OPTION 1

FORK AND WALK CANAPES (minimum 20 pax)

Selection of international and South Pacific hot and cold appetisers served by wait staff

- 30 minutes (select 5 light options)  FJD$40 per person
- 60 minutes (select 5 light, 2 substantial items)  FJD$50 per person
- 90 minutes (select light, 2 substantial items)  FJD$60 per person

OPTION 2

SHARED TABLE PLATTERS (minimum 20 pax)  FJD$75 per person

Dine the Fijian way with platters served in the middle of the table to enjoy family-style. Menu includes:

1. SALADS AND SIDES x 3 selections
2. SIZZLING WOK or HOT POTS x 3 selections
3. BBQ GRILL x 4 selections
4. SWEET CART x 1 selection plus tropical fruits

OPTION 3

BEACH STALLS – LIVE STATIONS (minimum 75 pax)  FJD$95 per person

Inspired by Fiji’s roadside BBQ stands, this popular option features a chef at each hot station cooking and serving food for guests. Menu includes:

1. SALADS AND SIDES x 3 selections
2. SIZZLING WOK and/or HOT POTS x 4 selections
3. BBQ GRILL x 4 selections
4. SWEET CART x 3 selections

OPTION 4

SET COURSES – SEATED (80 pax)  3-course  FJD$165 per person

Serving style 1 (Alternate drop) – Kitchen prepares 50% of each course (two choices per course), dishes are served alternately to guests at the table.

Serving style 2 (Pre-ordered) – A guest list is prepared in advance with a pre-selection of the client’s choices for each course. This style of service provides each guest with their exact choice; however a table seating plan and guest selection must be provided before arrival on-island (at least 2 weeks in advance).

OPTION 5

MORNING AND AFTERNOON TEA

MORNING/AFTERNOON TEA x 2 selections with tea and coffee station  FJD$30 per person

MORNING/AFTERNOON TEA x 4 selections with tea and coffee station  FJD$35 per person

SPECIAL DIETARY REQUIREMENTS

- Our chefs are trained and versed in most food intolerances, food allergies, religious and vegetarian/vegan requests.
- Many of our dishes are prepared gluten-free (GF) as standard, with vegetarian (VEG) and nut inclusions (NUT) clearly stated.
- Guests with severe immune or anaphylactic reactions to food including coeliacs and those with nut allergies are encouraged to communicate their needs directly with the Executive Chef before their arrival on-island.
- All chicken, lamb and beef is 100% Halal-certified.
- Most vegetarian dishes can be prepared as vegan (VEGAN) and/or Jain (JAIN) on request in advance.

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### Light Canapés

**Seafood**
- **Fish Kokoda Shots**
  cured fish in coconut salsa  **GF**
- **Prawn Kokoda Shots**
  cured prawns in coconut salsa  **GF**
- **Seafood Margherita**
  grilled seafood in lemon seawater  **GF**
- **Panko Crab Balls**
  paw paw aioli
- **Ika Vakalo**
  charred fish in coconut milk  **GF**
- **Salt and Pepper Fried Squid**
  passionfruit mayonnaise  **GF**
- **Tuna Sashimi Poké**
  toasted sesame seeds and gingered tamari  **GF**
- **Coconut Fried Prawns**
  sweet mango aioli
- **Ika Vakalo**
  poached fish, fried
taro, coconut milk  **GF**
- **Masala Fried Fish**
  turmeric rice, tomato salsa  **GF**
- **Coconut Fish Curry**
  steamed rice, fruit chutney
- **Sesame-Crumbled Prawns**
  soba salad, lime dressing
- **Kerala Prawn Curry**
  steamed rice, tamarind chutney
- **Thai Prawn and Fish Cakes**
  atchara papaya salad, sweet chili chutney
- **BBQ Reef Fish**
  sweet and sour sauce, fresh pineapple

**Meats**
- **Mochiko Fried Chicken**
  toasted sesame sauce  **GF**
- **Satay Chicken Skewers**
  coconut peanut sauce  **GF**
- **Vietnamese Chicken Wings**
  sweet chili and garlic sauce  **GF**
- **Lamb Kofta**
  spice minted yoghurt  **GF**
- **Beef Slider**
  spiced bacon jam  **GF**
- **Smoked Chicken Slider**
  sweet mango mayonnaise
- **Pork Bao Bun**
  papaya hoisin sauce
- **Cumin Lamb Flatbread**
  cucumber raita
- **Ba’ra Lentil Dumplings**
  tamarind chutney  **GF**
- **Spinach Bahja Dumplings**
  mango aioli  **GF**
- **‘Palusami’ Arancini**
  poached taro leaves and rice with chilli chutney
- **Eggplant and Feta Flatbread**
  tamarind chutney
- **Potato and Eggplant Flatbread**
  masala curry
- **Baby Bruschetta**
  balsamic reduction

**Vegetarian**
- **'Palusami' Arancini**
  poached taro leaves and rice with chilli chutney
- **Eggplant and Feta Flatbread**
  tamarind chutney
- **Potato and Eggplant Flatbread**
  masala curry
- **Baby Bruschetta**
  balsamic reduction

### Substantial Appetisers

Slightly heavier starters, designed to sustain guests over a longer period.

