

# BAZAAR

KITCHEN

## BREAKFAST MENU

### FRESHLY BAKED, PASTRIES, BREADS & MORE

Croissant | Pain au chocolate | Lemon slice | Pumpkin bread |  
Cinnamon donuts | Scones

Low-GI roll | Soft roll | White | Brown & Multi-grain slice

**GLUTEN FREE (AVAILABLE UPON REQUEST)**

### HOMEMADE JAM SELECTION & SPREADS

Pawpaw & ginger | Spiced pineapple | Bush lemon  
marmalade

Butter | Margarine | Vegemite | Peanut butter | Strawberry  
jam

### LIVE PANCAKE & CREPE STATION

Honey | Maple syrup | Chocolate chip | Lime sugar | Coconut  
flakes | Banana compote



### FROM OUR COUNTER

#### MAKE YOUR OWN SALAD

Butter lettuce | Green & black olives | Spanish onion | Grated carrot, sliced  
tomato, cucumber | French dressing

Sliced salami | Edam cheese

#### FRESH ISLAND FRUITS & MORE

**Poached:** Pineapple in star anise and cinnamon syrup | Pears in lemon syrup |  
Peach | Prunes

**Seasonal:** Pawpaw | Pineapple | Watermelon | Banana | Mandarin

#### CEREALS +

Porridge | Dried fruit | Nuts

Plain yoghurt | Flavored yoghurts | Bircher muesli | Mango Sago | Smoothies |  
Milk shake

Corn flakes | Weetabix | Coco pops | Seeds | Nuts

#### JUICE BAR

Tropical blend | Pineapple and basil | Orange | Local style Nimbu Pani with  
passionfruit (kumquat juice)

#### MILKS

Full cream, Skim, Soy

**DAIRY FREE (AVAILABLE UPON REQUEST)**

### AMERICAN

#### LIVE EGG STATION & FILLINGS

Mushroom | Tomatoes | Zucchini | Capsicum | Onion | Cheese

#### HOT DISHES

**EGGS:** Scrambled | Sunny side up | Over easy | Poached | Boiled  
Sausage (lamb or chicken) | Bacon | Baked mixed beans | Grilled  
tomatoes | Herb mushrooms | Sautéed potato



## LITTLE INDIA

**ROTATION: BREAKFAST CURRIES:** Sautéed Okra & potato in onion, garlic and dry spices | Potato and eggplant | Aloo Chana masala

Plain Steamed rice

Puri

Poppadum

Yellow lentil | Chick peas & mixed vegetable Dhal Soup

Idli | Coconut chutney

Masala Dosa | Spiced potato curry | Coconut chutney

## PICKLES AND MORE

Mango | Lemon | Chili & garlic

Cumin & carrot raita | Tamarind chutney | Sweet mango chutney

## MASALA CHIA

Our authentic masala chia is made of 7 spices, which is roasted and blended specially in house for a great cup of masala chia



## BAMBOO HUT

Sultana Lolo bun

Cinnamon sugar Babakua

Purini (steamed local style pudding)

Lady finger banana bread

Vudi vakasoso (plantain cooked in rich coconut cream sauce)



## CHINESE

Steamed buns | Soy sauce | Chili bean sauce | Chili soy | Sweet chili sauce

Vegetable fried rice

Wok fried Vegetable with noodles | dried chili | coriander



## ICE CREAM BAR

Vanilla topped with chocolate | Strawberry | Caramel sauce

Chocolate topped with chopped coulis

## CAFFEINE FIX FROM OUR COFFEE CART

Cappuccino | Latte | Flat white | Espresso | Mocha | Hot chocolate & much more!

THE ABOVE IS OUR BREAKFAST OFFER AT BAZAAR KITCHEN & BAR (SOFITEL FIJI RESORT & SPA)  
PRICE PER ADULT FJ \$52 / PERSON VIP, ADOLESCENT (13 / 17 YRS.) FJ \$25, KIDS UP TO 12YRS. FJ \$15 VIP  
BOOKINGS ARE ESSENTIAL: PLEASE DIAL EXTENSION 2722 OR +679 7777 119, EMAIL  
DINE@SOFITELFIJI.COM.FJ OR VISIT THE FOOD & BEVERAGE DESK IN THE LOBBY.