



Christmas Dinner Buffet

25 December 2026

THE MAGIC OF CHRISTMAS IS BEING TOGETHER

Smoked Duck Breast, Romaine Lettuce, Honey and Mustard Dressing
Confit and Grilled Octopus and Roast Vegetables, Curried Yoghurt
Pepper-Crusted Tuna, Duet with Zucchini and Wakame Vinaigrette
Prawns, Baby Spinach, Mango, Roasted Garlic Dressing
Thyme Marinated Honey Melon with Prosciutto Skewer
Roasted Eggplant Wedge, Confit Onion Salad with Tomato Vinaigrette (V)
Panzanella of Tomato, Mozzarella and Crunchy Bread Salad (V)
Honey Roasted Sweet Potato and Pumpkin, Mint Dressing (V)

CREATE YOUR OWN SALAD

4 Types of Lettuce, Cherry Tomatoes, Charred Corn Kernel Roasted Bell,
Pepper Black Olive, Green Olive, Sundried Tomatoes, Carrot Hair, Kidney Beans and Cucumber

SERVED WITH

Balsamic Vinaigrette, 1000 Island Dressing, French Dressing or Italian Dressing

SEAFOOD ON ICE TREASURE

Prawns Green-Lipped Mussels Bugs

SERVED WITH

Cocktail Sauce, Chilli Vinegar Dressing or Soy Garlic

CHEF'S HOT POT

Smoked salmon, leek and potato velouté

SERVED WITH

Selection of Bread Rolls and Butter

FIJIAN CHRISTMAS

Turkey Lovo, Chicken Lovo, Lamb Lovo, Beef Lovo Kumala Lovo,
Cassava Lovo or Dalo Lovo

SERVED WITH

Lemon Chilli Garlic with Chopped Coriander Soya Sauce
with Chilli Tamarind BBQ Glaze or Coconut Curry Sauce

\$130

per adult

Kids 0-11 years eat free

GF - Gluten Free V - Vegan VGN - Vegetarian DF - Dairy Free

All prices are in Fiji dollars and includes Fiji government taxes



ROAST TURKEY IS CALLING

Oven Baked Brined Turkey Breast

Cranberry Jelly, Roast Turkey Sauce, Apple and Chestnut Stuffing & Braised Red Cabbage

PORCHETTA IS CALLING

Oven Baked Boneless Pork Belly

Roasted Apple with Whole Grain Mustard Sauce, Five Spice Hoisin Glaze

HOT FROM THE KITCHEN

Oven Roasted Marinated Chicken with Fennel, Onion, Tomato and Thyme

Fijian Tuna Steak with Lemon Caper Butter with Sundried Tomatoes

Crispy Wahoo with Sweet and Sour sauce with Pineapple

Honey and Soy Glazed Pork Ribs

Lamb Osso Bucco with Root Vegetables

Slow Braised Beef with Beans Ragout

Seafood Lasagne

Truffle Mashed Potatoes (V)

Mixed Vegetables with Herb Butter (V)

Oven-Baked Root Vegetables with Chimichurri Drizzle (V)

Fragrant Pilaf Rice with Dried Fruits and Nuts (V)

DESSERTS MAKE EVERYTHING BETTER

Mini Tropical Christmas Trifle Cups

Chocolate Yule Log Slices

Christmas Pavlova Nests with Tropical Fruit

Gingerbread Cupcakes with Cream Cheese Frosting

Coconut Lamington Bites

Fruit Mince Tartlets

Banana Caramel Bread Pudding Squares

Red Velvet Christmas Cake Pops

Vanilla Panna Cotta with Berry Jelly

Assorted Christmas Cookies

Fresh Fruit Platter

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Festive Season Beverages

COCKTAILS

OLD FASHIONED

\$23

Regal whisky, sugar syrup, angostura bitters, soda water

CRANBERRY CHRISTMAS SPRITZ

\$23

Campari, sparkling wine, cranberry juice

GIN BASIL

\$23

Blue turtle gin, white sambuca, soda water, basil leaves, orange juice

PLANTATION MOSCOW

\$23

Vula viti vodka, ginger beer, cranberry juice, mint leaves, fresh lime

BLOODY MARY

\$25

Vodka, lemon juice, tomato juice, pepper, salt, tobasco, worcestershire sauce

MOCKTAILS

VIRGIN WATERMELON COLADA

\$10

Fresh watermelon, crème of coconut, pineapple juice, grenadine

VIRGIN WATERMELON MOJITO

\$10

Fresh watermelon, fresh mint leaves, sugar syrup, fresh lime, soda

CUCUMBER COOLER

\$10

Fresh cucumber, honey, mint leaves, lime juice, soda

MALOLO SUNSET

\$10

Passionfruit, mango, cranberry juice

Available 21-31 December 2026

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Festive Season Beverages

WINES	GLS	BTL
SPARKLING		
Yellow Glen Yellow (Australia)	\$15	\$60
WHITE		
Lindeman's Bin 35 Rosé (Australia)	\$14	\$60
Wolf Blass Chardonnay (Australia)	\$15	\$60
The Hunting Lodge Expression Sauvignon Blanc (New Zealand)	\$15	\$70
Yalumba 'Y' Series Riesling (Australia)		\$70
Babich Pinot Gris (New Zealand)		\$80
RED		
Frontera Shiraz (Chile)	\$14	\$60
Yalumba 'Y' Series Merlot (Australia)	\$15	\$70
Yalumba 'Y' Series Cabernet Sauvignon (Australia)		\$70
Te Henga Pinot Noir (New Zealand)		\$76
RTD (4 cans) & BEER BUCKETS (4 bottles)		
Hey Days (assorted)		\$38
Tribe (assorted)		\$38
Pals (assorted)		\$38
Vonu lager		\$30
Heineken		\$46

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