

2027

COPRA

H A P P Y N E W Y E A R

NEW YEAR'S EVE BUFFET DINNER

31 December 2026

BULA TO THE NEW YEAR

Let's Start with...

Poached Whole Salmon with Pickled Baby Vegetables
Smoked Wahoo with Roasted Sesame Dressing
Kokoda – Local Fish Cured in Citrus Juice with Coconut Cream, Tomato, Onion and Chilli
Grilled Octopus Salad with Tropical Fruits and Guacamole
Nama with Poached Mixed Seafood and Chilli Vinegar Dressing
Roasted Dalo Salad with Coconut Vinaigrette, Toasted Macadamia and Local Herbs (V)
Watermelon and Feta Cheese with Basil and Roasted Pumpkin Seeds (V)
Honey Roast Pumpkin with Pesto 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

Tomato Basil Chowder with Smoked Chicken, Basil Oil

COME WITH

Selection of Bread Rolls and Butter

\$130

per adult
Kids 0-11 years eat free

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

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

LET THE PARTY BEGIN

WE MEAT AGAIN

Oven-Baked Herb-Crusted Roast Beef with Chef's Special Marinade
Black Pepper Sauce, BBQ Sauce, Neutral Jus and Mustard

FIJIAN INSPIRED CARVING STATION

Lovo Roast Herbs Marinated Lamb Legs
Soya Chilli Dressing, Onion Sauce or Mint Sauce

BABI – FIJIAN STYLE HAM

Honey Glazed Leg of Ham
Clove and Spice Sauce Madeira Sauce Pineapple and Ginger Compote

PASTA LA VISTA BABY

Carbonara, Beef Bolognese, Napolitana or Aglio Olio
SERVED WITH
Parmesan Cheese

WHAT, CRÊPES SUZETTE STATION?

Orange Butter Sauce, Chantilly Cream and Salted Caramel Sauce
Crushed Toasted Almonds Candied Orange Peel

HOT FROM THE KITCHEN

Grilled Reef Fish with Lemon Beurre Blanc
Oxtail Stew in Rendang Reduction
Oven Roasted Chicken with Mushroom Ragout, Walnut
Potato Gnocchi with Seafood and Tomato Basil Sauce
Steamed Ginger Reef Fish with Soya Dressing, Coriander Leaf
Lamb Moussaka
Fijian Way of Coconut Curry Prawns
Potato Gratin
Half Shell Green-Lipped Mussels with White Wine Sauce with Roasted Garlic
Fijian Vegetable Curry (V)
Roasted Vegetable Lasagne (V)

DESSERTS MAKE EVERYTHING BETTER

Gold-Dusted Chocolate Mousse
Champagne-Style Berry Jelly Verrines
Mini Tiramisu Cake
Black Forest Gateau Squares
Passionfruit Coconut Panna Cotta
Salted Caramel Profiteroles
Midnight Brownie Bites
Mini Baked Cheesecakes with Berry Compote
Macaron Tower Assortment
Kids' Confetti Cupcakes
Fresh Fruit Platter

All prices are in Fiji Dollars and include Fiji Government Taxes.
GF - Gluten Free V - Vegan VGN - Vegetarian DF - Dairy Free