



Introducing an exciting new dining concept at Likuliku Lagoon Resort – **Saluwaki**.

**Saluwaki** - the Fijian word for a collection of indigenous herbs and spices, will offer elemental and curated culinary experiences in the form of Asian tapas. With a spotlight on local ingredients from the land and sea – including from the Resort’s own gardens and surrounding waters - as well as from throughout Fiji, the menu will feature small-plate dishes to share on a rolling menu style, complemented by a matched cocktail list and cellar wines.

With a bustling open kitchen, guests will be able to see their dishes being brought to life by the Chefs as they take them on a journey throughout Asia - with gastronomic delights presented on handcrafted Kigoromo Crockery from the Gifu Prefecture in Japan. Dishes will include: glazed kawakawa with sake, miso, dashi, braised daikon, and fermented radish; steamed zucchini blossoms with pumpkin, roasted buckwheat, puffed black rice, and pumpkin nectar; and handmade squid ink noodles with fermented chili butter, sea urchin, nori, and corn shoots, to name a few.

Dining at **Saluwaki** will incorporate fire and smoke with dishes such as, ember roasted green bamboo Walu with young coconut, dashi, tomato sambal and loroco buds, or grilled shimo Wagyu striploin mbs 9+ with wasabi root, yuzu kosho, house pickled ginger and calamansi lime. A variety of house-made condiments will accompany the dishes flavours of fermented chili hot sauce; lime pickle with curry leaves and sawtooth coriander from the Resort gardens; and local citrus of bush lime and pomelo.

All of these dishes will be accompanied by a hand-picked cocktail list with an array of flavours and styles like Shochu – mixed with ingredients of cucumber, Agave nectar, lime, pineapple, mango chutney, Balsamic vinegar and Yuzu. Asian-inspired cocktails will take you across borders with liquid pleasures such as a Dragon Fruit Margarita or a Chilli and Mango Anorak. In addition, cellar wines procured from around the finest-producing regions in the world will be on offer, and guests can choose their drop from the glass-walled, walk-in cellar - front and centre of the restaurant.

**Saluwaki** will seat only 28 guests for dinner from Saturday to Thursday, in a combination of interior and al fresco dining with views over the beautiful Likuliku Lagoon and Over-Water Bures. It is designed to be a highlight, once-only dining experience during a stay. Available from 1<sup>st</sup> May 2025, bookings can be made on the Resort App or directly at the Resort.