

PRIVATE DINNER MENU (PLATED)

Soup — Seafood chowder or soup of the day

Entree

Chicken & pineapple skewers with peanut sauce

OR

Fijian seafood ceviche finished with coconut cream served in shell

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

Dessert

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

OR

Caramel mudcake with toffee cream

FJ\$161.00 PER PERSON

