



ENTRÉE

Sasalu ni Waitui - 38

Seafood Salad - Signature Dish

Charcoal octopus | mussel | ota from the mountain | smoked fresh
coconut milk | onion | cherry tomatoes | cucumber | coriander |
citrus caviar - gf/df

Kokoda - 38

Marinated Local Fish in Coconut Milk

Cucumber | tomato onion | coriander | lemon | chili | spring onion |
served taro chips - gf/df

Koicalevu Vuaka - 38

Banana Leaves Wrapped Pork

Local spinach | shaved coconut | onion | watermelon | coriander |
dehydrated pineapple | coconut pearls | vudi chips | roasted apple
dressing - gf/df

Yaqara Skewer - 38

Beef Skewer

Grilled eggplant | okra | ota | cherry tomatoes | onion | fresh
coconut | mint | lemon dressing | cassava chips - gf/df

Palusami - 37

Taro Leaves Wrapped with Coconut Cream

Tomato | pickled onion | coriander | lolo bun | sweet potato chips -
vg/ df

gf - gluten free | df - dairy free | vg - vegan

All prices are in Fijian Dollars





MAIN

Urau - 128

Rock Lobster

Sauteed cabbage | tomato | red onion | ginger | garlic | taro | coconut cream | charcoal pineapple | tomato | ginger lolo sauce - gf

Ika Tavu - 65

Grilled Mackerel Fillet - Signature Dish

Sauteed ota with garlic | shaved coconut | plantain | pumpkin | rourou sauce - gf

Ika Vakalolo - 65

Pakapaka and Prawn in Lolo Sauce

Local spinach | chunky taro mash | citrus pearls | coriander - gf

Sotavi Waitui - 65

Fijian Surf and Turf

Local fish | Kadavu seafood | chicken | beef | cassava | ginger | onion | local spinach | clear broth - gf/df

Toa Kovu - 69

Fresh Turmeric Marinated Chicken Wrapped in
Banana Leaf

Served with mashed kumala | tomato | sweet corns | zucchini | waitum - df/gf

Tavioka ni Rourou - 58

Cassava in Taro Leaves Sauce

Garlic | fresh coconut | tomato | onion | cauliflower | vudi chips - vg/gf/df

gf - gluten free | df - dairy free | vg - vegan

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SIDE DISH

Wacipoki - 16

Batter Fried Taro Leaf Balls - vg/gf/df

Dalo - 16

Taro - vg/gf/df

Tavioka - 16

Cassava - vg/gf/df

Vudi - 16

Fijian Banana - vg/gf/df

Baigani Tavu - 16

Grilled Eggplant with Salsa - vg/gf/df

DESSERT

Traditional Purini Cake - 24

Fijian Pudding with Caramel Sauce

Lote - 24

Farm Pumpkin cooked in Fresh Coconut Cream - gf/df

Tapioka Vakalolo - 24

Fijian delicacy made from Cassava & Coconut Caramel Sauce - gf/df

Vudi Vakasoso - 24

Fijian Banana in Sweet Coconut Cream with Roasted Peanut - gf/df

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KOKO

≈ TASTE OF FIJI ≈

SIGNATURE COCKTAILS

Kaji Qai Kamica - 24

Sweet & Spicy

A bold fusion of passion and chilli-infused vodka, balanced with luscious mango pulp and a zesty touch of lime. Shaken to perfection and finished with a chilli-flaked rim and dried orange garnish.

Tovolea Mada - 24

Go Ahead & Try

A tropical blend of pineapple-infused rum, muddled fresh pineapple, and fragrant mint, topped with a crisp splash of Sprite. Lightly stirred and finished with dried pineapple and mint.

Koko - 24

Signature Cocktail

A rich and tropical blend of orange-infused tequila, coconut rum, and zesty lime, shaken with pineapple juice and creamy coconut for a smooth, indulgent finish. Served with a roasted coconut rim.

