

From 6.00am to 11.00am

Lai Lai Breakfast 31.00

Selection of fresh Fruit Juices

Fresh seasonal Fruit Platter

Fresh Baker's Basket with Butter, Jams and Marmalade

Selection of Coffees, Teas, Herbal Teas, Hot or Cold Chocolate

Sugar Field 35.00

Selection of fresh Fruit Juices

Fresh seasonal Fruit Platter

Fresh Baker's Basket with Butter, Jams and Marmalade

Freshly baked Waffles, Crêpes or Pancakes

topped with Fresh Berries and Honey Sauce

Selection of Coffees, Teas, Herbal Teas, Hot or Cold Chocolate

Fresh & Healthy 31.00

Selection of fresh Fruit Juices

Fresh seasonal Fruit

Homemade Muesli, choice of Yoghurt

Fresh Baker's Healthy Basket with Butter, Jams and Marmalade

Selection of Coffees, Teas, Herbal Teas, Hot or Cold Chocolate

All prices are in Fijian dollars, inclusive of VAT taxes.

A service charge of 5.00 FD\$ will be added to your bill.

From 6.00am to 11.00am

Sleeping Giant

44.00

Selection of fresh Fruit Juices

Fresh seasonal Fruit Platter

Choice of Cereals : All Bran, Cornflakes, Muesli, Special K or Rice Crispies

Eggs, your favorite way

served with grilled Tomato, home fried Potatoes, baked Beans,

Bacon and Sausages

Fresh Baker's Basket with Butter, Jams and Marmalade

Selection of Coffees, Teas, Herbal Teas, Hot or Cold Chocolate

From 6.00am to 11.00am

Rise & Shine - Breakfast a la carte

Cereal	5.00
Yoghurt	9.00
Selection of fresh Fruit Juices	10.00
Seasonal fresh Fruit Platter	13.00
French Toast with Berry Compote and Syrup	15.00
Waffles topped with Chocolate Sauce	16.00
Crêpes or Pancakes with fresh Fruit and Honey	18.00
Fresh Baker's Basket	20.00
Croissants, Fruit Danishes, Chocolate Bread, Toast, Fresh Breads	
Assorted smoked Fish Platter	21.00
Assorted Cheese Platter	25.00
Two Eggs, your favourite way	28.00
Served with grilled Tomato, Bacon, Hash Browns	
Omelettes your way	29.00
Poached Benedict Eggs on English Muffin	31.00

From 11.00am to 6.00pm

Kids Menu

Snacks 12.00

Ham and Cheese toasted Sandwich

Sushi

Cheese and Crackers

Samosa's

Fruit Skewers

Lunch and Dinner 25.00

Includes Main, Drink and Dessert

fill U up

Grilled Lamb Cutlet

Chicken Breast Nuggets

Hilton Burger

Fish Fingers

Spaghetti Bolognaise

Ong's Quiche

Vegetarian Curry

and your choice of the following

Carrot, Tomato and Celery Salad

Steamed Vegetables

Fried Mushrooms

Steamed Rice

Chefs special Potatoes

Mash Potatoes

Fries

From 11.00am to 6.00pm

Kids Menu Cont.

Sweets

Chocolate Brownie with Ice Cream

Pineapple Crumble

Ong's Lemon Tart

Mango Mousse

Fresh Fruit Salad

Drinks

Soft Drink

Orange Juice

From 11.00am to 10.00pm

All Day Dining

Salads	E	M
Garden	15.00	
Caesar	18.00	23.00
Caesar with grilled Chicken	22.00	29.00
Cucumber, Tomato, Olive and Fetta	22.00	29.00
Chunked Chilli Tuna, Potato, Green Beans, Onion and Tomato	25.00	35.00
Smoked Salmon, Citrus Segments, Capers, Red Onion and Lettuce	29.00	44.00

Sandwiches

Ham, Cheese and Tomato Toasted		15.00
Turkey ham, brie, avocado cheese and lapina bread		15.00
Rare roast beef, dujonaise, onion jam, iceberg lettuce on sour dough baguette		15.00
Smoked salmon, capers, red onion, cream cheese and rocket on rye		17.50
Gourmet ham, sundried tomato, cheddar cheese on baguette		15.00
Hilton Burgers, Beef or Chicken		25.00
Hilton Club		25.00

Pasta

Linguini Napolitana with Basil	20.00	33.00
Spaghetti Bolognaise	22.00	34.00

Please ask for our range of daily changing specials

POA

E= Entree M= Main

From 11.00am to 10.00pm

All Day Dining

Mains	M
Samosa with Tomato and Cucumber Salsa and Cardamom Raita	40.00
Japanese Eggplant Charlotte with Feta, Olives, Capers and Salsa Verde	40.00
Seared Chicken Thigh Tandoori with Mango Pickle, Mint Chutney and Banana Lassi	42.00
Grilled Chicken Breast with Eggplant Caviar and Roast Capsicum Puree	43.00
Black Pepper Crusted Yellow Fin Tuna with Zucchini, Capsicum and Salsa Dragoncello	43.00
Pancetta wrapped Reef Fish with Capers, Olives, Raisins, Spinach and Pine Nuts	43.00
Eye Fillet of Beef(250 gr), seared with Green Beans, Mushrooms and Café de Paris butter	62.00
Please ask for our extensive range of daily changing specials	POA

