



DINNER MENU FJD

WAITUI KAKANA

12 Freshly Shucked Oysters On Ice Dozen 48

-Shallots vinegar | rye bread

-Chorizo, spicy tomato and smoked paprika sauce

Citrus & Lemongrass Poached Navua Prawns Half a dozen 25

Fennel salad | house made mayonnaise

Yasawa Lobster (Per 700g) *Accor Plus discount does not apply 65

Grilled with truffle butter sauce | garden salad

Fresh Tuna (180g) 23

Sashimi | soya sauce | pickled ginger & wasabi

Kokoda 22

Traditional Fijian marinated local fish with coconut cream

Green Lip Mussels For two 45

Steamed | tossed in chilli, garlic | Sigatoka tomato | citrus white wine | grilled rye bread

Suva Bay Bugs (Slipper Lobster) 1kg 75

Steamed with ginger | chilli | shallot sauce | jasmine rice

ENTRÉES

(Entrees can be served as main size on request)

Solis Signature Wood Roasted Scallops, Squid & Chorizo 24

Capsicum | pine nuts | okra | tomato, chilli & smoked paprika sauce | grilled garlic bread

Classic Sea Urchin Lobster Bisque 25

Yasawa lobster bisque | local seafood | brandy butter | saffron rouille | garlic bread

Fresh Water Prawn Alla Busara 23

Prawns in rich tomato | garlic | chilli & herb sauce | grilled garlic bread

Braised Vuda Pork Belly & Sea Scallops 23

Caramelized & tempura pork belly | spiced pineapple & apple jam | balsamic roasted apple
| apple cider black pepper caramel chilli pineapple salsa

Pacific Ocean Yellow Fin Tuna Carpaccio 23

Ras el hanout rubbed tuna carpaccio | curried papaya, coriander, chilli & lemon puree | ginger
& sesame dressing | shaved fennel salad | dalo chips

Fagottini of Local Spinach & Waimata Blue Vein Cheese 20

Salsa verde | medley of vegetables | parmesan tuile | truffle cream sauce

(Please be advised one (1) Accor Plus card is applicable per table)



MAINS

Paella "Solis"	45
Prawns calamari mussels chorizo chicken capsicum peas saffron rice	
Crispy Skin Tasmanian Salmon "Eka Vakalolo"	46
Ginger & lemon grass infused coconut lolo citrus potato grated coconut & warm salad of greens	
Pan Seared Walu (Great Spanish mackerel)	42
Pan seared walu prawns braised octopus fennel moca sweet potato mousseline cherry tomato mixed olive baby caper sauce vierge	
Kadavu Long Nose Broadbills Swordfish	42
Sundried tomato & spinach risotto smoked fish & crab croquette ota fennel salad lime cream sauce	
Yasawa Rock Lobster Thermidor Style	69
Lobster medallions cooked in a rich sauce made of lobster shells brandy Dijon mustard egg yolk stuffed back in the shell & baked potato mousseline steamed vegetable medley	
Hay Smoked Corn Feed Chicken	36
Pan seared chicken breast confit legs crispy wings Fiji sugar cane juice & paprika caramel parmesan & truffle croquette black garlic cauliflower puree snake bean chermoula jus	
Pan Fried Sweet Potato Gnocchi	24
Black truffle Creamy Tomato Napoli spinach tomatoes pumpkin zucchini parmesan	
Valley Road Crown Pumpkin Risotto	24
Roasted sage & garlic pumpkin kumara cherry tomato parmesan chips citrus beurre noisette essence	

SIDES 12

Chilli salt fries | Garden green salad | Steamed vegetable medley | Steamed long bean with chilli & onions

DESSERTS 16

Nougat Glacé & Hazelnut Praline

Roasted nuts & fruit nougat | lemon jelly | watermelon honey | melon salsa | lime sorbet

50 Shades of Cacao

Valrhona dark chocolate marquise | Fiji coffee rum gel | honey comb crumble | milk ice cream

Passionfruit Posset in a bilo

Creamy passionfruit posset | passion fruit jelly | pineapple compote | coconut tapioca | cookies crumbled | mango passion ice cream

FROMAGE

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

Coeur Lion Le Brie (soft cow), President Saint-Nectaire (semi soft cow), President (natural goat cheese) Le Blue President (veined cheese)

Apple & sultana relish | dried fruits | nuts | sultana bread | French baguette | tomato & olive rolls

Please advise your service attendant if you have any food intolerance, allergies or any other special dietary requirements.