

The heartbeat of the resort, Copra Restaurant features a wide selection of beachside buffet dining to fill hungry tummies after a busy day of activities at Plantation Island Resort.

Buffet meals are served daily for breakfast and dinner. Guests are welcome to take part and dress in theme. During the day you'll find a casual snack lunch menu available for something quick and easy, with a great selection of burgers, sandwiches, wraps, salads and popular favourites.





# Monday

#### SOUP

Dhal - Traditional lentil soup

#### BREAD

Freshly baked bread rolls Roti & paratha bread Poppadum

#### SALADS

Tossed green salad Cucumber yoghurt mint salad Coconut chutney Carrot & cucumber raita Tamarind chutney Aloo chaat Paneer pineapple chaat Chickpeas and potato chaat

#### HOT LIVE STATION

**Vegetable samosa** - served with fennel & coconut curry sauce

Idli and chutney

Masala fish with sambal
Puri - deep fried Indian bread

#### ACCOMPANIMENTS

Mango chutney, cucumber yoghurt, mint yoghurt, fresh chilli, hot chilli sauce, chilli fish sauce, fresh coconut

#### HOT ITEMS

Steamed jasmine rice Thai style chicken curry Fijian lamb curry - served with our Fijian style garam masala Butter chicken - marinated in tandoori spice masala Okra with tomato chutney Hyderabadi vegetable biryani Onion bhaji Aloo gobi

## DESSERTS

Vegetable korma

A selection of Indian sweets, fruit platters, assorted cheese cake

Gulaab jamun

Haluwa - carrot & semolina

Barfi - milk & coconut fudge

Desiccated coconut ladoo

**Rice pudding** 

Breakfast Buffet: 7:00am - 10:30am • Lunch Menu: 12:00pm - 4:00pm • Dinner Buffet: 5:30pm - 9:00pm

Making a Reservation is highly recommended

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# INTERNATIONAL NIGHT

# Tuesday

#### SOUP

Creamy seafood soup - infused with thyme, white wine celery and leeks or Clear seafood soup Fresh baked rolls, focaccia bread and butter

#### SALAD

Caesar salad station - mix your own salad Cold cuts and platters - beef pastrami, sliced ham & antipasto platter Beetroot & orange salad - boiled beetroot, orange segments, oil and vinegar Cauliflower salad - cauliflower, coriander, garlic and mayonnaise German potato salad - potato, bacon, Dijon mustard, onion, salad oil and seasoning Asian slaw Vegetables crudites with cocktail sauce Pasta with pesto and grilled vegetables

#### SALAD SIDES

Olives, sun dried tomato and chili's Dressings: onion vinegar, thousand island, French, Italian and vinaigrette Dips: guacamole, tomato bruschetta

#### MAINS

Roast leg of lamb with green peas and lamb jus Marinated with garlic, herbs, crushed black pepper and olive oil, then slow-roasted to perfection

Chicken shawarma Tender marinated chicken, pan-fried with Middle Easten spices and herbs

Moroccan seafood tajine

Twice cooked pork belly with char siu sauce

Spanish pilaf Flavour packed rice dish simmered with aromatic spices, sautéed onions, garlic, tomatoes & capsicum

Chunky potatoes Golden roasted potatoes tossed with Kalamata olives, sundried tomatoes, and fresh rosemary

Sautéed cauliflower with mornay Sauce

Spaghetti and meatballs

# LIVE COOKING STATION PASTA

Freshly cooked to order with your choice of pasta and sauce

Pasta options: Choose from three varieties

Sauces: Tomato Basil - a classic, fresh tomato sauce with fragrant basil Creamy Pesto - rich and velvety with basil, garlic and parmesan Puttanesca - bold and tangy with olives, capers, garlic and chili

**Condiments** capsicum, garlic, cheese, oregano, onion, chilli, black olive, basil, sun dried tomato, bacon and chicken

## MEAT

Beef Steak served with creamy mushroom sauce Made with mixed mushrooms, onion, garlic, fresh herbs, mustard, ginger, dry sherry, and a touch of cream

## **DESSERT STATION**

Fresh fruit Lamington Tiramisu Apple strudel Caramel cinnamon roll Key lime pie Black forest cake Sticky date pudding

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# Barbecue GRILL

# Wednesday

#### SOUP

Cream of cajun spiced seafood chowder blended with jalapeno

Fresh baked bread, roll, buns, & garlic bread

## SALAD

Garden greens, watermelon, red onion salad & chilli

Tomato, cilantro, cucumber and yoghurt

Mexican corn and chilli bean salad

Texas potato salad

## SIDES

Shredded salad

Sour cream, sliced black olives

#### Shredded cheese, pico de gallo jalapeno

**Dips** - guacamole, sour cream & chives, mexican salsa, sundried tomato & capsicum

#### MAINS

Charred baby pork ribs

Moroccan herb rub chicken thigh

Fried cassava

Grilled cajun spiced Malolo fillet o' fish

Potato & gravy

#### LIVE BBQ STATION

Minute steak

Seafood skewer

Sausage

Grilled corn on cob

Chicken kebab

## DESSERTS

Chefs selection cakes and pastries

Cheese cakes

Churros with chocolate sauce

**Fresh platters** 

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# Thursday

#### SOUP

Sweet potato & spinach (moca) soup sauté spinach pureed with kumala (sweet potato) & enriched with fresh coconut cream

