



## DINNER MENU

FJD

### ENTRÉES *(Entrees can be served as main size on request)*

<b>Solis Signature Wood Roasted Scallops, Squid &amp; Chorizo</b> Capsicum   pine nuts   okra   tomato, chilli & smoked paprika sauce   garlic bread	32
<b>Classic Lobster Bisque</b> Yasawa lobster bisque   local seafood   brandy butter   saffron rouille   garlic bread	32
<b>Braised Vuda Pork Belly &amp; Sea Scallops</b> Caramelized & tempura pork belly   pineapple & apple jam   balsamic apple   caramel chilli pineapple salsa	30
<b>Signature Kokoda</b> A traditional Fijian delicacy - Marinated local fish   coconut cream   dalo chips	30
<b>Fresh Yellow fin Tuna (180g)</b> Sashimi   soya sauce   ginger & wasabi	34
<b>Tempura tofu salad –V/GL/VG option</b> Shaved fennel   pickled organic vegetables   crispy shallot   soy broth	32

## MAINS

<b>Grilled Yellowfin Tuna</b> Honey spiced pumpkin puree   octopus   peas corn & chorizo   potato confit   lemon & caper cream sauce	55
<b>Crispy Skin Tasmanian Salmon “Eka Vakalolo”</b> Ginger & lemon grass infused coconut lolo   citrus sweet potato   virgin coconut oil   grated coconut & warm green salad	53
<b>Pan Seared Paka Paka Snapper</b> Tempura squid ink Prawns   fennel   local spinach   potato puree   sauce Vierge	52
<b>Grilled Yasawa Rock Lobster</b> Truffle butter sauce   garlic potato mousseline   steamed vegetable medley tossed in chilli and garlic	99
<b>Duo of Local Chicken Breast</b> Feta & leek stuffed ballotine   dry age parmesan polenta   glazed market vegetables   puffed quinoa & barley   chicken port wine jus	52
<b>Meltique Beef Royal</b> Braised beef cheek   bone marrow pommes puree   asparagus & tomato confit   crispy shallots   truffle jus	66
<b>Double Chop of Australian Rack of Lamb</b> Dhuka crusted rack of lamb   braised lamb neck paty   home made gnocchi   orange & anise carrot puree   Provencal ratatouille   mint sauce   lamb jus	67
<b>Forest Mushroom &amp; Beetroot Risotto -V/GL/VG option</b> Mixed Mushroom   honey baked beetroot   market vegetables pastilla   shaved aged parmesan	49

## SIDES

16

Truffle fries | Steamed vegetable medley | Onion rings | Steamed long bean with chilli & onions

## DESSERTS

23

### **Crepe Suzette**

Banana compote | toasted hazelnut | red berry coulis | caramel ice cream | Grand Marnier

### **50 Shades of Cacao**

Valrhona dark chocolate marquise | honey comb crumble | milk ice cream

### **Apple vanilla panacotta**

Apple compote | almond biscotti | apple cinnamon ice cream

### **Citrus crème brulee**

Almond tuile | raspberry ice cream | burnt marshmallow

## NOS FROMAGES

59

### **Our cheese selection is from some of the best Regions of France**

Coeur de Lion Le Brie (soft cow)

Saint-Nectaire (semi soft cow)

Goat cheese President (natural goat cheese)

Le Blue (veined cheese)

Our Fromages are served with Apple & sultana relish | dried fruits | nuts | sultana bread | French baguette | tomato & olive rolls