



# BAZAAR KITCHEN & BAR

Sofitel Fiji Resort & Spa – 24th & 25th

## CHRISTMAS EVE & DAY DINNER MENU

### FRESHLY HOUSE BAKED BREADS

Olive, sundried tomato & herb Focaccia rolls | low GI grain rolls | garlic & basil ciabatta

#### Condiments

Whipped herb butter | French salted butter | Italian olive oil | Italian herb olive oil | aged balsamic

### FROM OUR COUNTER

#### Make your own salad

Butter lettuce

Feta cheese | green & black olives | Spanish onion

Grated carrot | pickles | tomato | cucumber

Green & red capsicum | sliced beetroot | sundried tomato

#### Dressings

French vinaigrette | honey mustard | caesar salad |

Mango & lime | creamy Italian | dijonnaise

#### Salads

Indian style potato masala salad with eggs

Rice salad with curd, pickled onion, raisin and almonds

Fijian miti salad

Roasted medley of vegetable, pesto, toasted almond

#### Cold seafood

Kokoda | mussel | lemon grass citrus poached prawn

Soy sauce | cocktail sauce | lemon wedge | shallot in red wine vinegar | tabasco | saffron garlic aioli

#### Charcuterie

Smoked slice ham, mild salami, peppered beef

Marinated mixed olives | gherkins | black olive tapenades

#### Cheese selection

Brie cheese | Blue vein cheese

Pineapple jam | Dates | Banana slice | Crackers

## JAPANESE 日本のカッチン

### Sushi & Sashimi

Sushi, Nigiri, Norimaki

Sushi of prawn, teriyaki beef, mixed pickle vegetable

Sashimi of tuna, fresh snapper, local octopus

Condiments soy sauce, wasabi, pickled ginger

### Soup miso

Spring onion | crispy shallots | tofu | bonito | rice noodle | ginger fresh | wakami

## CHINESE 中國廚房

### DIM SUM OF THE DAY

Chicken | pork & prawn

Carrot, cabbage and mushroom

### Live stir fry station

Selection of vegetables from our garden, noodles, meats

**Hot chaffing**

Stir fry greens Sichuan style  
Kung pao fish and prawn with dried chilies and Sichuan peppercorns  
Egg fried rice

**Condiments**

Plum sauce | chili bean sauce | chili soy | soy sauce | Chinese vinegar | sweet chili

**MIDDLE EASTERN**

**Shawarma station**

Chicken | Chick pea falafel | lamb kofta  
House baked pita bread | hummus | eggplant moutabel | tomato salsa | shaved cucumber | Citrus cabbage | hang yoghurt | tzatziki

**Hot chaffing**

Eggplant moussaka  
Chermoula baked chicken fillets with tomato & olive  
Moroccan style couscous  
Braised lamb shanks (Persian Style)

**TASTE OF INDIA**

**Tandoor**

Ajwaini Machhi (fish)  
Chicken tikka  
Plain naan | buttery style garlic naan | cheese & chilli naan

**Hot chaffing**

Local style boneless chicken curry  
Potato and eggplant curry  
Fragrant steamed jasmine rice  
Local style dhal soup

**Deep fried**

Chilli bites (bhajjiya)  
Bara  
Samosa  
Poppadum

**Condiments**

Mango pickle, lemon pickle, tamarind chutney, tomato chutney, raita, chili pickle

**ROUTE 66 – THE AMERICAN DREAM**

**Christmas carvery**

Whole roasted turkey glazed with honey and herb reduction  
Honey roasted leg of ham  
Honey roasted carrots  
Yorkshire pudding  
Sautéed duo of cabbage with onion & leek  
Roasted baby potatoes  
Green peas & bacon with truffle butter  
**Sauces:** Cranberry sauce, jus, garlic sauce

**Char-grill selection of the day**

Lamb chump with mint sauce  
Minute steaks with mushroom sauce  
Chilli | garlic | lemon marinated fish fillets

**Soup of the day**

Cream of seafood chowder with chargrilled garlic bread

**Hot chaffing**

Spaghetti Bolognese

**FROM THE DESSERT BAR**

French crepe station & condiments

Traditional French sugar & lemon, maple syrup, chocolate sauce

Caramel sauce, banana pure, berry coulis, coconut shavings

**Puddings**

Valrhona 70% chocolate pudding,

Rum soaked raisin bread & butter pudding

**Condiments**

Crème anglaise, caramel sauce

**Ice cream bar**

Vanilla bean ice-cream, cookies & cream ice-cream, double chocolate ice-cream

**Our pastry chef's favorite**

American cheese cake & berry mousse

Creamy style coconut tart

Lemon & lime tart

Gulab jamun

Roasted pineapple & ginger cake

Cream cheese & yoghurt slice

Mini steamed purine with coconut custard

Mini chocolate tartlets

Freshly cut local fruits

The above is our dinner offer for the 24<sup>th</sup> & 25<sup>th</sup> December at Bazaar Kitchen & Bar (Sofitel Fiji Resort & Spa)

Price per adult fj \$99 / price per person VIP

Adolescent (13 to 17 yrs. old) fj \$ 35 VIP

Kids up to 12 yrs. old fj \$ 20 inclusive of taxes

**Bookings are essential: please dial extension 2848 or +679 6752848 (between 1000 am & 1730 pm)**