



DINNER SET MENU  
2017 / 2018

# 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**      **\$68.00 pp**

Chargrilled Garlic Bread

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### **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*

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### **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*

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### **DESSERTS**

Baked Cheesecake  
*On mango coulis with vanilla ice cream*

**OR**

Glazed Pineapple  
*In Fiji rum with vanilla ice cream*



**DINNER SET MENU B**      **\$85.00 pp**

Basket of Bread  
*With roasted garlic butter*

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**APPETIZER**

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

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**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*

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**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*

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**APPETIZERS**

Balinese Fish Cake  
*With pickled cucumber and nam jim*

**OR**

Lobster Bisque  
*Creamy soup of lobster with dollop of brandy cream*

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**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*

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**DESSERTS**

Hot Fudge Brownie  
*With vanilla ice cream*

**OR**

Passionfruit Cheesecake  
*With coconut ice cream*

Coffee Or Tea



**DINNER SET MENU D**      **\$120.00 pp**

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

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**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*

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**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*

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**DESSERT**

Baked Cheesecake  
*With pineapple coulis and vanilla ice cream*

Coffee Or Tea



**SEAFOOD DINNER SET MENU E    \$180.00 pp**

Fresh Baked Turkish Bread with trio of dips

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**AMUSE BOUCHE**

Tempura Reef Fish  
*With plum and chili jam*

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**APPETIZER**

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

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**SOUP**

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

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**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*

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**DESSERT**

Glazed Vudi & Pineapple  
*In Fiji rum with vanilla ice cream*

Coffee or Tea