

F O O D

E N T R E E

BEEF TARTARE - \$32

Truffle crouton | egg cream | rou rou | crumbed marrow
Pair with: SOHO 'Gen-Y' pinot noir (chilled), Marlborough NZ

LOCAL YELLOW FIN TUNA TARTARE - \$31

Basil custard | tomato gazpacho
Pair with: Mouton Cadet cabernet rose, Bordeaux FR

GARLIC SEAFOOD POT - \$36

Assorted seafood | garlic cream sauce | herb puree | crusty bread
Pair with: SOHO 'Gen-Y' chardonnay, Marlborough NZ

TREACLE PORK BELLY AND SCALLOP - \$38

Candy bacon | cauliflower puree | seared scallop
Pair with: La Boheme pinot gris, Yarra Valley AUS

CHICKEN LIVER PARFAIT - \$29

Bacon coffee | onion jam | chicken skin shards | toasted bread
Pair with: SOHO 'Gen-Y' chardonnay, Marlborough NZ

TOMATO & TRUFFLE - \$27

Blue cheese cream | baby onion | consommé | truffle vinaigrette
Pair with: Rongopai sauvignon, Marlborough NZ

M A I N S

SIGNATURE 1.3KG TOMAHAWK - \$260 (FOR TWO)

Truffle fries | broccolini | honey carrot | garlic mushrooms |
tomato | spinach cream | horseradish | truffle béarnaise | jus
Pair with: Down the Lane, Syrah Tempranillo, Barossa AUS

YASAWA LOBSTER PAELLA - \$99

Chorizo | garden salad | charred bread
Pair with: SOHO 'Gen-Y' chardonnay, Marlborough NZ

CELEBRATION OF SEAFOOD - \$95

Cassava chips | garden salad | preserved lemon aioli | salsa
verde | egg gribiche | bisque | crusty bread
Pair with: Rongopai sauvignon, Marlborough NZ

STUFFED SPATCHCOCK - \$59

Peanut sultana stuffing | bok choy | broccolini | sweet potato
gratin | peanut cream sauce
Pair with: La Boheme pinot gris, Yarra Valley AUS

GNOCCHI - \$55

Butternut squash | burnt butter | chill sage sauce | pecorino
Pair with: La Boheme pinot gris, Yarra Valley AUS

D E S S E R T

FIJIAN BOUNTY - \$18

Rum soaked coconut | salted caramel | chocolate coconut mousse |
lemon white choc coconut ice cream | chocolate tuille
Pair with: Decaf salted caramel martini

CAFFEINE AND CACAO - \$18

Kahlua chocolate pave | caramelized milk | masala mascarpone
mousse | mocha soil | espresso ice cream
Pair with: White Russian

DRUNKEN PEAR TERRINE - \$18

Brown sugar cookie | pear gel | cinnamon anglaise |
cinnamon ice cream
Pair with: Isaac's pear cider

ACCOR PLUS Discount on the Tomahawk Steak and
Lobster Paella is a maximum of 15% only per dish

(XE) AUD\$1 = FJD\$1.58