**Seafood**
- **Ika Vakalo**
  poached fish, fried
taro, coconut milk  **GF**
- **Masala Fried Fish**
  turmeric rice, tomato salsa  **GF**
- **Coconut Fish Curry**
  steamed rice, fruit chutney
- **Sesame-Crumbled Prawns**
  soba salad, lime dressing
- **Kerala Prawn Curry**
  steamed rice, tamarind chutney
- **Thai Prawn and Fish Cakes**
  atchara papaya salad, sweet chili chutney
- **BBQ Reef Fish**
  sweet and sour sauce, fresh pineapple

**Meats**
- **Grandma’s Chicken Curry**
  steamed rice, fruit chutney  **GF**
- **Butter Chicken Curry**
  steamed rice, fruit chutney  **GF**
- **Grilled Lemongrass Chicken**
  tropical slaw  **GF**
- **Coconut Peri Peri Chicken**
  tropical slaw  **GF**
- **Beef Vindaloo**
  steamed rice, fruit chutney  **GF**

**Vegetarian**
- **Potato Eggplant Wedding Curry**
  steamed rice  **GF**
- **Cauliflower and Paneer Curry**
  steamed rice  **GF**
- **Masala Tea Chickpea Curry**
  steamed rice  **GF**
- **Treefruit Samosa**
  minted yoghurt
- **Spicy Kung Pao Noodle Stir Fry**
  roasted nuts
- **Classic Noodle Stir Fry**
- **Lemongrass and Ginger Stir Fry**
  steamed rice
- **Grilled Miso Eggplant**
  crumbled feta
- **Chiptole Cauliflower Steaks**
  hummus

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TABLE PLATTERS AND BEACH STALLS (options 2&3)

### SALADS AND SIDES

**GREENS SALAD** GF, VEG  
spinach, ferns, sea grapes, tomato salsa, coconut milk

**TRADITIONAL FISH KOKOA** GF  
lemon-cured Spanish Mackerel in freshly squeezed coconut milk, sea grapes and tomato salsa

**MALAMALA BEACH CLUB SALAD** GF  
smoked chicken, avocado, salad greens, sesame dressing

**TROPICAL SALAD** GF VEG  
young coconut, pineapple, melons, fresh herbs

**ROOT VEGETABLE SALAD** GF, VEG  
seasonal starches, lemon mayonnaise dressing

**PASSIONFRUIT SLAW** GF, VEG  
cabbage, carrot, fresh herbs, passionfruit, mayonnaise

**THAI BEEF NOODLE**  
grilled beef slices, coriander, ginger and chilli dressing

**SEA PRAWN CAESAR**  
grilled prawns, lettuce leaves, parmesan, anchovy, egg

**LOADED SWEET POTATOES**  
bacon jam, mozzarella cheese, yoghurt, salsa

### HOT POTS

**JACKET BBQ POTATOES** GF VEG  
fresh chives, Greek-style yoghurt

**EGG FRIED RICE** GF VEG

**ALOO BAIGAN WEDDING CURRY** GF, VEG  
classic Fijian potato and eggplant curry

**GRANDMA’S CHICKEN CURRY** GF  
boneless chicken, fresh curry leaves, tomato, coconut milk

**LAMB ROGAN JOSH WITH PUMPKIN** GF  
boneless lamb in a sweet and sour curry sauce

**BUTTER CHICKEN IN TIKKA MASALA GRAVY**  
tandoori-infused boneless chicken with creamy curry sauce, sweet mango chutney

