

Fish Bar

CABANA DINNER

amuse bouche

chef's choice

entrée

smoked pork belly, scallops, pumpkin puree, orange, apple chip,
crispy pork skin (GF)

- or -

sesame crusted yellow fin tuna, poached tomato, avocado,
orange, brioche (DF)

sorbet

mango sorbet (GF/DF)

mains

beef tenderloin, celeriac puree, zucchini,
pumpkin fondant, port jus (GF)

- or -

prosciutto wrapped wahoo fillet, sweet corn puree, baby roots,
confit tomato, salsa verde (GF/DF)

dessert

chocolate delice, cherry, pandan espuma sponge,
homemade coconut ice cream

enjoy 1 bottle of veuve clicquot with our fish bar dinner menu selected by our executive chef in the privacy of your own private waterfront cabana here at fish bar restaurant \$800 all-inclusive for 2 guest.

if you have any concerns regarding food allergies, please alert your server prior to ordering. (GF - gluten free / DF - dairy free)
There is a 10% public holiday surcharge for all restaurants and bars.
*prices are in fiji dollar, inclusive of 15% fiji government taxes.
*Cancellations with less than 24 hours notice prior to booking are subject to a 50% cancellation fee.

