



Likuliku
LAGOON

FIJI

MONDAY LUNCH

AMUSE

mango and passionfruit cooler

local okra fritti, parmesan custard, black truffle, moca

MAIN COURSE

ceci bean hummus

zhug, harissa, tahina sauce, pickled vegetables, radish, wood baked laffa

snapper ceviche

tigers milk, fermented pineapple, avocado, cucumber, palm heart, red onion, chili, vudi

pork dan dan,

handmade noodles, shaoxing wine, bok choy, szechuan pepper, sesame, roasted peanut

DESSERT

basil sorbet, mango, capsicum, crispy coconut

citrus cheesecake, mixed berries, milk crumb, mascarpone ice cream

double brie, cranberry compote, grissini, lavosh



TUESDAY LUNCH

AMUSE

brandade, potato skin crisp, rouille, dried capsicum

MAIN

charcoal roasted yellowfin tuna
eggplant caponata, tomato agrodolce, roasted almond, pinenut, basil

smoked brisket pastrami
sauerkraut, caraway, dressed potato, grain mustard, smoked beef fat dressing

handmade mafaldine pasta
asparagus, sweet peas, spinach, buffalo, mozzarella, yuzu butter, lemon pangrattatto

DESSERT

passionfruit pound cake, sigatoka pineapple

flourless chocolate cake, dulce de leche

gorgonzola cheese, fig agrodolce, grissini, lavosh



WEDNESDAY LUNCH

AMUSE

pawpaw and lime cooler

citrus poached prawn, local palm heart, pomelo

MAIN COURSE

“vietnamese” style chicken salad

green papaya, baby carrots, capsicum, radicchio, coriander, coconut - peanut dressing

laksa

rice noodle, turmeric, lemongrass, bele, water spinach, mushroom, chili, soft egg

local octopus terrine

roasted coconut chutney, mint, native coriander, fermented chili kosho

DESSERT

turmeric ice cream, cucumber – ginger granita, aerated coconut

“apple pie”, maple ice cream, sunflower seed praline

double brie cheese, apricot mustard, lavosh, grissini



THURSDAY LUNCH

AMUSE

pear and bush lemon cooler

split pea falafel, green goddess, tahina, chili oil

MAIN COURSE

steamed local pakapaka

yuzu butter, long bean, malabar spinach, kombu oil, seaweed salsa verde

smoked beetroot "tartare"

grain mustard, citrus, walnuts, feta, pea tendrils, garden herbs

charcoal roasted lamb kofta

charred cucumber, pickled chili, tomato, zhug, garlic toum, wood baked flatbread

DESSERT

guava sorbet, dried apple, white chocolate, blueberry, ricotta

carrot cake, cereal milk panna cotta, carrot gel, tea leaf crumb

gorgonzola cheese, cranberry compote, grissini, lavosh



FRIDAY LUNCH

AMUSE

blueberry & ginger cooler

local tuna crudo, aged soy, kimchi, chili condiment

MAIN COURSE

handmade gnocchetti sardi

guanciale, confit egg yolk, carbonara sauce, pecorino, black pepper

chilled coral crab

prawn aguachili, white radish, tobiko, coriander oil

stagione "vinaigrette "

house ferments, garden lettuces and herbs, goat curd, sprouted lentils,
ceci beans

DESSERT

coconut sorbet, dulce leche jam, toasted rice-coconut crunch

passionfruit tart, native lemon ice cream, dried strawberry

smoked gouda cheese, fig agrodolce, grissini, lavosh



SATURDAY LUNCH

AMUSE

strawberry & basil cooler

charcoal crispy arrow squid, toum, lemon thyme

MAIN COURSE

pakapaka cooked "a la plancha"

almond milk, celery, olive, cherry tomato, palm heart, sunflower, herb oil

beef bo la lot ssam

betal leaf, cucumber, daikon radish, mint, holy basil, roasted peanut, nước chấm, rice paper

wood oven baked sfogliata

house made lemon ricotta, wild mushroom, pinenut, truffe honey, rosemary

DESSERT

saffron frozen yoghurt, roasted white chocolate, Asberry sorbet

ricotta doughnuts, yoghurt ganache, chocolate mousse, Raspberry

gorgonzola cheese, fig agrodolce, grissini, lavosh



SUNDAY LUNCH

AMUSE

coconut and pineapple cooler

crispy eggplant, almond butter, ginger, soy, chilli oil, mint

MAIN COURSE

yasawa waters reef fish curry
house masala, hand scraped coconut miti, steamed local rice, achar

handmade trottolo pasta
garden rocket pesto, lemon basil, walnut, parmigiano reggiano, lemon

southern fried chicken
likuliku hot sauce, comeback sauce, pickled okra, cucumber salad

DESSERT

musk melon sorbet, goats milk granita, cucumber, sesame crisp

vanilla clafoutis cake, mascarpone cream, blueberry jam

morton de brie, baked pear, grissini, lavosh, dried grape, spiced pecan