

# Taste of Fiji

EVERY TUESDAYS  
FROM 6PM - 8.30PM

Experience our culture with traditional food and live Meke performances from our Local Village.

## TEKIVU (ENTRÉE)

Walu and octopus kokoda with nama sea grapes and tempura bush ferns.

## VELETI NI LOVO (MAIN PLATTER)

Earth oven cooked chicken and pork, palusami, tavu tuna with waitomutomu dressing served with tender local root crops and taro chips. Along with young coconut salad with bush ferns and lemon dressing.

## VA OTI (DESSERT)

Baked vudi with caramel coconut sauce, tapioca squares dipped in caramel, local fruit salad with coconut sago cups.

PLATTER FOR 2 FJD 125

KID (AGES 5-12) FJD 30

## GLOSSARY

**LOVO** - The term 'Lovo' refers to the underground oven that is used to cook the feast. The Lovo is often earmarked for special occasions in Fijian villages and is a main part of the local culinary arts.

**PALUSAMI** - Parcels of taro leaves saturated with coconut milk, onions and tomatoes

**VUDI** - Plantain, a banana like fruit but less sweet

**KOKODA** - Kokoda is raw fish that is 'cooked' by marinating the fish in lemon and lime juice.

**TEKIVU** - To start or commence

**VELETI** - Plate

**TAVU** - Broiled

**WAITOMUTOMU** - Sauce containing garlic, chilli and lemon juice with a pinch of sugar and salt

**VA OTI** - To finish off

**NAMA** - Sea grapes

**TAPIOCA** - Cassava