

LIKULIKU TEA SELECTION

Please note our range of Twinings teas as well as our Vittoria filtered and plunger coffee are complimentary at all times.

- Twinings Teas -

English Breakfast Earl Grey
Green Lady Grey
Peppermint Camomile
Lemon & Ginger Darjeeling
Ceylon & Orange pekoe Lemon scented

LIKULIKU COFFEE MENU

Part of your favourites hot beverages charges apply on the following:

- Vittoria Oro Coffees -100% Arabica

| Espresso | \$6.00 | Cappuccino | \$7.00 |
|----------------------------|--------|-----------------------|---------|
| Double Espresso | \$8.00 | Mocha | \$7.00 |
| Macchiato | \$6.00 | Hot Chocolate | \$8.00 |
| Long Black | \$6.00 | Iced Coffee | \$10.0 |
| Latte | \$6.00 | Flavoured iced coffee | 2\$12.0 |
| Flat White | \$6.00 | Hazelnut, caramel, v | anilla |
| Flavoured coffees | \$10.0 | Decaffeinated | \$6.00 |
| Hazelnut, caramel, vanilla | | | |

All prices shown are in Fijian Dollars.



LIKULIKU BREAKFAST

From the buffet, help yourself to a selection of fresh juices, cereals, tropical fruits, bircher muesli, yoghurt, pastries, gourmet breads & more.......

BREAKFAST A LA CARTE

Poached mud crab omelette, chilli & papaya relish

Fresh baked poppy seed bagel, beetroot cured "gravlax" of Ora king salmon, goat cheese mousse, fresh avocado

Cassava hash browns, poached prawns & caviar hollandaise, parsley & caper olive oil

House made almond milk & chia seed pudding, yuzu roasted almond "praline" summer berry compote

Twice cooked gruyere baked soufflé, sautéed mushrooms, crisp pancetta

Classic Eggs Benedict, choice of honey cured ham, streaky bacon or house cured salmon

Classic pancakes, Fiji vanilla & apple compote, bush lemon syrup, honey comb mascarpone

Free range eggs, cooked to your liking, coconut cured streaky bacon, roasted almond & sundried tomato pesto