Sides

Herbed Garlic Bread	10.00
Sea Salted Fries	12.00
Steamed Vegetables	12.00
Mash Potatoes	15.00
Wedges, Sweet Chilli and Sour Cream	15.00

Sweet Treats

Seasonal Fruit Platter	15.00
Palm Sugar Brulee	16.00
Ong's Lemon Tart	17.00
Chef's Selection Cheese Platter	28.00

E= Entree M= Main

From 11.00am to 10.00pm

All Day Dining

Ong's Gourmet Pizzas

Medium (10")	28.00
Large (13")	35.00
Family (18")	45.00

Amanti della Carne	Pepperoni, Chorizo, Prosciutto, Fresh Pecorino and Pesto
Bianca	Potato, Rosemary, Pecorino, Roasted Garlic, Olive Oil (No Tomato)
Margarita	Vine Ripened Tomato and Basil
Marinara	Prawn, Octopus, Mussel, Rocket and Tomato (No Cheese)
Con Pollo	Chicken, Broccoli, Spinach, Almond and Blue Cheese
Quattro Formaggi	Mozzarella, Blue, Provolone and Parmesan (No Tomato)
Hawaiian	Ham and Pineapple
Vedura	Eggplant, Capsicum, Zucchini and Tomato
Fungi Bianca	Mushrooms, Olive Oil, Garlic, Parmesan and Mozzarella Cheese
Frutta	Banana, Cinnamon and Pastry Cream

Extras

Mushrooms	2.00	Sundried Tomatoes	2.00
Grated Parmesan	2.00	Pineapple	2.00
Anchovies	2.00	Egg	2.00
Marinated Olives	2.00	Fresh Chilli	1.00



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.

Salads	E	M
Mediterranean Chicken Salad	16.00	30.00
Fetta Cheese, Cucumber, Tomato and Olive	17.00	32.00
Prawn, Cottage Cheese and Grapefruit Salad	19.00	36.00

Main	E	M
Grilled Chicken Breast, Eggplant and Roasted Pepper Puree		43.00
Steamed Fish of the day, Cucumber and Tomato Salsa	24.00	44.00

Dessert	
Marinated exotic Fruits, Lemon Sorbet	16.00
Coconut Pannacotta, Passion Fruit Sauce	16.00

Nutrient count	Kcal	Sodium	Prot	Fat	Carb	Chol	Fibre
Prawn, Cottage Cheese and Grapefruit Salad	337	377	21	22	17	108	4
Mediterranean Chicken	199	7	217	7	6	0	1
Fetta Cheese, Cucumber, Tomato and Olive	191	1585	22	6	12	0	0.1
Smoked Salmon, Potato and Rocket	200	0	22	5	20	0	0
Grilled Chicken Breast with Eggplant and roasted Pepper Caviar	400	121	51	19	4	136	1
Steamed or roasted Fish of the Day on Cucumber and Tomato Salsa	359	175	39	18	9	2	36
Marinated exotic Fruits with Lemon Sorbet	128	10	4	0.5	31	0	3
Coconut Pannacotta, Passionfruit Sauce	224	107	4	3	30	9	3

E= Entree M= Main



Delightfully Local. Deliciously Fijian.

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.

To Start

Kokoda 21.00

Fish marinated in Lime and Lemon with Chilli, Red Onion and Tomato

Samosas 18.00

Hand made Pastry Shells filled with locally grown Vegetables and fresh Coriander, accompanied with Tamarind Chutney...Jyotikas family recipe!!!

The Main

Curry

Vegetarian 19.00 36.00

Chicken 22.00 41.00

Prawn 25.00 43.00

with Potato and Peas, Pappadams, Rice and Roti with a selection of fresh condiments

Ika Vaka lolo 24.00 40.00

Fish of the day, steamed in Coconut Milk, crispy Dalo, Tomato Bele

E= Entree M= Main

From 10.00pm to 6.30am

Late Night Dining

Salads	E	M
Garden Salad		15.00
Caesar Salad	18.00	26.00
Caesar Salad with grilled Chicken	24.00	30.00

Sandwiches

Toasted Sandwich Ham, Cheese, Tomato		15.00
Hilton Burgers, Beef or Chicken		25.00
Hilton Club		25.00

Pasta	Entree	Main
Linguine with Tomato, Basil	22.00	33.00
Spaghetti Bolognese	24.00	35.00

