

Fish Bar

SALT ORIGIN

Luxe sea salt: Open ocean seawater collected approximately 12 kms offshore from Momi Bay and brought to the salt farm. It takes approximately 2 weeks using sun and wind to turn seawater sustainably into Luxe. Luxe is from the first harvest from the salterns (salt evaporation tables) and is characteristically gentle in taste with no bitterness. Luxe is classified as a very young 'sel gris' which is harvested as soon as the crystals form. Luxe maintains a high moisture content which melts onto food rather than desiccating it.

Lime sea salt: Each jar of Luxe Lime sea salt uses the grated zest from three freshly picked seedless limes. The limes are sourced from the salt farm and surrounding orchards, all of which are no more than 10 kms from Momi Bay.

Chili sea salt: Freshly picked Bongo chilis are dehydrated at the Salt farm in an indirect solar dehydrator to retain the colour and taste of the chili, before being ground into chili flakes and mixed with Luxe sea salt. The chilis are sourced from the salt farm and surrounding areas, all of which are no more than 10 kms from Momi Bay. The Fijian Bongo chili is a Habanero variety unique to Fiji.

Wild Hibiscus sea salt: Wild Hibiscus is an annual shrub which grows wild on the Salt farm. It blooms just once or twice a year in Fiji's rainy season. After flowering the deep pink calyxes are harvested and a natural pink dye is made. The calyxes are also dehydrated in the farm's indirect solar dehydrator and ground into a fruity pink powder. Luxe sea salt is infused with Wild Hibiscus dye and dusted with the pink powder. Wild Hibiscus is sourced from the Salt Farm approximately 6 kms from Momi Bay.

Coconut sea salt: Traditional sea salt which is taken from the second harvest, is finer and flakier than Luxe with a slightly more robust flavour. It is classified as a mature 'sel gris'. This is infused with fresh coconut milk and freshly grated coconuts. Coconuts are sourced from the Salt farm and surrounding farms approximately 10 kms from Momi Bay.



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SALT MENU



cold entrée

tuna tartar, avocado, cucumber, wasabi, sesame tuile,
orange dressing [DF]
[lime sea salt]

entrée

smoked pork belly, scallops, pea puree, lumpfish caviar,
micro herbs [GF]
[luxé sea salt]

mains

sous vide beef filet, 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

\$169 all inclusive per guest

[GF - gluten free / DF - dairy free]

if you have any concerns regarding food allergies, please alert your server prior to ordering. There is a 10% public holiday surcharge for all restaurants and bars. *prices are in fiji dollar, inclusive of 12.5% Fiji government taxes.

