

























starters

		FJD	AUD	NZD
Deep fried lentil cakes with tomato cucumber and cardomon raita		18	11	13
Japanese eggplant charlotte with feta, tomato, olives, capers and salsa verde	 	21	12	15
Kokoda; authentic Fijian fish soup in coconut milk with lime juice tomato and coriander	 	21	12	15
Coconut crusted chicken with grilled pineapple, long pepper and fresh coconut salsa	 	25	15	18
Dried beef and green papaya salad with fresh herbs, roast peanuts and lime dressing	 	25	15	18
Mahogany smoked duck with celery, apple and craisin salad	 	26	15	19
Salt and pepper prawns with red pepper salsa		26	15	19
Lobster tartare, with blood orange and chilli fizz		27	16	19

mains






		FJD	AUD	NZD
Swiss brown mushroom cap with bull pea 'risotto', parmesan tuile and Nadi Bay basil pesto	 	39	23	28
Seared chicken thigh fillet Tandoori with mango pickle, mint chutney and banana lassi	 	42	25	30
Grilled chicken breast with eggplant caviar and roast capsicum puree	 	43	25	31
Pancetta wrapped reef fish with capers, olives, raisins, spinach and pine nuts	 	44	26	31
Black pepper crusted yellow fin tuna, with zucchini capsicum and onion ragu and salsa dragoncello		44	26	31
Ika and U'ra vaka lolo, traditional Fiji fish of the day steamed in coconut milk with crisp dalo, tomato, bele and prawns	 	46	27	33
Eye fillet of beef, 250gm NZ grain fed with Café de Paris butter, green beans, grilled mushroom and potato galette		62	36	44
Nuku mud crab, wok tossed with black pepper glaze and steamed jasmine rice		71	41	50
Open prawn lasagne with shaved green beans and sauce verge		45	26	32

Please also see our daily changing specials

sides

	FJD	AUD	NZD
Steamed vegetables with olive oil	12	7	9
Leaf salad with tomato, onion and cucumber	12	7	9
Tomato, black olive and feta salad	17	10	12
Sautéed new potatoes in herb butter	12	7	9
Mash potatoes	15	9	11
Wedges with sour cream and sweet chilli sauce	15	9	11
Fries with sea salt and aioli	10	6	7

sweet treats

		FJD	AUD	NZD
Marinated tropical fruits with lemon and lime sorbet	 	16	9	11
Coconut panacotta with passion fruit glaze and glass biscuit	 	16	9	11
Passion tart, paw paw basil salsa with berries sorbet		17	10	12
Palm sugar brulée		16	9	11
Coconut Mango strip, coconut cake, passion coulis with mango sorbet		17	10	12
Ong's lemon tart, vanilla ice-cream, raspberry glaze and honey tuile		17	10	12
Affogato, your choice of liqueur with espresso and ice-cream		18	10	12

healthy options



A fresh approach to healthy food!

For a great and healthy choice, our Chef has prepared a selection of light dishes, which will guarantee you freshness, balanced foods and full flavour ingredients.

hilton authentic



A selection of Fijian dishes that are made from 100% local ingredients and expertly cooked by our Fijian chefs.

These dishes combine indigenous flavours and offer you a real taste of Fiji.

hilton gluten free



A selection of dishes that are completely free of ingredients derived from gluten - containing cereals: wheat, barley and rye and expertly cooked by our Fijian chefs.

* Please note that the legal age to consume alcohol in Fiji is 21 years & over. All prices are in Fijian dollars and inclusive of 17.5% Government tax.
AUD Conversion is based on average 1.7 FJD (rounded) and is indicative pricing subject to currency fluctuations
NZD Conversion is based on average 1.4 FJD (rounded) and is indicative pricing subject to currency fluctuations