

## Starters

	FJD	AUD	NZD
Kokoda; authentic Fijian fish soup in coconut milk with lime juice, tomato and coriander	21	12	15
Beef carpaccio with tomato, capers and lemon-parsley dressing	25	15	18
Salt and pepper prawns on capsicum, red onion and tomato salsa with balsamic reduction	26	15	19
Coconut crusted chicken with roasted pineapple, peanuts, salsa and sweet and sour coconut dressing	25	15	18
Crab and lobster cakes with gazpacho sauce and cucumber ribbons	27	16	19
Poke, 'Hawaiian style' tuna marinated in soy and sesame oil with spring onion and wakame	25	15	18
Parmesan cheese soufflé with beetroot, orange and raisin salad	21	12	15

## Mains

	FJD	AUD	NZD
Linguine with eggplant, grilled zucchini, tomato and onion - butter sauce	35	21	25
Tandoori chicken thigh with mango pickle, tamarind chutney and banana lassi	42	25	30
Spiced chicken breast fillet on fresh chilli and papaya salsa and nadi bay rocket	43	25	31
Pancetta wrapped reef fish with capers, olives, raisins, spinach and pine nuts	44	26	31
Yellow fin tuna with capsicum and onion ragu and salsa dragoncello	44	26	31
Ika kei U'ra vakalolo, reef fish and prawns cooked in coconut milk Fijian style with crisp dalo and bele	46	27	33
Open prawn lasagne with shaved green beans and sauce verge	50	29	36
Nuku mud crab, wok tossed with black pepper glaze and steamed jasmine rice	70	41	50
Fillet of beef, 250gm New Zealand grain fed on green beans with bacon and sundried tomato dressing	62	35	44

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
Caramelised onion and 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

## Sweets

	FJD	AUD	NZD
Passion tart with papaya and basil salsa and berry sorbet	17	10	12
Marinated tropical fruits with lemon and lime sorbet	15	9	11
Coconut panacotta with passionfruit glaze and glass biscuit	17	10	12
Palm sugar brulée	16	9	11
Double chocolate brownie with cookies and cream ice cream and chocolate biscuit	17	10	12
Ong's lemon tart, vanilla ice cream, raspberry glaze and honey tuille	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.