



## Christmas and New Year Program 2015

### Christmas Eve Thursday 24th December 2015

**18:30 – 19:30**

Christmas Eve Cocktails at Masima Island Bar

**From 19:45**

Christmas Eve Dinner at Fijiana Restaurant

**21:00**

Christmas carols sung by the Likuliku Staff Choir

### Christmas Day Friday 25th December 2015

**12:00**

Christmas Lunch at Fijiana Restaurant

**12:30-13:30**

Santa's predicted arrival at Fijiana Restaurant

**18:30-19:00**

Christmas Church Service in the Private Dining Room with the Likuliku Staff

**19:30**

Festive Pacific BBQ buffet

### New Years Eve Thursday 31st December 2015

**19:00 – 20:00**

Management cocktail party at Masima Island Bar

**20:30**

New Year's Eve Magiti Dinner at Fijiana Restaurant  
(Please make table reservations at restaurant)

**23:00 – 23:58**

Pacific Island Entertainment – Sau'ia Entertainment Group

**23:59**

Countdown to the New Year followed by fireworks then dance the night away with our DJ and Staff



CHRISTMAS EVE DINNER  
Thursday 24<sup>th</sup> December 2015

ENTRÉE

christmas ham broth, prawn dumplings, garden herbs  
yellow fin tuna pastrami, orange, avocado, crème fraiche  
salad of vuda pork, egg yolk pate, cress, shallot, mustard

MAIN COURSE

roast turkey breast, parsnip, local chestnuts, marjoram  
char grilled wagyu beef, foie gras, king brown mushroom  
seared king salmon, celeriac, fennel, caper, lemon

ACCOMPANIMENT

baby carrots, local honey, sesame, mint

DESSERT AND CHEESE

bouche Noël, summer berries, fujian vanilla  
christmas pudding, brandy anglaise, walnuts  
jindi blue, fennel seed crackers, truffle honey



CHRISTMAS DAY LUNCH  
Friday 25<sup>th</sup> December 2015

APPETISER

cranberry and ginger cooler

coral crayfish cocktail, sauce marie rose

MAIN COURSE

crisp roast pork, steamed jasmine rice, pickles, chilli soy, spring onion

chargrilled walu fillet, local eggplant, smoked paprika, sawtooth coriander

bush lemon crumbed turkey schnitzel, yoghurt, cucumber, celery heart

DESSERT

gingerbread, pistachio, local honey, mascarpone

tropical fruit 'floating islands'



Likuliku

LAGOON

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F I J I

CHRISTMAS LOVO DINNER  
Friday 25<sup>th</sup> December 2015-08-26

STARTERS

poached raki raki sea prawns, cocktail sauce  
traditional reef fish kokoda, nama, fresh miti  
likuliku sushi & sashimi, accompaniments

SALAD

vine ripened tomato salad, basil pesto  
glass noodles, pickled carrot, mint, toasted cashews  
shredded green papaya, garden herbs, toasted shallots  
nadi bay leaf and herb salad, mustard seed vinaigrette  
salted cucumber salad, jellyfish, coriander, rice vinegar  
smoked chicken salad, asparagus, soy, sesame

CARVERY

honey baked leg ham, kumquat chutney  
lovo roasted whole turkey, cranberry sauce  
baked whole king salmon, dill cream  
lovo roasted local chicken, coriander, lemon  
stir fried local mangrove crab, thai basil, chilli jam  
lovo roasted whole lamb leg, marjoram, garlic

BBQ

yellowfin tuna loin  
yaqara beef fillet  
painted crayfish  
free range chicken breast  
whole baby reef fish  
free range turkey breast  
reef emperor fillets  
lamb cutlets  
mahi mahi fillet

HOT SIDES

lovo roasted kumala and dalo yam  
char-grilled spring vegetables, moca spinach  
stir fried snake beans, local basil, bean sprouts  
steamed fragrant jasmine rice

SWEETS

traditional christmas pudding, brandy custard  
likuliku petit fours, cakes and tarts  
imported cheese, handmade crackers, accompaniments



NEW YEAR'S EVE MAGITI DINNER

Thursday 31<sup>st</sup> December 2015

cheese and crackers

yellowfin tuna crudo

san daniele prosciutto, celeriac

raki raki sea prawns

mangrove crab, xo sauce

lightly smoked reef emperor

charcoal grilled wagyu beef

a simple salad

butter baked kipfler potato

grilled broccolini

yarra valley black savourine

likuliku petit fours and sweets