## SALAD

**Fijian kokoda** - raw fish cubes marinated in lime, onion, capsicum, tomato, chilli, coriander & coconut cream

Freshly tossed green salad

Tomato & chive salad

Pineapple & capsicum salad

## ROOT CROPS

Cassava, dalo, sweet potatoes (kumala) & honey glazed carrot

#### FROM THE EARTH OVEN: LOVO

Leg of lamb and whole chicken

Succulent smoky pork leg

## HOT DISHES

**Ika vakalolo** - baked market fish with coconut cream & vegetables

**Palusami** - baked layers of dalo leaves (rourou) filled with onions, tomatoes & thick coconut cream

Steamed pineapple rice

Farm fresh green spinach "miti" sauce

Vuaka Ni kovu - pork belly wrapped in taro leaves and slow braised

**Waitoto** - grilled local mussel and fish dipped in fresh chilli and lime

## DESSERTS

**Vudi vakasoso** - island banana baked dipped in coconut milk

Seasonal fruits

Coconut custard pie

Cassava pudding

**Tapioca vacalavalava** - steamed cassava in caramel sauce

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# Friday

#### SOUP

Black bean soup

Freshly baked Mexican Cemitas (Sesame Bun), cilantro, onion and roasted garlic rolls

## SALADS & APPETIZERS

Fiesta salad Romaine lettuce, sweet red onion, jalapeño, diced tomato, cilantro and sun-dried tomato vinaigrette

Char grilled Mexican spiced vegetables

Zucchini, onion, baby corn, celery, carrots, eggplant and capsicum

Fish & shrimp ceviche Sliced onion, pepper, lime juice and cilantro

Assorted dips Black bean, guacamole, garlic sour cream, tomato salsa, corn salsa, jalapeno and sliced black olives

## LIVE TACO BAR & QUESIDILLA STATION

Build your perfect taco or quesadilla with a variety of fresh ingredients: Taco shells, cooked ground beef, Black beans, julienne chicken, shredded cheddar cheese, shredded lettuce, pickled red onion, jalapeño, chopped tomatoes, sliced black olives, diced white onion and Queso fresco cheese

## MAINS

Char grilled chicken

Beef mince fajitas Seasoned beef mince sautéed with strips of capsicum and onion, wrapped in a warm tortilla.

Vegetable enchiladas

**Traditional Mexican rice** 

Chipotle pork belly

Cheesy potato topped with sauteed corn kernels

Coconut Fish Tender fish fillets gently cooked in a rich, creamy coconut sauce

Chilli beans

Chicken adobo Tender chicken simmered in a savory blend of soy sauce, vinegar, garlic, and aromatic spices

## DESSERT

Spiced hot chocolate brownies Capirotada bread pudding Lemon margarita bar Sweet & spicy fruit salad with star anise syrup Mexican chocolate pie Flan caramel mousse cake Homemade churros with chocolate sauce

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## Saturday

#### SOUP

Chicken vegetable noodle soup simmered in rice chicken stock with Asian flavours

Freshly baked bread & rolls

#### SALAD, CONDIMENTS & DRESSINGS

Tossed mixed greens salad

Chicken peanut & papaya salad with coriander

Baby shrimp with vermicelli noodles, chilli, ginger, garlic & lemon juice

Sichuan Cucumber salad

Thai beef salad

Sliced tomato platter

Asian slaw with spring onions

Grated carrots, corn kernel, kalamata olives, chilli kidney beans, red onions & Thai dressing

#### ΜΑΙΝ

Egg fried rice with prawn crackers

Asian style vegetables in oyster sauce

Beef and broccoli

Singaporean fish fillet in coconut pineapple sambal

Red chinese pork spare ribs

Chilli chicken

#### LIVE STATION

#### Laksa

Steamed fish, lemon pouched shrimp, egg, shredded chicken & thin noodles

#### Singapore satay

Chicken pieces with lemon grass, beef marinated with ginger and garlic

#### Dumpling & sushi

Live stir fry Chicken and vegetable with combination sauces and spices

#### DESSERTS

Tropical fruit craving Rice pudding Strawberry cheese cake Gateaux cakes Assorted mousse

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All prices are in Fiji Dollars and include Fiji Government taxes.





## Sunday

#### SOUP

Season fresh vegetable soup with toasted garlic bread

A selection of house baked breads & rolls

#### SALAD BAR

#### MAKE YOUR OWN SALAD

Large tanoa of assorted mixed field greens, garlic bread croutons, grated parmesan, bacon bites, hard-boiled eggs, bowl of grated carrots & tomato slices

#### DRESSING & CONDIMENTS

Balsamic dressing, chilli sauces, horseradish cream, olive oil, kalamata olives, pickle onion, mayo & citrus dressing

#### ΜΑΙΝ

Charred corn on cob Roast pumpkin with pine nuts Jacket potato Steamed farm fresh vegetables Creamy risotto Mixed herbs & lemon rubbed roast chicken Baked ground fish with mustard gravy

#### CARVING STATION

Pineapple glazed champagne ham

Oven baked rump steak with mustard crust

Rosemary infused boneless lamb leg

#### DESSERT SELECTION

#### **SELECTION OF CAKES, FLAN & TRIFLES**

Tropical fruits Carrot cake Banana cake Pineapple meringue

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