Sides

Sea Salted Fries		12.00
Herbed Garlic Bread		10.00

Sweet Treats

Ong's Lemon Tart		17.00
Seasonal Fruit Platter		15.00
Chef's Selection Cheese Platter		28.00

E= Entree M= Main

Hot & Cold Beverages

Hot or cold Milk	5.00
Freshly brewed Coffee	5.00
Decaffeinated Coffee	5.00
Hot or cold Chocolate	5.00
Selection of Teas and Herbal Teas	5.00
Espresso, Cappucino, Latte	6.00
Milk Shake, Vanilla, Chocolate, Strawberry, Banana	12.00

Soft Drinks (600ml)

Coca Cola, Diet Coke, Coke Zero, Fanta, Sprite

Chilled Juices

Pineapple, Apple, Mango, Guava

Fresh Juices

Orange, Grapefruit, Lime, Watermelon, Seasonal Fruits

Fresh Vegetables Juices

Tomato, Cucumber, Carrot, Celery

Mineral & Sparking Water

Fiji Water 500ml.	6.00
Perrier 330ml.	9.00
Fiji Water 1lt.	10.00
Santa Vittoria 500ml.	16.00
Santa Vittoria 1lt.	20.00

Local Beers

Fiji Bitter	8.00
Fiji Gold	8.00
Fiji Premium	8.50
Vonu	9.00

Imported Beers

Corona, Heineken, Carlsberg	12.50
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Aperitifs 10.00

Martini, Cinzano, Pernod 45
Ricard, Campari Bitter

Gins

Beefeater 15.00
Gordon's, Bombay 15.00

Vodkas

Smirnoff 15.00
42 Below, Absolut 15.00

Rums (Imported) 15.00

Bacardi White, Bacardi Gold,
Bundaberg, Mount Grey

Rums (Local) 13.00

Bounty White, Bounty Dark

Tequila 15.00

Sauza Gold, Sauza Silver

Malt Whiskeys

Glenlivet 12y 18.00
Glenfiddich 21y 22.00

Bourbon & Whiskeys

Johnny Walker Red Label 15.00
Jim Beam 15.00
Canadian Club 15.00

Premiums

Dewars Dimple 15y 16.00
Chivas Regal 12y 21.00
Royal Salute 21y 22.00

Cognac 20.00

Courvoisier VS, Courvoisier VSOP,
Hennessy VSOP, Martel VSOP,
Remy Martin Brandy,
Remy Martin VSOP

Liqueurs 15.00

Amaretto, Galliano, Bailey's,
Butterscotch Schnapps, Chartreuse
Green/Yellow, Cointreau, Midori,
Dom Benedictine, Drambuie,
Frangelico, Grand Marnier, Kahlua,
Malibu, Ouzo, Peach Schnapps,
Sambucca, Tia Maria

Champagne & Sparkling Wines

Lindauer Brut, nz.	85.00
Yellowglen, aus	95.00
Deutz Marlborough Cuvee Brut, nz	195.00
Moet & Chandon Brut, fr.	265.00
Dom Perignon, fr.	495.00

White Wines

Oyster Bay Marlborough Sauvignon, nz.	80.00
Spy Valley Sauvignon, nz	85.00
Mount Pleasant Elizabeth Semillon, aus.	98.00
Villa Maria Sauvignon, nz	98.00
Montana Reserve Chardonnay, nz	125.00
Peregrine Pinot Gris, nz	130.00

Red Wines

Spy Valley Merlot, nz	85.00
Stone Creek Marlborough Pinot Noir, aus.	115.00
Nautilus Pinot Noir, aus.	125.00
Petaluma Coonawarra Cabernet Sauvignon, aus.	198.00

Wines and prices are subject to change.
For a more extensive list please contact the room service host for a copy
of the Nuku wine list

Picnic Hamper Menu

Hamper 1 60.00

Ham & Cheese baguettes, Fruit salad, English cakes, Camembert cheese with crackers, Health bars, Orange juice, Santa Vittoria sparkling water

Hamper 2 105.00

Crudite, Hummus dip, Spicy banana cakes, Mortadella sandwiches with brie, chicken & cranberrie on ciabatta bread, Baguette, Smoked salmon with onions & capers, Cheese platter with crackers, Fruit salad, Chocolate chip cookies, Health bars, Orange juice, Fiji Water (1L)

Hamper 3 155.00

Crudite, Hummus dip, Spicy banana cakes, Rare roast beef sandwiches with dijon-aise, onion jam & iceberg lettuce on rye, Cold cuts platter, Smoked salmon with onions & capers, Selection of bread sticks, Cheese platter with water crackers, Marinated feta & olive, Chicken liver pate, Health bars, Cookies, Whole fruit, Orange juice, Fiji Water (1L)

Please allow 3 hours advance notice for preparation. Hampers cater for maximum of 2 guests.