

# Dinner

## SAMPLE 1

### Entrée

Vegetable Tempura – seasonal Fijian vegetables with a soy and Tavua honey dipping sauce

Creamy rourou soup, a Fijian favourite, dalo leaves braised in coconut cream

### Mains

*Served with sautéed dalo or steamed rice and Steamed Ota (vegetable fern) or side salad*

Crispy coconut and lime crusted chicken breast with our special tomato and date relish

Spiced couscous with Cajun Beef

Pan-fried fish with seasonal fruit and lemon salsa

Vegan Pad Thai

### Dessert

*Served with Whipped Cream or Vanilla Ice Cream*

Chilled Citrus Cheese Cake

Selection of Island made Ice Creams

## SAMPLE 2

### Entrée

Prawn and vegetable rice paper rolls with a honey, ginger and lemon dipping sauce

Creamy pumpkin soup with coconut cream

## **Mains**

*Served with cassava chips or steamed rice, and  
Steamed Fiji spinach or side salad*

Fish in Lolo, a Fijian favorite – freshly caught fish poached in coconut cream and lemon leaves

Pan-fried Navua pork loin chops with mango and date chutney

Curry chicken or vegetables, full flavoured Fiji-style curry with roti, steamed rice and condiments

Vegan Burrito Bowl with spicy beans, seared corn and tomato salsa

## **Dessert**

*Served with whipped cream or vanilla ice cream*

Lumberjack Cake

Selection of Island made Ice Cream