**COCONUT RENDANG OF BEEF AND POTATO** GF  
boneless beef, freshly grated coconut, coconut milk

**BLACKENED BEEF ADOBO** GF  
boneless pork belly in coconut vinegar and soy

**BBQ GRILL**  
MISO BLACKENED EGGPLANT GF, VEG  
eggplant halves brushed with white miso, tahini yoghurt

### CHIPOTLE CAULIFLOWER STEAKS** GF, VEG  
spiced pepper and lime marinated cauliflower, coconut sambal

**CHEESE, RICE AND BEAN BURRITO** VEG  
panee cheese, mozzarella, spiced rice and beans in tortilla

**BULGOGI BEEF BURRITO**  
braised spiced beef, rice, kimchi, Korean BBQ sauce

**BEEF AND BACON SLIDER**  
local beef pattie, salad, espresso bacon jam

**LEMONGRASS PEANUT CHICKEN** GF  
boneless chicken marinated in herbs, peanut satay

**COCONUT PERI PERI CHICKEN** GF  
spicy chicken on-the-bone, coconut sambal

**ICK VAKALOLO FISH**  
braised fish fillets in ginger, tamarind and turmeric coconut sauce

**BLACKENED FISH TACO**  
spiced fish fillet, tropical slaw, guacamole, sour cream

**TURMERIC, GARLIC AND BUTTERED FISH**  
spice-marinated local fish cutlets, kecap manis butter

**CUMIN AND GHEE SQUID**  
spice-marinated squid, mint and coriander chutney

**ORANGE AND STAR ANISE OCTOPUS**  
slow-roasted local octopus, citrus vinaigrette

**STICKY PORK RIBS** GF  
slow-cooked pork-on-the-bone, honey papaya hoisin sauce

**SIZZLING WOK**

**CLASSIC STIR FRY** VEG  
seasonal vegetables, baby corn, shiitake, oyster sauce

**KUNG PAO CHICKEN**  
fresh pineapple, tomato, Sichuan spices, dried chilli

**MONGOLIAN LAMB**  
capsicum, cabbage, hoisin stir fry sauce

**CANTONESE BEEF**  
fresh tomato, Asian greens, Cantonese BBQ sauce

**SWEET AND SOUR MOCHIKO PORK**  
crispy boneless pork, pineapple and tomato sauce

**LEMONGRASS, BASIL AND COCONUT FISH**  
grilled boneless fish, local greens, fresh coconut sauce

**SWEET CHILLI AND BASIL PRAWNS**  
capsicum, local greens, sweet chilli and lime sauce

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TABLE PLATTERS AND BEACH STALLS (option 2&3)

SWEETS CART

FIJIAN CASSAVA CAKE
FIJIAN BANANA CAKE
CHAI SPICED CARROT CAKE
FRESH TROPICAL FRUIT CUTS GF
FRESH TROPICAL FRUIT SKEWERS GF
CHOCOLATE CARAMEL BROWNIES
COCONUT HONEY PIE
ROCKY ROAD BROWNIE
FIJIAN DONUTS tossed in cinnamon sugar
VUDI VAKASOSO plantain banana in coconut GF
LOCAL ICECREAM CART

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## SET COURSES (option 4)

### APPETISERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plantation Bruschetta Veg</td>
<td>Roasted pumpkin, basil, goat’s cheese, fragrant tomato salsa, balsamic reduction, garlic flatbread</td>
</tr>
<tr>
<td>Vegetarian Kokoda GF, VEG, DF</td>
<td>Eggplant, ferns, sea grapes, tomato salsa, coconut milk</td>
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<tr>
<td>Fijian Kokoda GF, DF</td>
<td>Lemon-cured Spanish Mackerel in freshly squeezed coconut milk, sea grapes and tomato salsa</td>
</tr>
<tr>
<td>Yellowfin Tuna Poké GF</td>
<td>Seasoned seaweed, sushi rice, caviar, garlic aioli</td>
</tr>
<tr>
<td>Prawn and Basil Rice Paper Roll GF, Nut, DF</td>
<td>Peanut sauce, nam jim dressing</td>
</tr>
<tr>
<td>Vodka-Cured Pearl Meat GF</td>
<td>Atchara pickled papaya, passionfruit ponzu</td>
</tr>
<tr>
<td>Smoked Chicken Salad GF, Nut, DF</td>
<td>Heart of palm, ferns, green papaya, roasted cashews, coconut chimichurri</td>
</tr>
<tr>
<td>Mochiko Fried Chicken</td>
<td>Kimchi slaw, toasted sesame paste</td>
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<tr>
<td>Chicken Caesar Salad</td>
<td>Hydroponic cos lettuce, grilled chicken, spiced bacon jam, toasted baguette, poached egg, charred lemon, parmesan</td>
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<tr>
<td>Spiced Ba’ra Lentil Dumplings GF, VEG</td>
<td>Pickled slaw, tamarind chutney, mint yoghurt</td>
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<tr>
<td>Treefruit Samosa VEG</td>
<td>Tomato salsa, sweet mango chutney</td>
</tr>
<tr>
<td>Sichuan Pepper Squid GF, DF</td>
<td>Lightly dusted in rice flour, with citrus ponzu and chilli aioli</td>
</tr>
<tr>
<td>Smoked Octopus GF</td>
<td>Atchara pickled papaya, masala pea besan, charred citrus</td>
</tr>
<tr>
<td>Seawater Poached and Roasted Pork Belly GF, DF</td>
<td>Plantain puree, pickled fern, spiced bacon rum jam</td>
</tr>
<tr>
<td>Spiced Fish Roti Tacos</td>
<td>Guacamole, slaw, yoghurt, spiced tomato salsa</td>
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</tbody>
</table>

