



BAZAAR KITCHEN & BAR

Sofitel Fiji Resort & Spa – 31ST DECEMBER

NEW YEARS EVE DINNER MENU

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 | Dijonaise

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 sliced 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 日本のキッチン

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

Butter chicken

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

Rotisserie

Garlic and herb marinated chicken

Char-grill

Lamb chump with mint sauce

Minute steaks with mushroom sauce

Bbq pork ribs

Chilli | garlic | lemon marinated fish fillets

American style chicken wings with blue cheese sauce

Soup of the day

Cream of seafood chowder with garlic bread

Hot chaffing

Spaghetti Bolognese

Green pea & truffle essence risotto

From our gardens

Rosemary and mint butter roasted potato

Sundried tomato mash

Provencal style vegetable
Corn on cob with paprika butter

FROM THE DESSERT BAR

French Chocolate crepe station & condiments
Traditional French sugar & lemon, maple syrup, chocolate sauce
Caramel sauce, banana pure, berry coulis, coconut shavings

Puddings

Dark chocolate pudding
Sticky date pudding

Condiments

Chocolate Crème anglaise, orange caramel sauce

Ice cream bar

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

Our pastry chef's favourite

American chocolate cheese cake
Whipped chocolate ganache mini eclairs
Bake well banana and chocolate tart
Creamy style coconut tart
Lemon & lime tart
Rasgulla
Fijian honey cakes
Mini steamed purine with coconut custard
Chocolate brownies
Freshly cut local Fijian fruits

The above is our dinner offer for the 31st 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)