



DINNER MENU

FJD

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

Solis Signature Wood Roasted Scallops, Squid & Chorizo	36
Capsicum pine nuts okra tomato, chili & smoked paprika sauce garlic bread	
Classic Lobster Bisque	37
Yasawa lobster bisque local seafood brandy butter saffron rouille garlic bread	
Braised Vuda Pork Belly & Sea Scallops	36
Caramelized & tempura pork belly pineapple & apple jam balsamic apple caramel chili pineapple salsa	
Signature Kokoda	38
A traditional Fijian delicacy - Marinated local fish coconut cream dalo chips	
Salmon Gravlax	38
Avocado New Zealand green apple garden cherry tomato rocket salad lemon gel goat cheese espuma	
Fresh Yellowfin Tuna	38
Sashimi soya sauce ginger & wasabi	
Tempura Tofu Salad - V/GL/VG option	36
Shaved fennel pickled organic vegetables crispy shallot soy broth	

MAINS

Grilled Yellowfin Tuna	62
Honey spiced pumpkin puree octopus peas corn & chorizo potato confit lemon & caper cream sauce	
Crispy Skin Tasmanian Salmon "Eka Vakalolo"	64
Ginger & lemon grass infused coconut lolo water prawns citrus sweet potato virgin coconut oil grated coconut & warm green salad	
Pan Seared Paka Paka Snapper	59
Tempura squid ink prawns fennel local spinach potato puree sauce vierge	
Confit Fillet Mahi Mahi	58
Braised daicon honey baby onion baked garlic peach sea urchin Jerusalem artichoke siffon beetroot foam shellfish champagne sauce	
Grilled Yasawa Rock Lobster	119
Truffle butter sauce garlic potato mousseline steamed vegetable medley tossed in chilli and garlic	
Duo of Local Chicken Breast	65
Feta & leek stuffed ballotine dry age parmesan polenta glazed market vegetables puffed quinoa & barley chicken port wine jus	
Meltique Beef Royal	72
Braised beef cheek bone marrow pommes puree asparagus & tomato confit crispy shallots truffle jus	
Double Chop of Australian Rack of Lamb	72
Dhuka crusted rack of lamb braised lamb neck patty homemade gnocchi orange & anise carrot puree Provencal ratatouille mint sauce lamb jus	
Forest Mushroom & Beetroot Risotto - V/GL/VG option	54
Mixed Mushroom honey baked beetroot market vegetables pastilla shaved aged parmesan	

SIDES

16

Truffle fries

Steamed vegetable medley

Onion rings

Steamed long bean with chili & 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.

Vieille 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