

Entrees

LOBSTER CHOWDER

Prepared at your table with fresh Local Lobster

10.00

SMALL SQUID

Filled with Pork and Spices, Flamed with Mirin
And Served with Greens

15.00

CHILLI PRAWNS

Panfried with Fresh Green Curry Paste flamed in Sherry

19.50

FIJIAN FISH CAKES

Made with Fresh Fish and Spices, Steamed
Served with Pawpaw and Tamarind Chutney

15.00

CAESAR SALAD

Fresh Crisp Cos Lettuce Topped with Bacon
Anchovies, Crouton & Chef's Special Garlic Dressing
Prepared at Your Table

12.50

KING PRAWNS

Navua King Prawns Displayed on a bed of Spinach,
Onion, Tomato & Coconut Cream

19.50

SMOKED SALMON

NZ Smoked Salmon Thinly Sliced Served with Onion
Rings, Capers and a Light Tangy Cream Sauce

19.50

Main Courses

CHICKEN TEVITA

Chicken Breast, Panfried in Sweet Red Pepper
Paste and Flamed in Brandy

30.00

FILLET STEAK

Topped with Asparagus and Brie, Finished in Port Demiglaze

30.00

SEAFOOD ELEVUKA

Lobster, Prawns, Scallops and Coral Trout, Cooked
With Ginger, Sweet Chilli and Lemon Grass Sauce

41.00

GARLIC SCALLOPS

Panfried in Olive Oil and Garlic, Flamed in Tequila
And With Fresh Cream Added

41.00

PORK FILLET EMINONI

Flamed with Vodka. Served with Our Special Curry
Flavored Lobster Sauce

32.00

PRAWN JOELI

King Prawns Sautéed with Onion, Garlic, Herbs and Tequila

41.00

CHATEAUBRIAND

Tender Loin of Beef Broiled to Perfection
Served with Bouquet of Fresh Garden Vegetables
Parisienne potatoes and sauce Béarnaise.

65.00

(Min. 2 People)

Desserts

CREPE SUZETTE

Classical Crepes Cooked with Grand Marnier,
Brandy and Orange. Served with Ice Cream

13.00

BANANA FLAMBE "BOUNTY"

Bananas Flambéed with Dark Rum and Cooked
In Orange Syrup. Served with Ice Cream.

13.00

APPLE CREPE

Sugar Fried Cinnamon Apples Rolled in a Crepe
Served with Cream on the Side

13.00

TROPICAL FRUIT FLAMBE WITH KIRSCH

Tropical Fruit Cooked and Flamed with Kirsch and
Serve with Ice Cream

13.00

CHEESE AND FRUIT PLATTER

Selection of NZ Kapiti Cheese Served with
Fresh Fruit and Crackers

19.50

(For 2 People)

The Ganilau Restaurant

TEN COMMANDMENTS

- 1) Thou shalt wine, dine and be merry
- 2) Thou shalt unwind and enjoy Fiji time
- 3) Thou shalt ride the banana boat – (as I did before thee)
- 4) Thou shalt partake of feasts bountiful
- 5) Thou shalt honor thy body and keep it fit
- 6) Thou shalt dance to the wee hours
- 7) Thou shalt rest – and be refreshed
- 8) Thou shalt value thy child's play
- 9) Thou shalt love thy neighbour – if he or she consents
- 10) Thou shalt return to Treasure Island

Your "home" in Fiji