



Breakfast

CONTINENTAL BREAKFAST FJ\$40

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

OR

A LA CARTE BREAKFAST FJ\$51

includes Continental Breakfast with one selection below

Tokoriki Breakfast

eggs any style, Vuda streaky bacon, Yaqara sausage, potato hash
tomato, mushrooms, island-made tomato chutney

Shredded Yaqara Beef Silverside Hash

shredded potato, silverside, fried eggs, island-made tomato chutney

Crispy Rice Paper Roll

Vuda streaky bacon, scrambled egg, cheese, coriander
onion, capsicum, grilled tomato, chipotle

Eggs Benedict

smoked wahoo or Vuda leg ham, moca spinach, hollandaise

Open Omelette

roasted tomato, sautéed spinach, ota fern, cream cheese, caramelized onion

Bacon & Egg Roll

island-made tomato sauce

Seasonal Fruit Pancakes

mascarpone, maple syrup

Avocado Toast

multigrain toast, rocket, charred corn, feta, olive oil

Roti Wrap

Fijian style scrambled egg, onion, coriander, chili, island-made tomato chutney

French Toast

Vuda streaky bacon, grilled banana, cinnamon sugar, mascarpone, Fiji honey

Island Porridge

coconut cream, caramelized banana, toasted almond, coconut flakes

DRINKS

espresso FJ\$10

café latte, long black, flat white, cappuccino FJ\$12

iced coffee, iced tea, hot chocolate FJ\$18

tropical fruit smoothie FJ\$16

Spirulina health shake FJ\$18

extra shot coffee FJ\$5



Prices are in Fijian dollars and inclusive of 25% Fiji Government taxes



Oceanfront Breakfast

Breakfast FJ\$77 per person

tropical fruits, fruit juice, yoghurt, Bircher muesli, choice of cereal, pastry basket, island preserves, charcuterie, cheese, filter coffee, tea selection, free flow French sparkling wine

Tokoriki Breakfast

eggs any style, Vuda streaky bacon, Yaqara sausage, potato hash
tomato, mushrooms, island-made tomato chutney

Shredded Yaqara Beef Silverside Hash

shredded potato, silverside, fried eggs, island-made tomato chutney

Crispy Rice Paper Roll

Vuda streaky bacon, scrambled egg, cheese, coriander
onion, capsicum, grilled tomato, chipotle

Eggs Benedict

smoked wahoo or Vuda leg ham, moca spinach, hollandaise

Open Omelette

roasted tomato, sautéed spinach, ota fern, cream cheese, caramelized onion

Bacon & Egg Roll

island-made tomato sauce

Seasonal Fruit Pancakes

mascarpone, maple syrup

Avocado Toast

multigrain toast, rocket, charred corn, feta, olive oil

Roti Wrap

Fijian style scrambled egg, onion, coriander, chili, island-made tomato chutney

French Toast

Vuda streaky bacon, grilled banana, cinnamon sugar, mascarpone, Fiji honey

Island Porridge

coconut cream, caramelized banana, toasted almond, coconut flakes

DRINKS

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iced coffee, iced tea, hot chocolate FJ\$18

tropical fruit smoothie FJ\$16

Spirulina health shake FJ\$18

extra shot coffee FJ\$5



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Lunch 1

COCKTAIL & WINE

- Golden Beach w/ orange juice, mango juice, lemon squash, ginger ale FJ\$18
- Pikoura Sauvignon Blanc (NZ) w/ notes of gooseberry, herbs & passionfruit FJ\$23
- Frozen Passionfruit Mojito w/ passionfruit, white rum, mint FJ\$32

MAIN

- Steamed bao beef bulgogi w/ slaw, kimchi, aioli, taro crisps FJ\$42
- Pan seared tuna w/ green beans, tomato, herb salad, chili croutes FJ\$42
- Beer battered fish w/ tartare sauce, side salad, fries FJ\$42
- Bun Bo Hue w/ beef skewers, vermicelli, lemongrass, herbs FJ\$42
- Spicy beef salad w/ green papaya, chili, aromatic herbs, lime FJ\$42
- Chicken burger w/ crumbed breast, slaw, tomato, cheese, lettuce, aioli, fries FJ\$42
- Garlic prawns w/ steamed semolina, coconut chutney, sambar FJ\$45

