



ENTRÉE

FJD

SOLIS SIGNATURE WOOD ROASTED SCALLOPS, SQUID AND CHORIZO

20

CAPSICUM | PINE NUTS | OKRA | TOMATO, CHILLI AND SMOKED PAPRIKA SAUCE
CHARRED GARLIC BREAD

CLASSIC LOBSTER BISQUE

18

YASAWA LOBSTER BISQUE | LOCAL SEAFOOD | BRANDY BUTTER
SAFFRON ROUILLE | GARLIC BREAD

PRAWN ALLA BUSARA

18

PRAWNS COOKED IN RICH TOMATO | GARLIC | CHILLI & HERB SAUCE | TEMPURA FISH ROE |
CHAR GRILLED GARLIC BREAD

CONFIT VUDA PORK BELLY

17

SEARED SEA SCALLOPS | THAI GREEN ROUROU EMULSION | CHARRED PINEAPPLE CHOKA |
ROASTED PEANUT

PACIFIC OCEAN YELLOW FIN TUNA

18

SESAME SEARED TUNA LOIN | SMOKED CASSAVA & EGGPLANT CHOKA WRAPPED IN BELA LEAF |
PICKLED CUCUMBER & CARROT KIMCHI | NANAMI TOGARASHI MAYO |
SOY | SESAME OIL & MISO DRESSING

MAINS

PAELLA "SOLIS" (serves 2 guests)

39

CHICKEN | CALAMARI | MUSSELS | CHORIZO | CAPSICUM | PEAS | LOCAL PRAWNS | SAFFRON RICE

AUSTRALIAN EYE FILLET OF BEEF

36

GRILLED MELTIQUE BEEF TENDERLOIN (180 G) | BAKED TOMATO | BALSAMIC ROASTED ONION
CAFÉ DE PARIS | SAUTÉED FRENCH BEAN WITH CARAMILED SHALLOTS | CONFIT GARLIC POMMES PUREE
PORT WINE JUS

CORN FEED CHICKEN CHERMOULA

28

SOUS VIDE AND PAN SEARED CHICKEN BREAST | BAKED CIAMMOTTA VEGETABLES | MIXED RAINBOW
OLIVES | TOMATO AND EXTRA VIRGIN OLIVE FONDUE

AUSTRALIAN ROASTED BACKSTRAP OF LAMB

36

CHICKPEA TAHINI | MOROCCAN STYLE COUCOUS | CANNELLONI OF EGGPLANT MOUSSAKA
BRAISED NECK | OKRA | MINT GLAZE



PAN FRIED SWEET POTATO GNOCCHI **19**

NAPOLI SAUCE | CONFIT TOMATOES | LOCAL SPINACH | PARMESAN CHEESE

VALLEY ROAD CROWN PUMPKIN RISOTTO **19**

FRESHLY GRATED PARMESAN | ROASTED KUMALA | CONFIT TOMATO | TRUFFLE ESSENCE

FIJIAN STYLE SWORD FISH **29**

BAKED SWORD FISH FILLET 200G IN BANANA LEAF | GINGER AND LEMON GRASS INFUSED LOLO EXTRA VIRGIN COCONUT OIL SAUTÉED KUMALA | WARM SALAD OF FRESHLY GRATED COCONUT MOCA & SNAKE BEANS

YASAWA LOBSTER

SERVED IN ONE OF THREE WAYS WITH SOFITEL GARDEN SALAD & CONFIT GARLIC POMMES PUREE **38**

GRILLED WITH TRUFFLE BUTTER SAUCE

OR

LOBSTER THERMIDOR

OR

MORNAY STYLE

SIDES **9**

FRENCH FRIES

ROASTED MIXED ROOT CROPS

MIXED GARDEN GREEN SALAD

STEAMED SOFITEL GARDEN VEGETABLES

BAKED CIAMMOTTA VEGETABLES

Dessert **15**

TUTTI-FRUTTI

ORANGE PANNA-COTA | COMPRESSED FIJIAN SEASONAL FRUIT | MERINGUE |

PEANUT BRITTLE | VANILLA ICE CREAM

DECANTED CHOCOLATE BROWNIE

DARK CHCOLATE BROWNIE | SALTED CARAMEL SAUCE | CHOCOLATE GANACHE | HONEY COMB

DOUBLE CHOCOLATE COOKIE CRUMBLE | VANILLA ICE CREAM

CREPES SUZETTE

FLAMBÉED CREPES SUZETTE WITH GRAND MARNIER AND VANILLA ICE CREAM