



## ENTRÉES

FJD

### SOLIS SIGNATURE WOOD ROASTED SCALLOPS, SQUID AND CHORIZO

20

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

### CLASSIC LOBSTER BISQUE

18

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

### FRESH WATER PRAWN ALLA BUSARA

18

PRAWNS COOKED IN RICH TOMATO | GARLIC | CHILLI & HERB SAUCE | TEMPURA FISH ROE |  
CHAR GRILLED GARLIC BREAD

### CONFIT VUDA PORK BELLY

17

SEARED SEA SCALLOPS | THAI GREEN ROUROU EMULSION | CHARRED PINEAPPLE CHOKA |  
ROASTED PEANUT

### RUA OF PACIFIC OCEAN YELLOW FIN TUNA

18

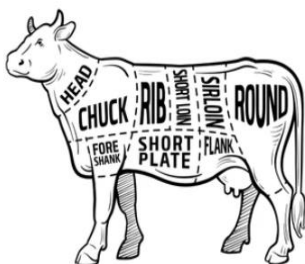
RAS EL HANOUT RUBBED TUNA CARPACCIO | GREEN PAPAYA | CORIANDER | CHILLI & LEMON SALSA  
FRESHLY DICED TUNA TARTARE TOSSED WITH CHILLI | GINGER & SESAME DRESSING SERVED WITH  
CIABATTA CROSTINI

## MAINS

### PAELLA "SOLIS" (serves 2 guests)

38

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



### AUSTRALIAN EYE FILLET OF BEEF

36

GRILLED MELTIQUE BEEF TENDERLOIN (180 G) | BUTTER POACHED  
CARROTS | HERB TOMATO | BALSAMIC ONION | CAFÉ DE PARIS |  
SAUTÉED FRENCH BEAN | SHALLOTS JAM | CONFIT GARLIC POMMES  
PUREE | BEETROOT JUS

### CORN FEED CHICKEN CHERMOULA

28

PAN SEARED CHICKEN BREAST | BAKED CIAMMOTTA VEGETABLES | MIXED OLIVES |  
CONFIT GARLIC POMMES PUREE | TOMATO AND EXTRA VIRGIN OLIVE FONDUE

<b>MAINS cont....</b>	<b>FJD</b>
<b>NEW ZEALAND ROASTED RACK OF LAMB</b>	<b>36</b>
BLACK GARLIC AND CHICK PEA TAHINI   MOROCCAN STYLE COUCOUS   BRINJAL PICKLE   BRAISED NECK PATTIES   SAUTÉED OKRA   MINT GLAZE	
<b>PAN FRIED SWEET POTATO GNOCCHI</b>	<b>19</b>
NAPOLI SAUCE   CONFIT TOMATOES   LOCAL SPINACH   PARMESAN CHEESE	
<b>VALLEY ROAD CROWN PUMPKIN RISOTTO</b>	<b>19</b>
FRESHLY GRATED PARMESAN   ROASTED KUMALA   CONFIT TOMATO   TRUFFLE ESSENCE	
<b>FIJIAN STYLE LOCAL FISH OF THE DAY</b>	<b>29</b>
BAKED FISH FILLET 200G IN BANANA LEAF   GINGER AND LEMON GRASS INFUSED LOLO SAUCE EXTRA VIRGIN COCONUT OIL SAUTÉED KUMALA   WARM SALAD OF FRESHLY GRATED COCONUT MOCA & SNAKE BEANS	



## CRUSTACEAN 42

### YASAWA GREEN TAIL LOBSTER

DONE ONE OF THE THREE WAYS  
GRILLED WITH TRUFFLE BUTTER SAUCE

**OR**

THERMIDOR STYLE

**OR**

MORNAY STYLE

SERVED WITH GARDEN SALAD & GARLIC POMMES PUREE

### "1970 BURGER 10" The burger that ends all arguments... 32

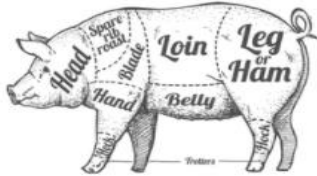
WAGYU BEEF PATTY | HOUSE BAKED MILK BUN | 45 HRS BRAISED BEEF CHEEK |  
TRUFFLE ESSENCE | EXOTIC MUSHROOM RAGU | EDAM CHEESE | WATERCRESS |  
DILL PICKLE | HERB CRUMBED ONION RING AGED BALSAMIC HOLLANDAISE |  
TRUFFLE SALT FRIES

### SOLISIZZA "it's more than just a pizza!" 32

FRESHLY ROLLED PIZZA BASE TOPPED WITH SOLIS SIGNATURE SMOKED SWEET  
PAPARIKA & HEIRLOOM TOMATO SAUCE | MOZZARELLA | SMOKED CHICKEN |  
HERB ROASTED MELTIQUE BEEF | SHAVED PROSCIUTTO | BRAISED LAMB |  
SHAVED GHERKINS | TRUFFLE HOLLANDAISE



# SOLIS



## FROM THE GRILL

SERVED WITH 1 SAUCE OF YOUR CHOICE

PORK FILLET 250G

WAGYU RUMP CAP MB3+300G

RIBEYE ON THE BONE 400G

## SAUCES

MUSHROOM SAUCE

BEEF JUS

TRUFFLE BEARNAISE SAUCE

FJD

35

52

49

## SIDES

TRUFFLE FRENCH FRIES

ROASTED MIXED ROOT CROPS

MIXED GARDEN GREEN SALAD

STEAMED SOFITEL GARDEN VEGETABLES

BAKED CIAMMOTTA VEGETABLES

FJD

9

I EAT CAKE  
BECAUSE  
IT'S  
SOMEBODY'S  
BIRTHDAY  
SOMEWHERE

## DESSERTS

### ORANGY

ORANGE PANNA-COTA | ORANGE FRIANDS | COMPRESSED PINEAPPLE COMPOTE | ORANGE MERINGUE SHARDS | PEANUT BRITTLE | ORANGE MARMALADE ICE CREAM

### DECANTED WARM CHERRY CHOCOLATE BROWNIE

DARK CHOCOLATE BROWNIE | SALTED CARAMEL SAUCE | | HONEY COMB & PEANUT BUTTER ICE CREAM

### SOLIS SUZETTE

FLAMBÉED CREPES SUZETTE WITH GRAND MARNIER AND VANILLA ICE CREAM

15

From the culinary team at the Sofitel Fiji Resort & Spa...bon appétit!