

DINNER MENU



ENTRÉE

VEGETABLE & COCONUT CREAM SOUP 7.00
With coriander

MIMOSA SALAD 11.00
Assorted greens, grated cheese, eggs, olives and
Treasure Island dressing

CHICKEN AND PEAR 13.00
With fresh cream, dill, mayonnaise and nuts

PEPPER PRAWNS & SQUID RINGS 17.00
Chilli plum sauce and savoury rice

MAIN COURSE

CATCH OF THE DAY 30.00
Fillet of coral trout skewed with red capsicum,
Zucchini, onion served with coriander hollandaise

FIJIAN DISH 29.00
Fijian style chicken and vegetable
Cooked in a sauce of coconut cream, vegetables,
Basil, lemon grass, bush ginger, coconut wine and chilli

RATATOUILLE TARTLETS 20.00
Season eggplant, fresh tomato, onion, mushroom,
Garlic, zucchini, tomato paste and wine



THE PRICES ARE VAT EXCLUSIVE



EYE FILLET MEDALLION 32.00
Grilled tender loin steak with black pepper butter
Or with asparagus spear and hollandaise

SOUTH INDIAN CURRY 28.00
For curry lovers- It's tasty and hot
Served with rice, roti and condiment

SEAFOOD WITH VUDI CHIPS 32.00
Sauteed mussels, fish, prawns and calamari
With white wine and dill sauce

DESSERT

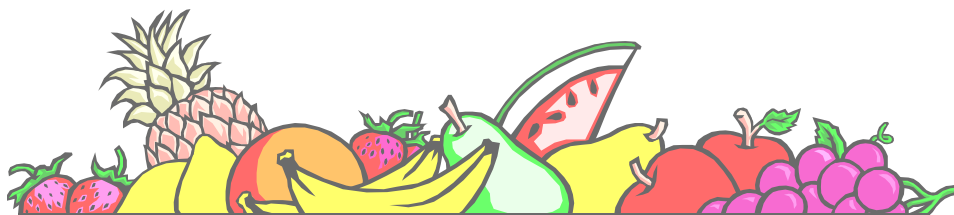
FRESHLY BAKED BANANA CAKE 9.50
Served with hot brandy sauce

LEMON CHEESE CAKE 9.50

VANILLA STRAWBERRY AND MINT ICE CREAM 9.50
Served in tulip cups with fresh fruits

FRESH FRUIT CANOE 16.00
With kapiti cheese

THE ABOVE PRICES ARE VAT EXCLUSIVE



MENU NO. 5