



## TEKIVU TO START KATAKATA HOT APPERTIZER

### SPINACH ARANCHINI

Arborio rice laced with spinach and cheese, crumbed with panko breadcrumbs, simply deep fried and served with homemade marinara sauce

FJ\$21

### SEARED TUNA

Sesame crushed yellow fin tuna, orange segment and taro chips

FJ\$27

### WYNDHAM BEEF SALAD

Grilled beef slices, mixed greens, coriander, mint, cucumber, Chilli, orange and citrus dressing.

FJ\$27

## BATABATA COLD APPERTIZER

### OTA MITI

A traditional Fijian salad dressed with miti sauce mixed with tomato, cucumber, onion, Chilli, lime served with cassava fries.

FJ\$21

### AVACADO BRUSCHETTA

Mashed avocado seasoned with fresh lime juice, salt, black pepper, diced tomatoes, onion, balsamic reduction and olive oil.

FJ \$25

### SEAFOOD CEVICHE

Lime marinated seafood mixed with cucumber, tomatoes, onion, coriander, Miti sauce and dalo fries.

FJ\$28

## WAI TUI FROM THE OCEAN

### URA VAKALOLO

Fijian prawn dish cooked in coconut milk and infused with aromatic herbs and spices served with cassava.

FJ\$45

### MARKET CATCH

Whole fish grilled or fried served with Asian wok veggies and lime served with crispy dalo fries.

FJ\$52

### WILD FISH FILLET

Grilled fish served with sautéed spinach aromatic fish curry sauce jasmine rice and homemade condiments

FJ\$60

### TUNA STEAK

Yellow fin tuna cooked to your liking served with garlic beans tamarind butter sauce, pineapple salsa & Garlic mash.

FJ\$55

## VAKAVITI BE FIJIAN CURRY LOVERS

Roti, jasmine rice, pappadum, tomato chutney + raita.

### WYNDHAMCHICKEN CURRY GF\*,NF

FJ\$35

### LAMB CURRY

FJ\$45

### VEGETARIAN CURRY OF THE DAY

FJ\$27

## GASAGASA TASTY PASTA FAVOURITES

### SEAFOOD PASTA

Mixed seafood laced with white wine, onion, garlic, light herbs, coconut milk topped with parmesan.

FJ\$40

### SPAGHETTI ALA RAGU

Spaghetti pasta served with beef Bolognese, parmesan cheese + garlic bread.

FJ\$30

### SPINACH AND MUSHROOM PASTA

Sauteed spinach and mushroom with onion garlic cream, tomatoes, chilli, parmesan cheese and penne pasta

FJ\$25

Add chicken

FJ\$8

Add prawns.

FJ\$12

### PUMPKIN COCONUT RISOTTO

Arborio rice Infused with subtle sweetness of pumpkin, onion, garlic, light herbs, coconut milk topped with parmesan.

FJ\$30

GF: Gluten Free    NF: Nut Free    \*:Upon Request

V: Vegetarian    DF: Dairy Free!

All prices are in Fijian dollars and include government 12.5% VAT.  
Owners Discount available through Club Wyndham Lifestyle App.



## CHEFS' FAVOURITES

### VUDA PORK BELLY

Slow grilled pork belly with apple cider glaze served with buttered veggies & creamy garlic mash.

**FJ\$43**

### CHICKEN PARMIGIANA

Breast chicken served with spaghetti napolitana or chips with a side of green salad.

**FJ\$35**

### CHILLI LAMB

Succulent boneless lamb slices sauteed with local veggies oyster and sweet chilli sauce served with steamed jasmine rice.

**FJ\$45**

### CREAMY GARLIC PRAWN

Local prawns sauteed with onion, garlic, tomatoes, beans, lime, coriander, heavy cream + steam jasmine rice.

**FJ\$45**

## TAVU GRILL

All served with mash potatoes or chips & Sigatoka steamed vegetables and herbs.

### 300G RIB EYE FILLET

**FJ\$80**

### 200G TEYS SIRLOIN STEAK

**FJ\$80**

### 250G TENDERLOIN STEAK

**FJ\$80**

### ADDITIONAL SIDES

**FJ\$15**

#### ADDITIONAL SIDES

- Herb garlic bread
- Creamy garlic mash
- Cassava and dalo fries + chilli mayo
- Garden salad with housedressing
- Fries with garlic aioli

## BATI KAMICA SWEET END

### FIJIAN CAKE

Fijian banana and coconut cake with caramel sauce.

**FJ\$22**

### OLIVE CAKE

A moist flavorful cake served with lemon curd and vanilla ice cream.

**FJ\$25**

### WYNDHAM CHOCOLATE CAKE

A rich and velvety chocolate cake, crafted with the finest cocoa and layered with creamy chocolate ganache served with vanilla ice-cream.

**FJ\$22**

### VANILLA CHEESECAKE

Classic cheesecake with a creamy texture of vanilla flavor served with berry compote and strawberry ice-cream.

**FJ\$26**

### FIJIAN FRUIT PLATTER

With fruit compote and chocolate sauce

**FJ\$26**

## GLOSSARY

### KOKODA

A traditional Fijian dish made from raw fish marinated in citrus and enriched with coconut milk. Similar to a ceviche.

### OTA

One of the fern edible vegetables found in Fiji, it is usually eaten as a salad.

### NAMA

Also known as sea grapes, Nama is a type of edible seaweed gathered in unspoiled shallow waters in Fiji. Nama has a slightly salty taste and is molded into tiny spheres.

### VAKALOLO

This classic Fijian dish is prepared by simmering in lolo - which is the Fijian word for coconut milk.

### PANZELLA

A traditional Italian tomato and bread salad using stale bread with extra virgin olive oil, vinegar and salt.

### MOCA

A green leafy Fijian spinach.

### VUDI

A type of banana grown in Fiji which is delicious cooked in desserts.

### IKA

Fish

### URA

Prawns

### KAIVITI

Fijian

