



LUNCH MENU

FJD

SALADS

Yellow Fin Tuna Nicoise Salad	34
Seared tuna green beans tomato cucumber olives soft boiled egg shaved fennel capsicum lettuce saffron potatoes citrus dressing	
The Poke Bilo	29
Brown rice crispy fried seaweed pickled ginger crudités miso & wasabi dressing Choice of tuna beef or chicken	
Caesar Salad	30
Mixed lettuce crispy bacon anchovies parmesan grilled garlic bread soft boiled egg	
Island Salad -V	29
Wood roasted and smoked bread fruit coconut hummus mixed quinoa garlic bread freshly grated & toasted coconut honey glaze carrots spiced chick peas extra virgin coconut oil & basil dressing	
Top Up Your Salad:	14
Choice of grilled chicken (120g) grilled prawns (100g) or seared tuna (150g)	

WOOD FIRED PIZZA *-Gluten free option*

Classic Margarita -V	34
Fresh tomato mozzarella cheese basil pesto	
Capricciosa	36
Mozzarella cheese ham mushrooms artichokes anchovies	
Solis Carnivore	37
Mozzarella cheese ham chorizo chicken beef gherkins spanish onion bbq sauce	
Charcoal Roasted Garlic Prawns	36
Mozzarella cheese roasted garlic prawns roasted red peppers gherkins gremolata	
Garden Pesto -V	36
Pesto base béchamel sauce mozzarella cheese mushroom grilled aubergine capsicum zucchini okra olives capers	

SANDWICHES & PLATES *GF bread option*

Served with chilli salt fries & Salad

Wood Roasted Beef Burger	36
180g Wagyu beef patty fried eggs bacon lettuce tomato crispy fried onion ring special sauce	
Crispy Chicken "Parma" Burger	34
Panko chicken fillet honeyed ham Napoli sauce cheese coleslaw Greek yoghurt guacamole	
Green pea Falafel burger -V	32
House made green pea falafel grilled zucchini tomato pickled cucumber red onion lettuce cheese tzatziki black garlic hummus sundried tomato milk bun	



Sofitel Club Sandwich	36
Garlic & herb Ciabatta chicken maple bacon fried egg lettuce tomato herb mayonnaise onion jam	
Spiced Cajun Chicken wrap	36
Cajun chicken tomato lettuce garlic marinated feta citrus yoghurt	
The fisher man's fish burger	37
Char-coal grilled fish fillet tempura fried soft shell crab pickle cucumber citrus togarashi mayo melted cheese citrus slaw	
Vonu Battered Fish And Chips	36
200g Mahi-Mahi fillet tartar sauce lemon wedge	

FROM THE GRILL -*Gluten free option*

Served with garden salad creamy confit garlic sauce chilli salt fries	
Grilled whole fish of the day (450-600g)	38
Chicken breast (180g)	36

FAVORITES "30cm SKEWER"

Mixed Yasawa island seafood Spanish onion & peppers	38
Garlic and herb chicken onions & zucchini	36
Peppered beef mushroom Spanish onion & peppers	37

SIDES -v

French Fries Garden Salad Steamed Local Vegetables Pommes Mouseline	16
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DESSERTS

Sigatoka Highland Pineapple & Apple Crumble	21
Cinnamon & brown sugar stewed fruits coconut crumble mango passion ice cream	
Lady finger bake well banana tart	
Banana fresh coconut & dark rum tart cinnamon analgise sultana fig compote milk ice cream	
Decadent Chocolate & Cherry Brownie	
Chocolate brownie peanut brittle milk caramel French vanilla ice cream	

***Please advise your service attendant if you have any food intolerance, allergies or any other special dietary requirements.**