

# PRIVATE DINNER MENU (PLATED)

**Soup** — Seafood chowder or soup of the day

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## **Entree**

Chicken & pineapple skewers with peanut sauce

**OR**

Fijian seafood ceviche finished with coconut cream served in shell

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## **Main**

Fillet steak with a creamy garlic & mushroom sauce served with cajun dusted prawns  
& sautéed local vegetables

**OR**

Marinated chicken breast served with a medley of fresh local vegetables & drizzled  
with béarnaise sauce

**OR**

Wine poached fillet of reef fish topped with a spicy shrimp sauce & fruity salsa  
served with fresh local vegetables

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## **Dessert**

Coconut crème brûlée served with vanilla bean ice cream & ginger tuille

**OR**

Caramel mudcake with toffee cream

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**FJ\$138.00 PER PERSON**

