



CHRISTMAS EVE DINNER
Saturday 24th December 2016

christmas ham broth, prawn dumpling, garden herbs

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pan fried potato gnocchi, cauliflower, almond, raisins, fennel

OR

tea smoked king salmon, sweet pork, chilli, garden herb salad

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plum, black pepper and bay leaf sorbet

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steamed goldband snapper, grilled broccolini, bele spinach, lemon oil

OR

wood fire grilled beef tenderloin, smoked onion, mushroom, marigold

butter baked kipfler potato, parsley

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bouche de Noël, white chocolate, berries

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christmas pudding, brandy anglaise, cherry ice cream, walnuts

MERRY CHRISTMAS



CHRISTMAS LUNCH
Sunday 25th December 2016

APPETISER

iced coconut & pineapple cooler

tartare of king salmon, coconut water, heart of palm

MAIN COURSE

wood fire grilled local prawns, reef octopus, chilli,
green papaya, mint, basil, coriander

crispy christmas roast pork belly, polenta parmigiano,
marjoram salmoriglio

crumbed turkey breast sandwich, cheddar cheese,
cucumber, charred black sesame bun

DESSERT

french toasted gingerbread, cherry, pistachio, honey,
mascarpone sorbet

christmas donuts, summer berries, brandy anglaise,
white chocolate mousse



CHRISTMAS DINNER

Sunday 25th December 2016

STARTERS

traditional reef fish kokoda, nama, fresh miti
likuliku sushi & sashimi, accompaniments

SALADS

vine ripened tomato salad, basil, bocconcini
shredded green papaya, garden herbs, toasted shallots
spice roasted pumpkin, goats cheese, chervil
classic caesar salad
salad of roasted cauliflower, curry spices
steamed asparagus, fennel, mustard seed vinaigrette

CARVERY

honey baked leg ham, kumquat chutney
lovo roasted 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 lamb shoulder, garlic, garden marjoram

FROM THE BBQ

yellowfin tuna loin
grass fed beef sirloin
free range chicken breast
whole local reef fish
free range turkey breast
reef emperor fillets
lamb cutlets
navua river scampi

HOT SIDES

lovo roasted kumala and dalo yam
char-grilled summer vegetables, local 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 DINNER

Saturday 31st December 2016

gazpacho, parma ham, celeriac toast

chilled platter of local seafood, mangrove crab,
poached navua prawns, coral crayfish,
marinated reef octopus, lemon, dressings, sauces

salad of white cut chicken, heart of palm,
white fungus, sichuan pepper oil

charcoal grilled rib eye on the bone,
traditional accompaniments

char grilled broccolini, a simple salad,
and butter baked potato

artisan cheese, house crackers

likuliku petit fours and sweets