced tea	36
kalo kalo white rum, vula viti vodka, blue turtle gin, jose cuervo silver tequila, triple sec, pepsi, sweet & sour	
vuso ni ua	28
tito's handmade vodka, peach liqueur, blue curacao, pineapple juice	
margarita	28
jose cuervo silver tequila, cointreau, sweet & sour	
toblerone	28
baileys, cream de cacao dark, frangelico, agave, whip cream	
mudslide	28
vula viti vodka, baileys, tia maria, whip cream	
espresso martini	28
vula viti vodka, tia maria, espresso mix	

frozen daiquiri	26
kalo kalo white rum, flavored liqueur, lime juice, flavor puree choose any flavor - strawberry mango passionfruit	
mai tai	28
kalo kalo white rum, bacardi gold, orange liqueur, orgeat syrup, pineapple juice, angostura bitters, sweet & sour	
pina colada	28
kalo kalo white rum, bati coconut rum, pineapple juice, coconut cream, sweet & sour, pineapple wedge	
lillet & tonic	12
choose any flavor - lillet blanc lillet rose lillet rouge	

Go Local

dirty turtle martini	26
blue turtle gin, dry vermouth, olive brine	
spicy boys	26
bati spiced rum, bati coffee rum, ginger ale, lemon	
coco passion	26
bati white rum, bati coconut rum, passionfruit nectar, soda water	
ratu sling	26
ratu signature rum, bati spiced rum, ginger ale, lemon juice, angostura bitters	
vula rua	26
vula viti vodka, 7up, lychee juice, lychee puree, sweet & sour	

SANGRIA

choice of sparkling, rose, red or white wine, tropical fruits infused with spices

glass	20	jug	46
sparkling sangria: sparkling wine, peach schnapps, mango juice sweet & sour			
rose sangria: rose wine, orange liqueur, passionfruit nectar, orange juice			
white wine sangria: white wine, kalo kalo white rum, mango juice, coconut syrup, sweet & sour			
red wine sangria: red wine, peach liqueur, cherry brandy, orange juice, sweet & sour			

