

SAMPLE MENU

BREAKFAST

Continental Breakfast F\$40

Tropical fruits, fruit juice, yoghurt, Bircher muesli, dried fruits, nuts, choice of cereal, toast, pastries, island preserves, poached fruits, charcuterie, cheese selection, filter coffee, tea selection, free flow French sparkling wine.

A La Carte Breakfast F\$51

Includes Continental Breakfast w/ one selection below:

Tokoriki breakfast w/ eggs any style, Vuda streaky bacon, Yaqara sausage, potato hash, tomato, mushrooms
Shredded Yaqara beef silverside hash w/ poached egg, potato, bacon, peppers, onion parsley, island-made tomato chutney
Crispy rice paper roll w/ Vuda streaky bacon, scrambled egg, cheese, coriander, onion capsicum, grilled tomato, chipotle
Eggs Benedict w/ smoked wahoo or Vuda leg ham, moca spinach, hollandaise
Open omelette w/ roasted tomato, sautéed spinach, ota fern, cream cheese, caramelised onion
Bacon & egg roll w/ island-made tomato sauce
Seasonal fruit pancakes w/ mascarpone, maple syrup
Multigrain toast w/ avocado, rocket, charred corn, feta, olive oil
Roti wrap w/ Fijian style scrambled egg, onion, coriander, chili, island-made tomato chutney
French toast w/ Vuda streaky bacon, grilled banana, cinnamon sugar, mascarpone, Fiji honey
Island porridge w/ coconut cream, caramelized banana, toasted almond, coconut flakes

Espresso	9
Café latte	11
Long black	11
Flat white	11
Cappuccino	11
Extra coffee shot	4
Iced coffee	11
Iced Tea	11
Hot chocolate	11
Tropical fruit smoothie	16
Banana smoothie	16
Spirulina health shake	20



SAMPLE MENU

LUNCH 1

Cocktail & Wine of the Day

Golden beach w/ orange juice, mango juice, lemon squash, ginger ale	18
Pikorua Sauvignon Blanc (NZ) w/ crisp, clean, touch of gooseberry & light herbal notes	22
Frozen Passionfruit Mojito w/ passionfruit, white rum, mint	30

Main

Hand rolled pasta w/ roasted vegetables, kalamata olive tapenade, shaved parmesan	37
Pan seared tuna w/ green beans, tomato, herb salad, chili croutes	42
Beer battered fish w/ tartare sauce, side salad, fries	42
Pho Ga Vietnamese rice noodle broth w/ crumbed chicken, herbs, chili, lemon	42
Spicy beef salad w/ green papaya, chili, aromatic herbs, lime	42
Chicken burger w/ crumbed breast, slaw, tomato, cheese, lettuce, aioli, fries	42
Garlic prawns w/ steamed semolina, coconut chutney, sambar	45

Sweet

Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream	30
Seasonal fruits w/ Fiji honey, yoghurt	30
Coconut panna cotta w/ toasted pistachio, coconut flakes	30
Chocolate financier w/ chocolate mousse, vanilla cream, pistachio crumble	30
Banana fritter w/ coconut ice-cream, nut brittle, caramel glaze	30



SAMPLE MENU

LUNCH 2

Cocktail & Wine of the Day

Sweet Lips w/ passionfruit juice, pineapple juice, lemonade, grenadine	18
Oyster Bay Pinot Gris (NZ) w/ a soft delicate style, fresh citrus taste with hints of ginger	23
Citrus Sangria w/ Rosè wine, orange, lemon, orange juice	26

Main

Udon noodle salad w/ coriander, tomato, spring onion, tofu, soy sesame dressing	37
Pan seared walu w/ potato salad, eggplant sambal, salsa verde	42
Tempura fish w/ pickled ginger aioli, local spinach salad, plantain crisps	42
Coconut poached chicken salad w/ green papaya, herb salad, nam jim	42
Banh mi Vietnamese crispy baguette w/ pork belly, pickled vegetables, herb chili mayonnaise, plantain crisps	42
Me goreng w/ prawns, hokkien noodles, wok vegetables, soy, lime, coriander	45
Waygu beef burger w/ lettuce tomato, beer cheese melt, onion rings, fries	45

Sweet

Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream	30
Seasonal fruits w/ Fiji honey, yoghurt	30
Hazelnut bite w/ crust puff, vanilla cream, shortbread, chocolate crunch	30
Triple chocolate brownie w/ rum ganache, vanilla ice-cream, nut brittle	30
Coconut custard w/ poached pineapple, nut crumble, toasted coconut	30



