



DINNER MENU

ENTRÉE

SOUP OF THE DAY	7.00
CHILLI OCTOPUS	14.50
Octopus Marinated in Chilli Paste Char Grilled and Served on Fiji Noodle Salad.	
CHICKEN CAKES	11.00
Crumbed in Island Coconut with Pawpaw Chutney	
SMOKED WALU SALAD	13.00
With Potato Salad, Horseradish Cream & Fried Capers	
VEGETARIAN TERRINE	11.00
Trio of Terrines Served with Fresh Tomato Sauce And Garlic Bread	

MAIN COURSE

LAMB KEBAB	28.00
Char Grilled Lamb & Vegetable Kebab With Minted Yoghurt Dressing	
CHICKEN BREAST	28.00
Rolled with Rourou, Pawpaw, Brie & Filo Pastry Served with White Wine Sauce	

THE ABOVE PRICES ARE VAT EXCLUSIVE





SEAFOOD POT 32.00

Prawns, scallops, lobster, fish & squid poached in
Lemon Grass, Coconut Milk & Sweet Chilli
With Rice and Pappadam

I KA - FISH OF THE DAY 28.00

Grilled local catch with lemon butter or Teriyaki Sauce

CURRY OF THE DAY 28.00

Fijian Style Curry with Roti & Condiments

FI JIAN VEGETABLES 18.50

With Wild Ginger, Cashew Nuts and Noodle

PRIME CUT SIRLOIN 32.00

Served with House Garlic Butter or Bearnaise Sauce

DESSERT

STEAMED LIME PUDDING 9.50

With Tropical Fruits

BANANA FRIT TERS 9.50

With Ice Cream

PUMPKI N CHEESE CAKE 9.50

With Ice Cream

FRESH FRUIT PLATTER 8.00

ICE CREAM TROPICAL 8.00

Four Scoop Ice Cream, Fresh Cream Topping
And Nuts



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