



DINNER SET MENU
2020 / 2021

Dinner Set Menu



Our dinner set menus have delicious options for anything from a casual lunch to a lavish wedding reception. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

We will serve in alternate drops for groups of 50 people or more.

DINNER SET MENU A **\$70.00 pp**

Chargrilled Garlic Bread

APPETIZERS

Cream of Daruka (wild grass flower)

Leek with herb croutons

OR

Tartare of Yellow Fin Tuna (served rare)

On wasabi mash, radish and apple with mirin sesame dressing

MAINS

Kingfish

Fiji's famous walu fillet with a masala crust on lolo sauce, local vegetables and seasoned cassava chips

OR

Roasted Chicken Breast

Stuffed with cheese and herbs on brandy cream with market vegetables and potato galette

DESSERTS

Baked Cheesecake

On mango coulis with vanilla ice cream

OR

Glazed Pineapple

In Fiji rum with vanilla ice cream



DINNER SET MENU B **\$75.00 pp**

Basket of Bread
With roasted garlic butter

APPETIZER

Seafood Chowder
Creamy seafood soup with a dollop of brandy cream and herb croutons

MAINS

Bonefish Grill
Grilled walu fillet, calamari and prawn cutlets dressed with lemon herb dressing served with gratin potato and asian salad greens

OR

Chicken & Prawns
Roundels of chicken and prawns with diane sauce served with roasted vegetables, gratin potato

DESSERT

Chocolate Tart
With glazed tropical fruits



DINNER SET MENU C **\$98.00 pp**

Fresh Bread Basket
With sun dried tomato dip, basil pesto and beetroot dip

APPETIZERS

Balinese Fish Cake
With pickled cucumber and nam jim

OR

Lobster Bisque
Creamy soup of lobster with dollop of brandy cream

MAINS

Seared Yellow Fin Tuna
With roasted miso eggplant, wasabi mash, tsuma salad with lemon & soy

OR

Tender Fillet of Beef
With merlot butter, herb jus, market vegetables and garlic mashed potato

OR

Baked Conchiglion v
Pasta shell stuffed with vegetable peperonata, baked with cheese, served with bouquet of salad

DESSERTS

Hot Fudge Brownie
With vanilla ice cream

OR

Passionfruit Cheesecake
With coconut ice cream

Coffee Or Tea



DINNER SET MENU D **\$110.00 pp**

Fresh Bread Basket
With sun dried tomato dip, basil pesto and beetroot dip

APPETIZERS

Tataki of Yellow Fin Tuna
Seared tuna, served rare on smoked baby potato with wasabi cream, spring onion and soy mirin reduction

OR

Lobster Bisque
A creamy soup of Yasawa Island lobster flavoured with dill & brandy cream

MAINS

Pan Roasted Pakapaka and Prawns
With marinated grilled pepper on watercress fume served with steamed vegetables and lemon herb potato

OR

Eye Fillet of Beef and Prawns
With smoked tomato cream, red wine reduction and spiced pumpkin, roast vegetables and potato

DESSERT

Baked Cheesecake
With pineapple coulis and vanilla ice cream

Coffee Or Tea



SEAFOOD DINNER SET MENU E \$190.00 pp

Fresh Baked Turkish Bread with trio of dips

AMUSE BOUCHE

Tempura Reef Fish
With plum and chili jam

APPETIZER

Fiji's Famous Kokoda
Kingfish marinated with coconut, bush lime, peppers and coriander

SOUP

Yasawa Lobster Bisque
Creamy lobster soup with a dollop of whipped brandy cream, chives and herb crisps

MAIN

Bonefish Seafood Platter
*Grilled lobster tail (half), seared yellow fin tuna, grilled marinated walu
Garlic prawns, flash fried calamari and octopus
Served with chive and garlic pesto, nam jim and mushroom ragout
Bouquet of garden greens and parsley potato*

DESSERT

Glazed Vudi & Pineapple
In Fiji rum with vanilla ice cream

Coffee or Tea