



DINNER MENU

FJD

ENTRÉES

(Entrees can be served as main size on request)

Solis Signature Wood Roasted Scallops, Squid & Chorizo

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

26

Classic Lobster Bisque

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

28

Fresh Water Prawn Alla Busara

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

26

Braised Vuda Pork Belly & Sea Scallops

Caramelized & tempura pork belly | pineapple & apple jam | balsamic apple | caramel chilli pineapple salsa

25

Fagottini of Local Spinach & Waimata Blue Vein Cheese

Salsa verde | vegetables medley | parmesan | truffle sauce

23

Signature Kokoda

A traditional Fijian delicacy - Marinated local fish | coconut cream | dalo chips

24

Fresh Yellow fin Tuna (180g)

Sashimi | soya sauce | ginger & wasabi

24

MAINS

Paella "Solis"

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

47

Crispy Skin Tasmanian Salmon "Eka Vakalolo"

Ginger & lemon grass infused coconut lolo | citrus sweet potato | virgin coconut oil | grated coconut & warm green salad

48

Pan Seared Mahi-Mahi

Tempura squid ink Prawns | braised octopus | fennel | local spinach | potato puree | sauce Vierge

46

Grilled Yasawa Rock Lobster

Truffle butter sauce | garlic potato mousseline | steamed vegetable medley tossed in chilli and garlic

72

Duo of Local Chicken Breast

Feta & leek stuffed ballotine | dry age parmesan polenta | glazed market vegetables | puffed quinoa & barley | chicken port wine jus

47

Meltique Beef Royal

Braised beef cheek | bone marrow pomme puree | mushroom medley & tomato confit | crispy shallots | truffle jus

60

Double chop of Australian Rack of Lamb

Dhuka crusted rack of lamb | braised lamb neck paty | home made gnocchi | orange & anise carrot puree | Provencal ratatouille | mint sauce | lamb jus

59

Forest mushroom Risotto

Mixed mushroom & duxelle risotto | market vegetables pastilla | honey glazed pumpkin | shaved aged parmesan

36



SIDES

14

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

DESSERTS

19

Mango Parfait

Fresh fruit salsa | mango granite | honey tuile | toasted coconut ice cream

50 Shades of Cacao

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

Apple Vanilla Panacotta

Apple compote | almond biscotti | apple cinnamon ice cream

Citrus Crème Brulee

Almond tuile | raspberry ice cream | burnt marshmallow

NOS FROMAGES

48

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

Coeur de Lion Le Brie (soft cow)

Saint-Nectaire (semi soft cow)

Goat cheese President (natural goat cheese)

Le Blue (veined cheese)

Our Fromages are served with Apple & sultana relish | dried fruits | nuts | sultana bread |
French baguette | tomato & olive rolls