SWEET

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

Chef Ashim



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Lunch 2

COCKTAIL & WINE

- Sweet lips w/ passionfruit juice, pineapple juice, lemonade, grenadine FJ\$18
- Oyster Bay Pinot Gris (NZ) w/ a soft delicate style, fresh citrus taste with hints of ginger FJ\$24
- Citrus Sangria w/ Rosè wine, orange, lemon, orange juice FJ\$32

MAIN

- Sticky pork ribs w/ crispy roasted potatoes, spring onions, side salad FJ\$42
- Pan seared walu w/ potato salad, eggplant sambal, salsa verde FJ\$42
- Tempura fish w/ pickled ginger aioli, local spinach salad, plantain crisps FJ\$42
- Coconut poached chicken salad w/ green papaya, herb salad, nam jim FJ\$42
- Banh mi Vietnamese baguette w/ pork belly, pickled vegetables, herbs, chili mayonnaise, plantain crisps FJ\$42
- Me goreng w/ prawns, hokkien noodles, wok vegetables, soy, lime, coriander FJ\$45
- Waygu beef burger w/ lettuce, tomato, beer cheese melt, onion rings, fries FJ\$45

SWEET

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

Chef Ashim



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Lunch 3

COCKTAIL & WINE

Sota Tale w/ fresh banana, papaya, strawberry, mango juice, pineapple juice FJ\$18
Babich Chardonnay (NZ) w/ creamy palate, melon & peach flavours, clean dry finish FJ\$22
Dromu ni Siga w/ white rum, midori, pineapple juice, mango monin, coconut cream, grenadine FJ\$32

MAIN

Pumpkin risotto w/ pumpkin flower, pumpkin seeds, shaved parmesan FJ\$37
Salad Nicoise w/ pan seared tuna, potato, beans, soft boiled egg, olives, capers, lime vinaigrette FJ\$42
Beer battered fish w/ tartare sauce, side salad, fries FJ\$42
Caesar salad w/ grilled chicken, garlic croutons, bacon, egg, anchovies, parmesan FJ\$42
Braised beef rib sliders w/ mushrooms, onions, cheese, lettuce, tomato, fries FJ\$42
Char-siu pork w/ sticky rice, stir fry vegetables, soy, sesame FJ\$42
Nasi Goreng w/ chicken, prawns, coriander, sambal, shredded egg FJ\$45

SWEET

Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream FJ\$30
Deconstructed banana split w/ chocolate mousse, vanilla ice-cream, brownie, macadamia nut brittle FJ\$30
Passionfruit panna cotta w/ caramel pistachio, coconut marshmallow, berry compote FJ\$30
Coconut soft meringue w/ fruit salsa, vanilla sauce, candy orange FJ\$30
Seasonal fruit w/ Fiji honey, yoghurt FJ\$30

Chef Ashim



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Lunch 4

COCKTAIL & WINE

- Day Dreamer w/ papaya, mango juice, cane sugar, soda FJ\$18
- Wild Oats Rosè (AU) w/ soft & dry, juicy red fruit characters FJ\$22
- Tokoriki Long Island Iced Tea w/ vodka, rum, whisky, passionfruit, mango juice FJ\$36

MAIN

- Falafel w/ hummus, peppers, cumin tortilla, tomato salsa FJ\$37
- Pan seared walu w/ salsa verde, garden salad, tomato, vinaigrette FJ\$42
- Fettuccine carbonara w/ white wine cream sauce, bacon, parmesan, basil FJ\$42
- Chicken ciabatta w/ cumin lime rub, burnt sweet corn relish, taro crisps FJ\$42
- Sesame crusted beef w/ candied peanuts, pickled cucumber, herb salad FJ\$42
- Tempura nori walu w/ wasabi aioli, pickled ginger, udon noodle salad FJ\$42
- Waygu beef burger w/ lettuce, tomato, beer cheese melt, onion rings, fries FJ\$45

SWEET

- Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream FJ\$30
- Warm chocolate brownie w/ toasted pistachio, nut crumble, ganache, ice-cream FJ\$30
- Caramel banana w/ coconut ice-cream, caramel, salted peanuts, praline FJ\$30
- Passionfruit panna cotta w/ passionfruit glaze, orange ice-cream FJ\$30
- Seasonal fruit w/ Fiji honey, yoghurt FJ\$30

