LOMANI WAI
IN THE WATER

TASTE OF FIJIS EARTH AND THE SEA

Menu

TO START

FRESHLY BAKED BREAD ROLLS
Rourou dip, tomato chutney,
eggplant choka

FIRST COURSE

IKA KOKODA
Citrus cured mahi-mahi, mitisauce,coriander, tomato, chilli, cucumber

SECOND COURSE

MUTTON ROUROU BALLS
Lamb mutton rourou leafs with Miti & casava chips

MAIN

TASTE OF AUTHENTIC TRIO OF ISLAND FOOD
'iKa vakalolo' fish cooked in cooked in ginger and lemon grass lolo sauce, crispy sweet potato, freshly grated coconut, chilli and coriander mullam Masala marinated Boneless chicken (TOA), sweet potato gudamma, pickled eggplant, pawpaw chutney Banana leaf braised pork belly (Vuaka), rourou, wild honey, chilli and apple relish

DESSERT

VUDI VAKASOSO
toasted coconut and lemon sugar
Cassava vakalolo, coconut analgise, candied cassava
Baked moli custard, brown sugar crumble, whipped citrus chantilly

FJD 157 PER ADULT FJD 65 PER CHILD (5 - 12 YEARS OLD)

Enjoy an evening of culture, local cuisine and entertainment. Kava ceremony and fire show on arrival, followed by a four course set menu and two hours of local beer, wines & soft drinks. 6:45pm start

A REFRESHING EXPERIENCE TO REMEMBER.