SAMPLE MENU

DINNER 1

Starter

Local dhal soup w/ split yellow lentils, turmeric, tomato, chili	28
Traditional Fijian kokoda (koh-kon-dah) w/ reef fish, lime, coconut milk, chili	34
Pan seared scallops w/ sweet corn puree, bacon crumble	37
Chicken satay w/ peanut sauce, lemongrass smoke	37
Barbeque prawns w/ yoghurt coriander remoulade, mango chili salsa	46

Main

Penne pasta w/ grilled vegetables, sundried tomato pesto, parmesan	65
Fijian chicken curry w/ steamed rice, roti, pappadum, condiments	72
Poached reef fish w/ coconut, lime, violin fern, cassava	72
Mango chicken w/ beans, minted tempura vegetables, lime chili labneh	72
Duo of New Zealand lamb w/ green pea risotto, green pea fritters, roquette	78
Savannah beef sirloin w/ confit potato, portobello mushrooms, seasonal vegetables	78

Sweet

Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream	30
Seasonal fruit w/ Fiji honey yoghurt	35
Chocolate soufflé w/ coconut ice-cream, sugar spear	35
Tropical affogato w/ chocolate crunch, Fiji coffee rum, espresso, vanilla ice-cream	35
Lemongrass & Malibu panna cotta w/ coconut crisp, fruit salsa	35
Cheese selection w/ dried fruits, nuts, lavosh, grissini, crackers	45



SAMPLE MENU

DINNER 2

Starter

Local dhal soup w/ split yellow lentils, turmeric, tomato, chili	28
Traditional Fijian kokoda (koh-kon-dah) w/ reef fish, lime, coconut milk, chili	34
Beetroot thoran w/ beetroot puri, beetroot crisps, feta, orange	34
Sticky chicken wings w/ caramalized pineapple, red cabbage slaw	37
Soft shell crab w/ cucumber & green papaya salad, heart of palm	46

Main

Pork belly w/ colcannon potatoes, apple salsa, maple glaze	72
Fijian beef curry w/ roti, rice, condiments, pappadum	72
Pan seared trevally w/ beetroot, carrot puree, citrus beurre blanc	72
Chicken breast w/ herb potatoes, broccoli, bacon & mushroom cream sauce	72
Black onyx beef rump w/ Anna potatoes, green beans, green peppercorn sauce	78
Rack of lamb w/ mustard potatoes, spinach, moilee sauce	78

Sweet

Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream	30
Seasonal fruit w/ Fiji honey yoghurt	35
Bombe Alaska w/ praline, Grand Marnier, macerated orange	35
Mango parfait w/ coconut sago, pickled watermelon rind, volcanic rocks, macaron crumble	35
White chocolate mousse cake w/ coconut tuile, berry glaze, toasted nut brittle	35
Cheese selection w/ dried fruits, nuts, lavosh, grissini, crackers	45



SAMPLE MENU

TEPPANYAKI

F\$160 per person, 3 course

Starter

Sashimi w/ seafood pickled ginger, wasabi, soy
Combination sushi w/ tuna, salmon, prawn, omelette nigiri, sushi rolls
Sushi w/ salmon, tuna, chicken & vegetable sushi rolls, wasabi, soy
Rainbow roll w/ vegetables, salmon, tuna, prawn, omelette, wasabi, soy
Tataki w/ teppanyaki seared tuna or beef, ginger, wasabi, soy

Main

Taiga ebi w/ tiger prawns, Japanese aioli
Teriyaki chicken w/ sweet soy, ginger, garlic, sesame
Wasabi beef w/ NZ tenderloin thinly sliced, rolled in wasabi, garlic, butter, soy
Mixed seafood w/ tuna, salmon, tiger prawns, lobster, mirin, ginger, soy
NZ Beef tenderloin w/ garlic, ginger, butter, soy

Sweet

Tropical fruit crepes w/ vanilla ice-cream
Teppanyaki marshmallow w/ tropical fruit, vanilla ice-cream



SAMPLE MENU

BEACH PICNIC

9.45am to 2.30pm

F\$645 per couple

Lunch

A selection from below, one per person:

Rare roast beef, grilled eggplant salad, pesto vinaigrette
Ham, salami, pastrami, olives, sun dried tomatoes
Grilled chicken, green papaya, lime dressing
Grilled prawn salad, bean sprouts, basil, pea shoots, palm sugar, sesame seeds

Sides

Fresh bread rolls
Tropical fruit plate
Cheese with crackers

Beverage

Fiji Water 2 x 1litre
Bottle of Moet & Chandon Champagne
Please ask at Reception for other beverage additions required

Extras

Orange juice 1litre F\$17
Red Rock Deli potato crisps F\$17.50
Sunscreen F\$55.00
Water proof camera F\$108.00

