

# DINNER MENU



FJD

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

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

## MAINS

<b>Grilled Yellowfin Tuna</b>	55
Honey spiced pumpkin puree   octopus   peas corn & chorizo   potato confit   lemon & caper cream sauce	
<b>Crispy Skin Tasmanian Salmon "Eka Vakalolo"</b>	55
Ginger & lemon grass infused coconut lolo   citrus sweet potato   virgin coconut oil   grated coconut & warm green salad	
<b>Pan Seared Paka Paka Snapper</b>	54
Tempura squid ink prawns   fennel   local spinach   potato puree   sauce vierge	
<b>Confit Fillet Mahi Mahi</b>	53
Braised daicon   honey baby onion   baked garlic   peach   sea urchin   Jerusalem artichoke siffon   beetroot foam   shellfish champagne sauce	
<b>Grilled Yasawa Rock Lobster</b>	99
Truffle butter sauce   garlic potato mousseline   steamed vegetable medley tossed in chilli and garlic	
<b>Duo of Local Chicken Breast</b>	52
Feta & leek stuffed ballotine   dry age parmesan polenta   glazed market vegetables   puffed quinoa & barley   chicken port wine jus	
<b>Meltique Beef Royal</b>	67
Braised beef cheek   bone marrow pommes puree   asparagus & tomato confit   crispy shallots   truffle jus	
<b>Double Chop of Australian Rack of Lamb</b>	67
Dhuka crusted rack of lamb   braised lamb neck paty   home made gnocchi   orange & anise carrot puree   Provencal ratatouille   mint sauce   lamb jus	
<b>Forest Mushroom &amp; Beetroot Risotto - V/GL/VG option</b>	49
Mixed Mushroom   honey baked beetroot   market vegetables pastilla   shaved aged parmesan	

## SIDES

16

Truffle fries

Steamed vegetable medley

Onion rings

Steamed long bean with chilli & onions

## DESSERTS

24

### Vanilla Mascarpone Sable

Mango puree | chocolate sable | caramel nuts | red berry coulis| lemon gel | red fruit sorbet

### Dark Chocolate Mousse

Crispy cocoa sponge | peanut butter | mango compote | berry sauce | lemon sorbet

### Crispy Meringue Sphere

Italian meringue | lemon butter custard | mint gel | raspberry coulis

### Citrus Crème Brulee

Almond tuile | raspberry ice cream | short bread crumble | burnt marshmallow

## NOS FROMAGES

2/35

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

4/64

### Saint Nectaire

Soft cow, creamy, has a hint of Hazelnut with a fruity aroma, from Puy-de-Dome France, excellent with a Pinot Noir.

### Vielle Mimolette

Hard cow, toasty caramel & hazelnut, salty & slightly sweet, refined in Nord Pas De Calais France on pine wood shelves, excellent with a French Malbec or Cabernet Sauvignon

### Saint-Agur

Soft cow, buttery, salty sharp & spicy, made in the village of Beauzac part of the mountainous Auvergne region of central France, excellent with a Sauternes

### Vieux Pane

Soft cow, with a creamy texture, mild and smooth, slightly bitter after taste, region of Val De Loire France, excellent with a Sauvignon Blanc.

Our Fromages are served with a mix of dried fruits, nuts and a selection of fresh baked baguettes and rolls