### MAIN COURSE

#### VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spiced Lentil-Stuffed Eggplant VEG</td>
<td>Breadfruit mash, mint chimichurri, crumbled paneer cheese</td>
</tr>
<tr>
<td>Aloo Bindi VEG</td>
<td>Crumbed okra, crushed turmeric potatoes, fried chickpeas, pickled ferns, tomato salsa, masala besan paste</td>
</tr>
<tr>
<td>Mushroom Pilau VEG, GF</td>
<td>Grilled mushrooms, wilted ferns, pilau risotto, lemon-scented oil, ambarella chutney</td>
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</tbody>
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#### MEAT AND SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>Charcoal BBQ Chicken GF</td>
<td>Herb-marinated chicken on the bone, sweet potato puree, grilled zucchini, sweet mango chutney, chicken jus gras</td>
</tr>
<tr>
<td>Lemongrass Chicken GF</td>
<td>Pickled papaya, quinoa bean salad, satay peanut sauce</td>
</tr>
<tr>
<td>Paddock and Reef GF</td>
<td>Local-farmed beef, grilled sea prawns, Paris mash, smashed green peas, spiced rum bacon jam</td>
</tr>
<tr>
<td>Braised Beef Short Rib GF</td>
<td>Local-farmed beef, sweet potato mash, bundled vegetables, port jus gras</td>
</tr>
<tr>
<td>Smoked Lamb Shank</td>
<td>Roasted vegetables, rice pilaf, mint chimichurri, lamb jus</td>
</tr>
<tr>
<td>Braised Chicken Mignon GF</td>
<td>Bacon-wrapped boneless chicken thigh, cream cheese filling, baby potatoes, wilted greens, chicken jus</td>
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<tr>
<td>Grilled Pork Chop GF</td>
<td>Maple-baked sweet potato, buttered broccoli, spiced apple chutney</td>
</tr>
<tr>
<td>Red Papaya Fish GF</td>
<td>Grilled reef fish fillet, sesame-scented Asian vegetables, scented tea rice, papaya wedge, red papaya curry sauce</td>
</tr>
<tr>
<td>Grilled Snapper with Sauce Vierge GF</td>
<td>Grilled reef fish fillet, crushed potatoes, sautéed greens, fresh tomato salsa, beurre noisette</td>
</tr>
<tr>
<td>Steamed Fish of the Day GF</td>
<td>Smashed cucumber, steamed jasmine, coriander and ginger salad, sesame soy broth</td>
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</tbody>
</table>

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DESSERTS

SORBET AND FRUITS GF
tropical fruit sorbet, fresh and macerated local fruits

COCONUT SUNDAE GF
cococonut icecream, fresh tropical fruits, shaved fresh coconut, Pina Colada compote

GRILLED QUINOA CHOCOLATE BROWNIE
spiced blueberry compote, chocolate fudge, dark chocolate icecream

LYCHEE COCONUT PANNA COTTA GF, VEGAN
silky coconut custard infused with lychee, with nashi pear and lychee salad

COCONUT COUS COUS PUDDING
silky, cardamom and ginger cous cous, caramelised banana and pineapple, coconut shards, spiced passionfruit rum sauce

ROCKY ROAD BROWNIE
cerry compote, dark chocolate icecream

COCONUT HONEY TART
local icecream, caramelised coconut

GOLD RUSH SUNDAE
caramel and chocolate icecream, fresh honeycomb, chocolate marshmallow fudge

HUMMINGBIRD CAKE NUTS
pineapple, banana and coconut upside-down cake, cream cheese frosting, salted walnuts, candied pineapple

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MORNING AND AFTERNOON TEA (option 5)

Choose a selection of sweet or savoury dishes, includes tea and brewed coffee station

SWEET
- CARDAMOM CHOC CHIP COOKIE
- FIJIAN CASSAVA CAKE
- FIJIAN BANANA CAKE
- CHAI SPICED CARROT CAKE
- CHOCOLATE CARAMEL BROWNIES
- COCONUT HONEY PIE
- ROCKY ROAD BROWNIE
- FIJIAN DONUTS IN CINNAMON SUGAR
- FRESH TROPICAL FRUITS GF

SAVOURY
- SPINACH BAHJIA DUMPLINGS VEG
- BA’RA LENTIL DUMPLINGS GF, VEG
- VEGETABLE RICE PAPER ROLLS GF, VEG
- PRAWN RICE PAPER ROLLS GF
- CHOP SUEY SPRING ROLL VEG
- CHICKEN CHOP SUEY SPRING ROLL
- BEEF RENDANG MINI PIES
- CHICKEN MORNAY MINI PIES
- MOCHIKO FRIED CHICKEN

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