Table d'hôte Option

2 Courses - Choose either an Entrée and Main
OR
a Main and Dessert marked with a ✫

$85

3 Course Option with Sides - choose an Entrée, Main, Side and Dessert marked with a ✫

$110

Items not marked with a ✫ are available at supplemental prices
**BREAD AND CONDIMENTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic flat bread</td>
<td>15 FJD</td>
</tr>
<tr>
<td>Smoked tomato chutney, mint relish, beetroot jam</td>
<td></td>
</tr>
<tr>
<td>Freshly baked French baguette</td>
<td>15 FJD</td>
</tr>
<tr>
<td>House made herb cream cheese, olive tapenade, salted butter</td>
<td></td>
</tr>
</tbody>
</table>

**ENTRÉES**

**Fresh NZ imported oysters-1/2 dozen - Mix and match in pairs**

- Natural with lime wedge
- Classic style Kilpatrick
- French mignonette

**Tiger prawns, smoked salmon, papaya and coconut mousse fiesta**

Crispy poached tiger prawns wrapped in house smoked salmon, fresh lime infused papaya, a light savoury coconut mousse and red caviar, with sea grape dressing

**St Jacques Rockefeller**

Seared New Zealand sea scallops, served on a bed of creamy local spinach, poached daikon radish and topped with brioche crumbs. Served with a Pernod flavoured butter and fennel sauce

**Grilled chicken tartlet**

Caramelised onion and cheddar tartlet with local watercress, chilli crème fraîche and tomatoes

**Pacific yellow fin tuna tartare**

Freshly diced tuna served atop ripe hand picked avocado, salted cucumber, lemon, dill, wasabi mayonnaise and capsicum coulis

**Braised Natadola octopus risotto**

Creamy seafood flavoured risotto, dry Riesling wine with slow braised Natadola beach octopus, Kalamata olives, garden sweet green peas and house semi dried local tomatoes

**Beef Carpaccio**

Shaved tender sirloin, truffle dressing, baby watercress, aioli, shaved parmesan and caperberries

**Stuffed tai tai Pumpkin flowers**

Vonu battered with thyme, ricotta, Parmesan stuffed pumpkin flowers with a Fijian style caponata drizzled with a salsa verdi

---

$10 Fijian=$5.76 AUD/$6.20 NZD - July 2014

Ask before you eat. The food that is prepared in our hotel may contain trace of egg, peanuts, soya beans or one of its derivatives, milk, fish, shell fish, wheat, gluten or sesame seed. If you are intolerant to any of these products, kindly let us know. We shall suggest alternatives for you. Prices are charged in Fijian dollars and are inclusive of 15% vat & 5% stt. 10% surcharge on public holidays.
MAINS

- Coral trout and wild rice risotto
  Seared boneless fillet of local coral trout topped with plump NZ oysters poached in a light court bouillon. Served with a creamy wild rice risotto, warm lime and extra virgin oil infused sea grapes finished with a vanilla and egg yolk emulsion

- Brazed duck and truffled gnocchi
  Slow braised local duck, with house made truffle gnocchi, sweet potato, fresh tomato, sun ripened green zucchini, Yarra Valley feta and jus

- Atlantic salmon fillet
  Pan basted medium on a bed of garlic and chive, green tea poached cassava in a light saffron fish broth, high tide kai with local vegetables and spiced nama

- NZ lamb shank tagine style
  Slow braised premium NZ lamb shank served atop steaming hot buttery couscous, grilled Sun ripe vegetables, carrots, sun dried raisins and ratatouille jus spiced up with Harissa

- Pumpkin crêpe
  Rich golden pumpkin mixed with ricotta, Parmesan and mustard fruits wrapped in sage crépé and finished with a caramelized butter sauce

- Chicken Medallion
  Boneless, skinless chicken breast with Creamy Australian camembert, spicy salami, fresh herbs and brioche. Served on top of sweet potato fondant, creamed Fijian ota and buttery balsamic sauce

- Crispy Pork Belly
  Confit Fijian pork belly, crispy pommes darphin, white onion puree with petite calamari salad, local garden herbs and Cinzano Rosso vinaigrette

Grilled green Fijian lobster
  Flamed grilled with island style pesto, roasted sweet potatoes with toasted coconut

Local lobster thermidor
  Fresh green lobster meat, cooked in creamy mustard and cognac based sauce, topped with cheddar cheese and oven baked. Served with a hazelnut dressed mixed leaves.

$10 Fijian=$5.76 AUD/$6.20 NZD - July 2014

Ask before you eat. The food that is prepared in our hotel may contain trace of egg, peanuts, soya beans or one of its derivatives, milk, fish, shell fish, wheat, gluten or sesame seed. If you are intolerant to any of these products, kindly let us know. We shall suggest alternatives for you.

Prices are charged in Fijian dollars and are inclusive of 15% vat & 5% stt. 10% surcharge on public holidays.
Ask before you eat. The food that is prepared in our hotel may contain trace of egg, peanuts, soya beans or one of its derivatives, milk, fish, shell fish, wheat, gluten or sesame seed. If you are intolerant to any of these products, kindly let us know. We shall suggest alternatives for you.

Prices are charged in Fijian dollars and are inclusive of 15% vat & 5% stt. 10% surcharge on public holidays.