Dre Ko Yakuilau - 24

Yakuilau Sunset

A vibrant fusion of peach and mango-infused vodka with a hint of Turtle Gin, topped with crisp Sprite for a refreshing, sun-kissed finish. Garnished with dried lime and fresh mint.

Kamica - 24

Sweet & Creamy

A luscious blend of Bati Banana, banana-infused rum, and smooth vanilla syrup, shaken with a touch of coffee for a rich, creamy indulgence. Finished with dried banana for a hint of natural sweetness.

Sega Na Leqa - 24

A refreshing mix of watermelon and mint-infused vodka, vibrant Aperol, and zesty lime, topped with crisp soda for a light, invigorating finish. Garnished with fresh watermelon and mint.

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MOCKTAILS



Kamalumu - 19

Soft & Refreshing

A crisp and refreshing blend of kumquat, syrup, and lime juice, expertly balanced for a light and flavourful sip. Finished with dried lime for a subtle citrus aroma.

Kokopilada - 19

Coconut & Pineapple

A tropical blend of pineapple juice, creamy coconut, and a scoop of vanilla frappe, blended to perfection. Served with a dried pineapple garnish for a sweet, creamy, and refreshing escape to paradise.

Totoka - 24

Refreshing

A crisp and invigorating mix of kumquat syrup, lemongrass and ginger cordial, topped with soda water for a refreshing, zesty finish. Garnished with dried lemongrass or lime for an aromatic touch.

BEERS

Local Beers

Fiji Gold - 9.95

Fiji Bitter - 9.95

Vonu - 12

International Beers

Heineken - 14

Corona - 15

Asahi - 16

James Squires 150 Lashes Pale Ale - 16

Harvest Apple Cider - 18

Heineken 0° (Non-alcoholic beer) - 14

Hahn Low Carb Beer - 13



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WINE MENU

Champagne / Sparkling Wine

Lanson Black Champagne (France) - Btl 260

Charles Roux Blanc de Blanc (France) - Gl's 16 / Btl 89

Bottega Rosé Prosecco (Italia) - Gl's 18 / Btl 99

Pommery Brut Apanage (France) - Gl's 35 / Btl 199

Pommery Brut Rosé - Gl's 35 / Btl 199

White Wine

Trapiche Sauvignon Blanc (Argentina) - Gl's 14 / Btl 69

Babich Chardonnay (New Zealand) - Gl's 16 / Btl 79

La Vue Pinot Gris (Australia) - Gl's 16 / Btl 79

Yalumba Viognier (Australia) - Gl's 16 / Btl 79

Mosel Dr. Loosen Dry Riesling (Germany) - Gl's 18 / Btl 85

Rosé

Luis Fellip Rose (Chile) - Gl's 14 / Btl 69

Moscato Rose Emeris Garden (Australia) - Gl's 16 / Btl 78

Rylstone Match Point (Australia) - Gl's 23 / Btl 110

Red Wine

Kumeu River Pinot Noir (New Zealand) - Gl's 19 / Btl 92

Lindeman's Bin 40 Merlot (Australia) - Gl's / 15 Btl 74

Yalumba Y Series Shiraz (Australia) - Gl's 19 / Btl 88

Luis Felipe Cabernet Sauvignon (Chile) - Gl's 14 / Btl 69

Piccini Chianti Reserva (Italia) - Gl's 19 / Btl 89

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SPIRITS

Price is inclusive of a mixer of your choice, including Soda or Shrubs*

Rums

Bacardi White Rum (Cuba) - 14

Bacardi 8 Dark Rum (Cuba) - 15

Kraken (Caribbean) - 18

Vodkas

Absolut (Sweden) - 14

Vula Viti (Fiji) - 14

Grey Goose (France) - 19

Bourbons

Jack Daniels (United States) - 17

Maker's Mark (United States) - 18

Whiskies

Johnnie Walker Red (Scotland) - 14

Johnnie Walker Double Black (Scotland) - 18

Dalwinnie 15 years (Scotland) - 21

Gins

Bombay Sapphire (England) - 14

Blue Turtle (Fiji) - 14

Hendrick's (Scotland) - 19

Tequila

Don Julio Blanco (Mexico) - 21

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SOFT DRINKS



Coke | Diet Coke | Fanta | Sprite | Soda | Ginger Ale | Tonic - 8
Espresso | Macchiato - 7
Orange Juice | Pineapple Juice | Apple Juice - 8.5
1500 ML AquaSafe Still (Fiji) - 10
1000ML Santa Vittoria - 19
Kombucha - Lemon & Ginger | Passion | Superberry - 9.50

