



CHINESE CUISINE

Chinese people and their descendants constitute a small but influential community in the multicultural society that makes up modern Fiji. In 2001 there were approximately 6000 Chinese living in Fiji. 80% speak Cantonese as their native language and 16% speak Shanghainese.

The history of Chinese people in Fiji dates back to the 1850's when Moy Ba Ling, also known as *Houng Lee*, reached Fiji in a sail boat from Australia and settled in Levuka. . He later returned to China and with his family, relatives and some other Chinese citizens returned to Fiji at the time of the gold rush. Later arrivals came looking for sandalwood and beche-de-mer (sea cucumbers).

With their migration to Fiji followed a new & fresh cuisine which has evolved over time with the use of local vegetables, ginger, galangal, coriander, bok choy, choi sum, egg plant, and okra. to give it a Fijian twist.

Local Fijian Chinese dishes today would include Farm breed Peking & Muscovy ducks, chickens & local pigeons. Freshly caught fish, tuna, mud crabs & other plentiful crustacean & seafood Fiji has to offer.

Understanding the current Fiji-Chinese cuisine is slightly different to that of mainland China the type of dishes that can be prepared with notice at Likuliku Lagoon include:

Whole poached red snapper, ginger, shallot & spring onions
Peking duck pancakes, prawn crackers & hoisin
Steamed or deep fried prawn & chive dumplings
Bean curd, ginger & spring onions
Stir fried egg noodles, house smoked bbq pork
Salt & pepper local mud crab, enoki mushroom, garlic & chilli
Sautéed squid, ginger, coriander & black bean sauce
Soy sauce chicken, garlic, ginger & coriander

We do cater for most dietary needs including vegetarian & vegan. However specific information and requests received in advance will enable us to evaluate if we are able to cater for the guests thus avoiding disappointment and confusion on arrival at the resort.