



AMUSE BOUCHE

tempura of shiitake mushroom, sesame miso

ENTRÉE

salad of pickled kohlrabi, young coconut, finger lime, herbs
steamed bean curd, pickled cucumber, sesame, sichuan pepper oil
moca spinach risotto, goats curd, almond, porcini crumble

MAIN COURSE

salt and pepper tofu, royal gala apple, celeriac, mustard, watercress
char grilled local eggplant, pearl barley, bush lemon, likuliku herbs
egg tagliatelle of local tomato, red pepper, chilli, basil, parmigiano

ACCOMPANIMENT

fried local cassava, paprika salt, tomato chutney

DESSERT

peanut butter parfait, salted chocolate, honeycomb
fijian vanilla crème brulee, shortbread, strawberry sorbet
jindi triple crème brie, pumpkin seed crackers, island honey