



TODAY'S MENU



ENTREE

SOUP OF THE DAY
Chef's daily creation

7.00

DEEP FRIED PRAWNS
With sweet and hot sauce

18.00

SMOKED SALMON SUSHI
With Red Pepper

14.00

CHICKEN CREPE
With fresh mushroom in herbed cream sauce

15.00

KOKODA
An authentic locally delicacy
Fresh fish marinated in lemon juice and coconut cream

12.00

MAIN COURSE

ROAST ROLLED PORK LOIN
With vegetable confit and apple sauce

29.00

FIJIAN FISH DISH
Fillet of snapper poached in coconut cream
With green vegetables and kumala chips

28.00

THE ABOVE PRICES ARE VAT EXCLUSIVE



CHICKEN TOTOKA 30.00
Baked in Filo pastry with pan gravy. Filled with bacon,
Red pepper and asparagus.

SIRLOIN STEAK 32.00
Grilled steak With mushroom sauce or house butter.

SEAFOOD NI U 32.00
Lobster, prawns, squid and fish sautéed
with Fijian herbs and baked in coconut "AWESOME"

VEGETABLES CURRY 18.00
Vegetables flavoured with pasta



DESSERT

COCONUT PIE with ice cream 9.50

CHOCOLATE MOUSSE 9.50
Cream roussette

CARROT CAKE with cream de menthe custard 9.50

STICKY LIME PUDDING with caramel sauce 9.50

FRESH FRUIT SALAD 8.00

ESPRESSO COFFEE

CAPPUCCINO 3.80

CAFÉ LATE 3.80

MACCHIATO 3.80

FLAG WHITE 3.80

LONG BLACK 3.80

SHORT BLACK 3.80

HOT CHOCOLATE 3.80



MENU NO. 3

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