SODAS & SHRUBS

Sodas

Sodas are made using a unique process. They are 100% natural and sugarless, making them a healthy option.

Banana & Pawpaw - 6
Sinu (Ixora Flower) - 6
Hibiscus - 6
Lemongrass & Ginger - 6

Shrubs

A "Shrub" is a tasty alternative that preserves the fruits, spices, vegetables using vinegar and sugar. They are high in antioxidant properties and help detoxify your liver.

Pineapple & Star Anise | Watermelon | Pawpaw - 6

COFFEE & TEA

Iced Coffee | Iced Chocolate - 10
Vittoria Coffee Organic (Australia) - 9
Dilmah Ceylon Tea Selection (Sri Lanka) - 7
South Pacific Coffee Nitro Ice (Fiji) - 10
Ginger, Lemon and Honey Tea (Local and Organic) - 7





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WINE CELLAR SELECTION

(All prices listed per bottle)

Champagne - Brut

Pommery Cuveé 1874 - 299

Laurent Perrier - 309

Veuve Cliquot - 340

Champagne - Rose

Lanson Rose Label Brut - 260

Veuve Cliquot Rose - 370

White Wine

Oyster Bay Sauvignon Blanc (New Zealand) - 109

A well-balanced wine exhibiting a full bodied palate structure with a soft mouth feel.

Vasse Felix Filius Chardonnay (Australia) - 124

The palate is textured with layers of apricot mingled with creamy vanillin oak notes.

Duck Hunter Pinot Gris (New Zealand) - 87

Delightful citrus lead to a balanced textural wine, flavours of grapefruit and lemon.

Yalumba Y Series Viognier (Australia) - 79

Aromas of white flowers and honeysuckle dominate the nose, with ginger & five spice to finish.

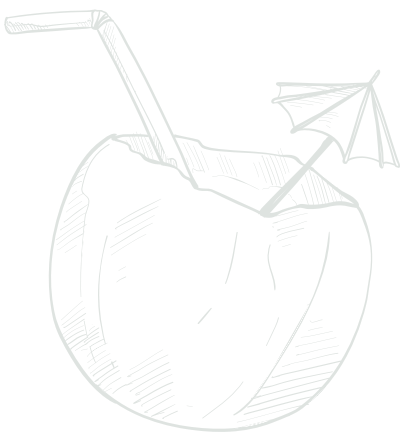
Villa Maria Private Bin Organic Gewurztraminer (New Zealand) - 99

Aromas of lychees, rose petal & spice.

Gemtree "Luna Crescente" Fiano (New Zealand) - 115

Citrus nose, lemongrass with a touch of wildflower. Dry, nice balance and mouthfeel.

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Red wine

Duck Hunter Pinot Noir (New Zealand) - 91

The wine has a grainy tannin structure and is flavoured with sweet cherries & cedar wood

Chateau Macquin St Emilion Merlot (France) - 147

Red & Black fruity aromas with hints of liquorice

Pepperjack Barossa Shiraz (Australia) - 147

Aromas of blackberries and plums with hints of pepper and spice

Lurton Reserve Bordeaux (France) - 103

The wine boasts a bouquet of red fruit aromas. Nice fruity finish.

Katnook Estate Cab/Sav (Australia) - 112

Intense & elegant red fruits on the nose with spicy toasted notes.

Hancock & Hancock Tempranillo (New Zealand) - 127

Delicious with depth, character and charming, red berries freshness and immediate appeal.

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