



	FJD	AUD	NZD
SEAFOOD			
SOLIS SIGNATURE PLATEAU DE FRUIT DE MER *ACCOR PLUS DISCOUNT DOES NOT APPLY	198	132	140
OYSTERS (4) MUSSELS (6) MUD CRAB (1) PRAWNS (6) BABY LOBSTER KOKODA TUNA SASHIMI SHALLOT VINEGAR HOUSE MADE MAYONNAISE COCKTAIL SAUCE SOYA SAUCE WASABI FENNEL SALAD SALTED BUTTER RYE BREAD			
FRESHLY SHUCKED OYSTERS HALF A DOZEN	32	21	22
SHALLOTS VINEGAR RYE BREAD YUZU, SOY AND JALAPENO DRESSING CHORIZO, SPICY TOMATO AND SMOKED PAPRIKA SAUCE			
NAVUA PRAWNS HALF A DOZEN	28	18	19
FENNEL SALAD HOUSE MADE MAYONNAISE			
YASAWA LOBSTER (PER 700G) *ACCOR PLUS DISCOUNT DOES NOT APPLY	133	89	94
GRILLED WITH TRUFFLE BUTTER GARDEN SALAD			
FRESH TUNA (200G)	36	24	25
SASHIMI SOYA SAUCE PICKED GINGER WASABI <i>OR</i> SEARED FENNEL SALAD			
KOKODA (MADE FRESH AT YOUR TABLE, PER SERVE)	34	22	23
TRADITIONAL FIJIAN MARINATED LOCAL FISH MIXED WITH COCONUT CREAM AND YOUR CHOICES OF CONDIMENTS			



FJD AUD NZD

ENTRÉE

SOLIS SIGNATURE WOOD ROASTED SCALLOPS, SQUID AND CHORIZO 39 26 27

CAPSICUM | PINE NUTS | OKRA | TOMATO, CHILLI AND SMOKED PAPRIKA SAUCE
CHARRED GARLIC BREAD

CLASSIC LOBSTER BISQUE 35 23 24

YASAWA LOBSTER BISQUE | LOCAL SEAFOOD | BRANDY BUTTER
SAFFRON ROUILLE | GARLIC BREAD

SCORCHED TIGER PRAWNS 36 24 25

CHARCOAL GRILLED TIGER PRANWS | SMOKED BLACK INK EMULSION
CHARRED BABY COS | PRAWN CRACKER | BEURRE NOISETTE | PRAWN BISQUE FOAM

VANUA LEVU DUCK 39 26 27

SEARED SPICED BREAST | CONFIT RILLETTES | DUCK LIVER PARFAIT | PICKLED CARROTS
RADISH AND WATERCRESS SALAD | STICKY STAR ANISE ORANGE REDUCTION

CITRUS POACHED CHICKEN ROULADE 35 23 24

TOMATO CONFIT | SCORCHED COCONUT MITI | AVOCADO CREAM | OTA
CUCUMBER | PALM HEART SALAD | CORIANDER OIL

LOCAL TUNA CARPACCIO 35 23 24

AVOCADO MOUSSE | PICKLE RADISH | HERB DRESSING | MELBA TOAST

COFIT SALMON, FRESH CRAB AND FENNEL 36 24 25

65 🍷 SALMON | FRESHLY PICKED MUD CRAB AND BABY LEAVES SALAD
GOLD BEETROOT | CARAMLIZED FENNEL | ROASTED SMOKED CAPSICUM CREAM

