



DINNER MENU

FJD

ENTREES (Entrees can be served as main size on request)

Solis Wood Roasted Scallops, Squid & Chorizo - Signature dish Capsicum pine nuts okra tomato, chili & smoked paprika sauce garlic bread	39
Classic Lobster Bisque Yasawa lobster bisque local seafood brandy butter saffron rouille garlic bread	37
Braised Vuda Pork Belly & Sea Scallops - Signature dish Caramelized & tempura pork belly pineapple & apple jam balsamic apple caramel chili pineapple salsa	38
Local Kokoda - Signature dish A traditional Fijian delicacy - Marinated local fish coconut cream dalo chips	38
Salmon Gravlax Avocado New Zealand green apple garden cherry tomato rocket salad lemon gel goat cheese espuma	38
Fresh Yellowfin Tuna Sashimi soya sauce ginger & wasabi	38
Tempura Tofu Salad - V/GL/VG Shaved fennel pickled organic vegetables crispy shallot soy broth	36
Truffle Honey Glazed Mushroom - V/VG/DF/GF Spring Salad Fresh Strawberry Peach Aged Balsamic Dressing	37

Thank you for being an Accor Plus Member. In line with your dining benefits, you will receive the following discounts off your food bill:

- 25% off when 1x adult dining
- 50% off when 2x adult dining
- 33% off when 3x adult dining
- 25% off when 4x adult dining



** Note discounts are not applicable for La Parisienne, Room Service or Suka Bar. Dining discounts are eligible on food bills only and we accept one card per table.

Not yet a member? Sign up to Accor Live Limitless and start saving from today. At Sofitel Fiji Resort & Spa, we offer 5% dining discounts for all food in Bazaar Kitchen.

Membership details must be presented in the restaurant to unlock this offer. Use the QR code to register and share your membership details with our Outlet Manager.





MAINS

Grilled Yellowfin Tuna - Signature dish	64
Honey spiced pumpkin puree octopus peas corn & chorizo potato confit lemon & caper cream sauce	
Crispy Skin Tasmanian Salmon "Eka Vakalolo"	65
Ginger & lemon grass infused coconut lola water prawns citrus sweet potato virgin coconut oil grated coconut & warm green salad	
Local Pan Seared Paka Paka Snapper	62
Tempura squid ink prawns fennel local spinach potato puree sauce verge	
Grilled Atlantic Sword Fish Fillet	61
Beetroot risotto Carrot infused orange Lemon butter sauce	
Homemade Squid Ink Linguine Pasta - Signature dish	60
Flambéed seafood Julian vegetables lobster sauce	
Grilled Yasawa Rock Lobster	124
Truffle butter sauce garlic potato mousseline steamed vegetable medley tossed in chilli and garlic	
Duo of Local Chicken Breast	67
Feta & leek stuffed ballotine dry age parmesan polenta glazed market vegetables puffed quinoa & barley chicken port wine jus	
Meltique Beef Royal - Signature dish	73
Braised beef cheek bone marrow pommes puree asparagus & tomato confit crispy shallots truffle jus	
Double Chop of Australian Rack of Lamb	73
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	54
Mixed Mushroom honey baked beetroot market vegetables pastille shaved parmesan	
Cajun Roasted Cauliflower Steak – V/VG/DF/GF	52
Salsa Verde Grilled eggplant & pumpkin Roasted Almond Coconut sauce	

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 Mouse

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 in 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.



Niu
Beach Club



KIDS MENU

Accor Plus discount does not apply for kids discounted menu)

Healthy

17 FJD PER ITEM

Grilled Mini Steak

Grilled beef tenderloin | vegetables | mash and tomato sauce

Chicken Breast

Slow cooked chicken breast | mash potato | garden salad

Niu Club Sandwich

Toasted sandwich | lettuce | tomato | ham | cheese Served with fries or carrots sticks

Kids Wrap

Garden salad wrap | cheese | add grilled chicken
Served with fries or carrot sticks

Favourites

17 FJD PER ITEM

Crumbed Chicken

Served with fries | mixed salad | tomato sauce

Fish & Chips

Battered fish served with fries | garden salad | tomato sauce

My Burger (chicken or beef)

Grilled meat patty | mini milk bun | lettuce | cheese | tomato | aioli Served with fries and tomato sauce

Mac and Cheese

Macaroni pasta | signature cream sauce | cheese



Niu "Kidizza"

17 FJD PER ITEM

Margarita

Tomato base | mozzarella cheese | Napoli sauce

Pepperoni

Tomato base | mozzarella cheese | pepperoni

Cheesy Pizza

Tomato base | mozzarella cheese

Ham and Cheese

Tomato base | honeyed ham | mozzarella cheese

Hawaiian Pizza

Tomato base | ham | pineapple | mozzarella cheese



Turtle Pasta Bar

17 FJD PER ITEM

Pasta choose from: Spaghetti | Penne | Macaroni

Sauces choose from:

Spaghetti Bolognaise | Napoli and cheese | Creamy and cheesy | Ham and cheese | Creamy chicken pesto

The Heaven

15 FJD PER ITEM

The Rainbow

Fruit salad with rainbow flavored jellies

The Ice Cream Bar

(Select any three scoops of ice cream with your choice of topping)

Chocolate, cookie, vanilla, berry

Topping

Chocolate sauce | strawberry coulis | caramel sauce | chocolate soil | sprinkles | toasted coconut | marshmallows | chocolate chips

M&M Marshmallow Brownie

Chocolate brownie | chocolate ice cream | chocolate sauce

