



LIKULIKU BREAKFAST

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

A LA CARTE

the original hand-picked mud crab omelette,
chilli and papaya relish

organic quinoa bowl, smoked salmon, avocado,
poached egg, za'tar, lime

chilled coconut chia pudding, passionfruit, blueberry, raw Likuliku honey

twice bake gruyere souffle, forest mushrooms,
moca spinach, chilli, parmesan

eggs benedict, with your choice of honey roasted ham,
avocado, streaky bacon or smoked salmon

buttermilk pancake, Fijian vanilla and apple compote,
almond, honeycomb, mascarpone

free range eggs, cooked to your liking, streaky bacon,
indo-fijian tomato chutney

LIKULIKU COFFEE AND TEA

COMPLIMENTARY TWININGS TEAS AND VITTORIA COFFEE

COFFEE

vittoria 'oro' plunger coffee
vittoria 'oro' filtered coffee

TWINNINGS TEA

english breakfast, earl grey, darjeeling, lady grey,
irish breakfast, green, green & lemon, jasmine, peppermint,
lemon and ginger, camomile, vanilla chai

BARISTA BEVERAGES

Charges apply on the following

espresso | macchiato | long black \$6
flat white | latte | cappuccino \$7
mocha | hot chocolate \$8

iced latte | iced long black | \$7
served with milk or no milk over ice

frappes \$12
sweetened iced lattes blended with ice

smoothies \$17
seasonal fruit and juices blended with ice

smoothies \$17
seasonal fruit and juices blended with natural yoghurt

milkshakes \$17

chocolate, vanilla, caramel or seasonal fruit blended with ice cream

we have full cream milk, skim milk, soy milk and almond milk
vanilla, caramel, hazelnut syrup can be added to any beverage
decaffeinated coffee is available on request