PORK BELLY 32 21 22

SPICED CONFIT PORK BELLY | PORK AND APPLE CROQUETTES
PEA PUREE | ORANGE CAMEL

SOLIS NIGHT 1800 - 2200

MAINS

PAELLA "SOLIS" 62 41 43

CHICKEN | CALAMARI | MUSSELS | CHORIZO | CAPSICUM | PEAS | LOCAL PRAWNS | SAFFRON RICE

EYE FILLET OF BEEF 75 50 53

GRILLED MELTIQUE BEEF TENDERLOIN (200 G) | BRAISED SHORT RIB | GARLIC POMMES PUREE

GREEN BEANS | CHERRY TOMATO | BALSAMIC ONION | HERBED MUSHROOM | SAUCE BÉARNAISE

ROASTED SALMON FILLET 65 43 46

STEAMED BOK CHOY | WASABI MASHED POTATO | CRISPY FRIED RAKI-RAKI OYSTER

ASPARAGUS | SHITAKE MUSHROOM | SOY AND WASABI FURIKAKE BUTTER SAUCE

CHICKEN BREAST 58 38 41

SLOW COOKED CHICKEN BREAST | CONFIT LEG | CHICK PEA CHIPS

GARLIC CUSTARD | CHARRED CORN

RACK OF LAMB CRUSTED WITH HERBS FROM OUR GARDEN 75 50 53

PEA PUREE | POMMES CONFIT | BRAISED FENNEL | GOAT'S CHEESE LABNE

BRAISED NECK PASTIES | MINT CHIMICHURRI JUS

YASAWA LOBSTER (PER 700G) *ACCOR PLUS DISCOUNT DOES NOT APPLY 133 89 94

GRILLED WITH TRUFFLE BUTTER | GARDEN SALAD

ESCABECHE OF LOCAL SNAPPER FIJI STYLE 62 41 43

POACHED AND FLAMED SNAPPER | LIGHTLY PICKLED BABY VEGETABLES

SAFFRON AND COCONUT FUMET

LINE CAUGHT GRILLED MAHI-MAHI FILLET 58 38 41

CRUSHED SALT AND VINEGAR POTATO | ZUCCHINI | MOCA |

HAZELNUT | GRAPES | BEURRE BLANC

SIDES 14 9 10

TRUFFLE SALTED FRENCH FRIES

GARDEN SALAD

STEAMED VEGETABLES

POMME MOUSSELINE

ROASTED MUSHROOMS with TRUFFLE OIL

GREEK SALAD



FJD AUD NZD

VEGETARIAN MENU

ENTRÉE

WOOD ROASTED CAULIFLOWER 25 16 17

MIXED QUINOA | CRUNCHY CAULIFLOWER | HONEYED CARROT | BASIL DRESSING

PAVÉ OF PARMESAN & BABY VEGETABLE 32 21 22

PICKLED CAULIFLOWER | BABY VEGETABLES | ONION SOUBISE
TRUFFLE VINAIGRETTE | YOUNG HERBS

TOMATO AND FRESH MOZZARELLA TART 30 20 21

ROASTED GARLIC | ROSEMARY TOMATO | FRESH MOZZARELLA
TOMATO RAGOUT | ROCKET AND WATERCRESS SALAD

MAINS

GRILLED SKEWERS 38 25 26

PROVENCAL VEGETABLES | HALOUMI | JASMINE RICE | PESTO

PUMPKIN RISOTTO 38 25 26

FRESHLY GRATED PARMESAN | ROASTED KUMARA

SPINACH AND RICOTTA AGNOLOTTI 38 25 26

PECAN NUT | SAGE | CHERRY TOMATO | BROWN BUTTER SAUCE

SOME OF OUR DISHES FROM THE MAIN MENU CAN BE ALTERED TO SUIT VEGETARIAN NEEDS

PLEASE ENQUIRE WITH OUR FRIENDLY STAFF

SOLIS NIGHT 1800 - 2200



FJD AUD NZD

DESSERTS

25 16 17

SOLIS FALLEN COCONUT

COCONUT RUM MOUSSE | PINA COLADA ESPUMA | PASSIONFRUIT CURD | CHOCOLATE SOIL
RASPBERRY GEL | COCONUT PASSION ICE CREAM

FIJIAN BANANA PARFAIT

BANANA PARFAIT | CHOCOLATE CUSTARD | MILK CARAMEL | HONEY COMB
SALTED PEANUT BRITTLE | CARAMELIZED BANANA | DOUBLE CHOCOLATE ICE CREAM

MARSHMALLOW SURPRISE

VANILLA SPONGE CAKE | PASSIONFRUIT CUSTARD | CREAM CHEESE MOUSSE WITH BROWN SUGAR
CRUMBLE LEMON JELLY | SALTED CARAMEL AND PISTACHIO ICE CREAM

CHILLED NOUGAT SOUFFLÉ

ROASTED ALMOND | PECAN AND HAZELNUTS | DRIED APRICOT | CRANBERRIES
DATES | FIGS | LEMON AND LIME SORBET

PINEAPPLE TART TATIN

VANILLA SUGAR CARAMELIZED PINEAPPLE WITH PUFF PASTRY | PINEAPPLE COMPOTE
BUTTERNUT SCOTCH SAUCE | COCONUT PASSION ICE CREAM | COCONUT TUILLE