

BAZAAR

KITCHEN

BREAKFAST MENU

FRESHLY BAKED, PASTRIES, BREADS & MORE

Croissant | Pain au chocolate | Lemon slice | Pumpkin bread |
Cinnamon donuts | Scones

Low-GI roll | Soft roll | White | Brown & Multi-grain slice

GLUTEN FREE (AVAILABLE UPON REQUEST)

HOMEMADE JAM SELECTION & SPREADS

Pawpaw & ginger | Spiced pineapple | Bush lemon
marmalade

Butter | Margarine | Vegemite | Peanut butter | Strawberry
jam

LIVE PANCAKE & CREPE STATION

Honey | Maple syrup | Chocolate chip | Lime sugar | Coconut
flakes | Banana compote



FROM OUR COUNTER

MAKE YOUR OWN SALAD

Butter lettuce | Green & black olives | Spanish onion | Grated carrot, sliced
tomato, cucumber | French dressing

Sliced salami | Edam cheese

FRESH ISLAND FRUITS & MORE

Poached: Pineapple in star anise and cinnamon syrup | Pears in lemon syrup |
Peach | Prunes

Seasonal: Pawpaw | Pineapple | Watermelon | Banana | Mandarin

CEREALS +

Porridge | Dried fruit | Nuts

Plain yoghurt | Flavored yoghurts | Bircher muesli | Mango Sago | Smoothies |
Milk shake

Corn flakes | Weetabix | Coco pops | Seeds | Nuts

JUICE BAR

Tropical blend | Pineapple and basil | Orange | Local style Nimbu Pani with
passionfruit (kumquat juice)

MILKS

Full cream, Skim, Soy

DAIRY FREE (AVAILABLE UPON REQUEST)

AMERICAN

LIVE EGG STATION & FILLINGS

Mushroom | Tomatoes | Zucchini | Capsicum | Onion | Cheese

HOT DISHES

EGGS: Scrambled | Sunny side up | Over easy | Poached | Boiled
Sausage (lamb or chicken) | Bacon | Baked mixed beans | Grilled
tomatoes | Herb mushrooms | Sautéed potato



LITTLE INDIA

ROTATION: BREAKFAST CURRIES: Sautéed Okra & potato in onion, garlic and dry spices | Potato and eggplant | Aloo Chana masala

Plain Steamed rice

Puri

Papadam

Yellow lentil | Chick peas & mixed vegetable Dhal Soup

Idli | Coconut chutney

Masala Dosa | Spiced potato curry | Coconut chutney

PICKLES AND MORE

Mango | Lemon | Chili & garlic

Cumin & carrot raita | Tamarind chutney | Sweet mango chutney

MASALA CHAI

Our authentic masala chai is made of 7 spices, which is roasted and blended specially in house for a great cup of masala chai



BAMBOO HUT

Sultana Lolo bun

Cinnamon sugar Babakua

Purini (steamed local style pudding)

Lady finger banana bread

Vudi vakasoso (plantain cooked in rich coconut cream sauce)

CHINESE

Steamed buns | Soy sauce | Chili bean sauce | Chili soy | Sweet chili sauce

Vegetable fried rice

Wok fried Vegetable with noodles | dried chili | coriander



ICE CREAM BAR

Vanilla topped with chocolate | Strawberry | Caramel sauce

Chocolate topped with chopped coulis

CAFFEINE FIX FROM OUR COFFEE CART

Cappuccino | Latte | Flat white | Espresso | Mocha | Hot chocolate & much more!

THE ABOVE IS OUR BREAKFAST OFFER AT BAZAAR KITCHEN & BAR (SOFITEL FIJI RESORT & SPA)
PRICE PER ADULT FJ \$52 / PERSON VIP, ADOLESCENT (13 / 17 YRS.) FJ \$25, KIDS UP TO 12YRS. FJ \$15 VIP
BOOKINGS ARE ESSENTIAL: PLEASE DIAL EXTENSION 2722 OR +679 7777 119, EMAIL
DINE@SOFITELFIJI.COM.FJ OR VISIT THE FOOD & BEVERAGE DESK IN THE LOBBY.