Chef Ashim



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Dinner 1

STARTER

- Local dhal soup w/ split yellow lentils, turmeric, tomato, chili FJ\$28
- Traditional Fijian kokoda w/ walu, lime, coconut, chili FJ\$34
- French style vegetable soup w/ cheddar & caramelized onion FJ\$34
- Caramelized pork w/ chili vinegar, sesame, salad leaves FJ\$37
- Salt & pepper prawns w/ lemongrass mayonnaise, green papaya FJ\$46

MAIN

- Fettuccine arrabiatta w/ tomato, basil, goats cheese jalapeno, parmesan FJ\$65
- Barbeque pork cutlet w/ pork neck skewer, Thai style apple & peanut salad FJ\$72
- Fijian beef curry w/ steamed rice, roti, pappadum, condiments FJ\$72
- Bacon wrapped chicken w/ broccoli, potatoes, mushrooms, thyme FJ\$72
- Poached reef fish w/ coconut, lime, violin ferns, cassava FJ\$72
- Duo of lamb w/ rack of lamb, osso bucco, green pea risotto, fritters FJ\$78

SWEET

- Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream FJ\$30
- Bombè Alaska w/ chocolate sponge, Grand Marnier, vanilla ice-cream, meringue FJ\$35
- Vanilla panna cotta w/ tropical fruit salsa, almond sugar tuile FJ\$35
- Chocolate tart w/ caramel sauce, pistachio, vanilla ice-cream FJ\$35
- Seasonal fruit w/ Fiji honey, yoghurt FJ\$35

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- Cheese selection with dried fruits, nuts, lavosh, grissini, crackers FJ\$45

Chef Ashim



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Dinner 2

STARTER

- Local dhal soup w/ split yellow lentils, turmeric, tomato, chili FJ\$28
- Traditional Fijian kokoda w/ walu, lime, coconut, chili FJ\$34
- Larb gai w/ pork, sticky rice, lime, chili, pickled cucumber FJ\$37
- Rillette of duck w/ sourdough toast, vegetable pickle FJ\$37
- Barbeque prawns w/ pineapple salsa, jalapeno, coriander FJ\$46

MAIN

- Vegetarian delight w/ pannipuri, spinach haloumi, potato spring onion paratha FJ\$65
- Fijian style chicken curry w/ steamed rice, roti, pappadum, condiments FJ\$72
- Crispy pork belly w/ mustard potato mash, broccoli, maple glaze FJ\$72
- Pan fried walu w/ six wood smoked paprika, cow peas, tomato FJ\$72
- Creamy chicken penne w/ mushroom, basil, parmesan FJ\$72
- Savannah beef sirloin w/ blackened onions, roasted potatoes, mushroom, jus FJ\$78

SWEET

- Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream FJ\$30
- Dark chocolate cheesecake w/ pistachio nut crumbles, vanilla ice-cream FJ\$35
- Lemon tart w/ strawberry coulis, vanilla ice-cream FJ\$35
- Crème brûlée w/ pistachio biscotti FJ\$35
- Seasonal fruit w/ Fiji honey, yoghurt FJ\$35
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- Cheese selection w/ dried fruits, nuts, lavosh, grissini, crackers FJ\$45

Chef Ashim



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Dinner 3

STARTER

- Local dhal soup w/ split yellow lentils, turmeric, tomato, chili FJ\$28
- Traditional Fijian kokoda w/ walu, lime, coconut, chili FJ\$34
- Pork satay w/ green papaya, peanut sauce, lemongrass smoke FJ\$37
- Smoked wahoo w/ pear, fennel, herbs, candied walnut FJ\$37
- Crab tian w/ avocado, papaya, mustard cress, ginger mayo FJ\$46

MAIN

- Beetroot risotto w/ feta cheese, pine nuts, pickled beetroot, passionfruit FJ\$65
- Fijian style fish curry w/ steamed rice, roti, pappadum, condiments FJ\$72
- Duo of pork w/ ribs, cutlet, colcannon mash, carrot, broccoli, prunes FJ\$72
- Pan seared cod w/ hand rolled fettuccine, tomato, grilled eggplant, parmesan FJ\$72
- Peppered chicken w/ palusami, spring onion, fried potatoes, coconut sauce FJ\$72
- Beef bourguignon w/ roasted potatoes, mushrooms, carrots, red wine FJ\$78

