



DINNER MENU	FJD
WAITUI KAKANA	
12 Freshly Shucked Oysters On Ice Dozen	49
-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)	24
Sashimi soya sauce pickled ginger & wasabi	
Kokoda	24
Traditional Fijian marinated local fish with coconut cream	
Green Lip Mussels For two	48
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	
<i>(Entrees can be served as main size on request)</i>	
Solis Signature Wood Roasted Scallops, Squid & Chorizo	26
Capsicum pine nuts okra tomato, chilli & smoked paprika sauce grilled garlic bread	
Classic Sea Urchin Lobster Bisque	28
Yasawa lobster bisque local seafood brandy butter saffron rouille garlic bread	
Fresh Water Prawn Alla Busara	26
Prawns in rich tomato garlic chilli & herb sauce grilled garlic bread	
Braised Vuda Pork Belly & Sea Scallops	25
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	23
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" 47

Prawns | calamari | mussels | chorizo | chicken | capsicum | peas | saffron rice

Crispy Skin Tasmanian Salmon "Eka Vakalolo" 48

Ginger & lemon grass infused coconut lolo | citrus potato | grated coconut & warm salad of greens

Pan Seared Walu (Great Spanish mackerel) 43

Pan seared walu | prawns | braised octopus | fennel | moca | sweet potato mousseline | cherry tomato | mixed olive | baby caper sauce vierge

Kadavu Long Nose Broadbills Swordfish 43

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 39

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 26

Black truffle | Creamy Tomato Napoli | spinach | tomatoes | pumpkin | zucchini | parmesan

Valley Road Crown Pumpkin Risotto 26

Roasted sage & garlic pumpkin | kumara | cherry tomato | parmesan chips | citrus beurre noisette essence

SIDES 13

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

DESSERTS 18

Hazelnut Praline Nougat Glacé

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

50 Shades of Cacao

Valrhona dark chocolate marquise | honey comb crumble | milk ice cream

Fijian Opera

Pina Colada mousse | caramelized pineapple | Coconut and almond sponge | Coconut cookie crumble | mango ice cream

Lady Finger Bake Well Banana Tart

Banana | fresh coconut & dark rum tart | local fresh cinnamon anglaise | sultana & fig compote | milk ice cream

FROMAGE 45

(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.