SIGNATURE DISH

Jewels of the Sea
A cornucopia of the sea’s bounty, ideal for sharing. Garlic grilled lobster, grilled prawn, in house smoked salmon, oysters, lemon wine poached crab, prawn and snipper claws, Fiji bitter battered mahi mahi, Singapore style clams and scallops, all with the classic sauces caper tartare, creamy cognac cocktail and béarnaise, accompanied with watercress salad and oven roasted potatoes.

$300 FJD
perfect for sharing

$10 Fijian=$5.76 AUD/$6.20 NZD - July 2014

Ask before you eat. The food that is prepared in our hotel may contain trace of egg, peanuts, soya beans or one of its derivatives, milk, fish, shell fish, wheat, gluten or sesame seed. If you are intolerant to any of these products, kindly let us know. We shall suggest alternatives for you.

Prices are charged in Fijian dollars and are inclusive of 15% vat & 5% stt. 10% surcharge on public holidays.
CROSS STEAKS

Australian specialty beef is prepared to your preference and served with its own garnish that reflects on the richness of the steak

Bone in steak selection all complimented with: garlic green beans wrapped in prosciutto and lemon wedge

Tasmanian Cape Grim natural beef
- Sirloin bone in—550g 99
- Bone in ribeye—400g 80
- T-bone – 700g *Big enough to share* 130

Wagyu steak selection all complimented with: oven roasted ricotta, basil and pine nut roasted tomato

N.S.W Rangers Valley Wagyu beef
- Rump cap —250g 60
- Striploin – 350g 90

Filet steak selection all complimented with: braised beetroot, feta, almond and Mandarin salad

Tasmanian Greenham’s all natural beef
- Eye filet – 200g 65
- Rib filet – 300g 70
- Hanger steak -300g 65

SAUCES

- Chimmichurri
- Beef jus
- Mushroom jus
- Creamy pepper
- Herb béarnaise
- Creamy blu

Ocean and Earth: Add 300g lobster tail to your steak 54

SIDES:

- Radisson Blu chive mashed potatoes
- Watercress, fetta, tomato, roasted garlic
- Cumin roasted pumpkin and basil
- Caesar dressed mixed leaves, red onion, cucumber
- Lemon sautéed island spinach
- Snake bean amandine
- Honey and sesame carrots
- Garlic and parmesan fries

$10 Fijian=$5.76 AUD/$6.20 NZD - July 2014

Ask before you eat. The food that is prepared in our hotel may contain trace of egg, peanuts, soya beans or one of its derivatives, milk, fish, shell fish, wheat, gluten or sesame seed. If you are intolerant to any of these products, kindly let us know. We shall suggest alternatives for you.

Prices are charged in Fijian dollars and are inclusive of 15% vat & 5% stt. A 10% surcharge on public holidays.
Signature Fijian Dishes

Entree

+ Fijian ota and prawn salad  $28
  Young Fijian Fern shoots topped with poached prawns, fresh dill dressing and cassava croutons

Main

+ Sugar cane skewered beef  $39
  Lean, tender prime rump steak cubes marinated in sesame oil and garlic, flamed grilled with cassava croquettes, lemon and butter braised island spinach served with rum and beef jus

+ Oven roasted and smoked banana leaf wrapped pork shoulder  $35
  Served with ginger, kumala, eggplant, tomato, Fijian spinach and coconut cream
CROSS DESSERT

$23

**Tia Maria cheesecake** – Oreo biscuit base, chocolate coated honeycomb, berry compote, pistachio praline and strawberry sorbet

**Hazelnut parfait** – with a hot fudge brownie, hazelnut cookie wafer, berry marshmallow and chocolate merengues

**BLU Berry brûlée** – served with mini apple and blueberry strudel, coconut and sour cream gelato

**The chocolate lover** – dense chocolate base with almond milk chocolate mousse smothered in rich dark chocolate, rose water jelly, strawberry cassis and vanilla bean gelato

**Cherry ripe semifreddo** – rich dark chocolate powder, thick berry juice, velvet berry Chantilly with champagne and cherry liqueur jellies

**Kava ice cream** – served with a chilled wash down pina colada garnished with kava root candy and a mixed berry rice pudding

**Dessert Sampler Platter** – ask about the Chef’s daily platter for sharing

Cheese Platter

$32

A selection of cheeses hand picked by our Chef for your enjoyment all served with quince jelly, NZ apples, air dried plums, red grapes, apricots, toast and water crackers.

**Mainland Edam** – 30g

Smooth Dutch style cheese with a creamy, mild taste

**Whitestone Windsor blue** – 30g

Delicate creamy blue, soft texture and silky smooth finish

**Jendi camembert** – 30g

Rich creamy camembert made from full cream milk

(not included in the 2 course and 3 course selections)

---

$10 Fijian=$5.76 AUD/$6.20 NZD - July 2014

Ask before you eat. The food that is prepared in our hotel may contain trace of egg, peanuts, soya beans or one of its derivatives, milk, fish, shell fish, wheat, gluten or sesame seed. If you are intolerant to any of these products, kindly let us know. We shall suggest alternatives for you.

Prices are charged in Fijian dollars and are inclusive of 15% vat & 3% stt.

10% surcharge on public holidays.