SWEET

- Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream FJ\$30
- Chocolate soufflé w/ vanilla ice-cream, sugar spear, chocolate sauce, nut crumble FJ\$35
- Green tea odyssey w/ green tea ice-cream, macarons, green tea pound cake FJ\$35
- Island affogato w/ chocolate crunch, Fiji rum, espresso, vanilla ice-cream FJ\$35
- Seasonal fruit w/ Fiji honey, yoghurt FJ\$35

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- Cheese selection w/ dried fruits, nuts, lavosh, grissini, crackers FJ\$45

Chef Ashim



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Dinner 4

STARTER

- Local dhal soup w/ split yellow lentils, turmeric, tomato, chili FJ\$28
- Traditional Fijian kokoda w/ walu, lime, coconut, chili FJ\$34
- Yellow fin tuna tataki w/ furakaki, heart of palm, ponzu sauce FJ\$37
- Barbeque scallops w/ green papaya, lime, chili, herbs FJ\$46
- Tempura soft shell crab w/ pineapple, chili soy, herbs FJ\$46

MAIN

- Moringa pasta w/ yellow lentils, steamed semolina, coconut chutney FJ\$65
- Pan seared yellow fin tuna w/ coconut curry sauce, steamed rice, roti, condiments FJ\$72
- Stuffed chicken breast w/ camembert, apricot, bacon potatoes, carrots FJ\$72
- Pan seared snapper w/ beetroot, carrot puree, citrus beurre blanc, salsa verde FJ\$72
- Rack of lamb w/ watermelon, feta, green beans, mint FJ\$78
- Black onyx beef rump w/ roasted garlic potatoes, mushrooms, vegemite butter FJ\$78

SWEET

- Tokoriki sandy ice-cream w/ nut praline, brandy snap, Fiji coconut rum cream FJ\$30
- New York baked cheesecake w/ citrus coconut cream, tropical fruit salsa passionfruit glaze FJ\$35
- Passionfruit parfait w/ volcanic rock, orange segment, macron crumble FJ\$35
- Rocky road w/ marshmallow, nuts, Baileys, ice-cream FJ\$35
- Seasonal fruit w/ Fiji honey, yoghurt FJ\$35

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- Cheese selection w/ dried fruits, nuts, lavosh, grissini, crackers FJ\$45

Chef Ashim



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Oishii Teppanyaki

STARTER

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

MAIN

- Tiger prawns with Japanese aioli
- Teriyaki chicken with sweet soy, ginger, garlic, sesame
- Wasabi beef with thinly sliced NZ tenderloin, rolled in wasabi, garlic, butter, soy
- Mixed seafood with tuna, salmon, tiger prawns, lobster, mirin, ginger, soy
- NZ beef tenderloin with garlic, ginger, butter, soy

SWEET

- Tropical fruit crepes with vanilla ice-cream
- Marshmallow with tropical fruit, vanilla ice-cream

FJ\$160 per person



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Seafood Degustation

Amuse Bouche

STARTER

Tiger prawns with dipping sauce

Tuna Tataki brushed with miso, crusted sesame, wasabi aioli & soy

Salt & pepper calamari with baby octopus

Sorbet

MAIN

Lobster grilled with dipping sauces

pineapple salad

SWEET

Tokoriki sandy ice-cream with nut praline

brandy snap, Fiji coconut rum cream

Chef Ashim

FJ\$390 per couple

Meal Plan FJ\$130 per couple



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Island Beach Picnic

FJ\$645 per couple

please select one dish per person, sides & beverage included

LUNCH

Rare Roast Beef

grilled eggplant salad, pesto vinaigrette

Antipasto plate

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

1 bottle of Moët Chandon Champagne

two 1 litre bottles of Fiji Water

Please ask Reception for other beverage additions

EXTRAS

1 litre orange juice FJ\$20

Red Rock Deli potato chips FJ\$18

sunscreen FJ\$55

waterproof camera FJ\$108



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