



DINNER MENU



ENTRÉE

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SOUP OF THE DAY

7.00

VIETNAMESE THAI CHICKEN

14.50

With Hoi Sin Dipping Sauce

PUMPKIN RISOTTO CAKE

15.50

With Herb Mayonnaise

DOUBLE BAKED CHEESE

14.00

With Oven Baked Tomatoes and Pinenut Dressing

SALT AND PEPPER SQUID

15.50

With Chilli Sauce and Soy

MAIN COURSE

SIRLOIN VALENIKURO

32.00

With Caramelised Onions and Cassava Chips

CHICKEN PARMIGANA

28.00

With Chips and Salad

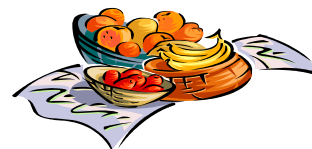
FISH OF THE DAY

28.00

Coral Trout Baked in Filo Pastry with Lobster Sauce



THE ABOVE PRICES ARE VAT EXCLUSIVE



LAMB FILLET

Boneless Lamb Loin marinated in wild ginger herbs served with Garlic. Mash and mint glaze.

30.00

SEAFOOD CURRY

Prawns, Squid, Fish & Mussels Cooked in a Fijian Style Curry Sauce

32.00

DESSERT

LEMON CHEESE CAKE

9.50

CREAM BRULEE with fresh tropical fruit

9.50

STICKY BANANA PUDDING with caramel sauce

9.50

CHOCOLATE MOUSSE CAKE with fresh cream

9.50

ESPRESSO COFFEE

CAPPUCCINO

3.80

CAFÉ LATE

3.80

MACCHIATO

3.80

FLAG WHITE

3.80

LONG BLACK

3.80

SHORT BLACK

3.80

HOT CHOCOLATE

3.80



MENU NO.2

THE ABOVE PRICES ARE VAT EXCLUSIVE