



TROPICA

ISLAND RESORT FIJI



Tovolea - To Try

FJD

Hummus Crouton with Torched Lime and Toasted Sesame.

Tekivu - Begin

Tuna Tian

\$38

With Pineapple, Papaya, Lime Mayo and Roti Crisps.

Pork San Choi Bao

\$35

With Water Chestnut, Chili, Shitake, Lettuce Cup, Spring Onion, Coriander and Mint.

Vakatakata - To Warm Up

Quinoa and Vegetable Soup

\$24

With Roast Pumpkin, Celery, Chickpeas, Bele, Chilli, Sweet Potato, Parmesan Crouton.

Tomani - Continue

Pan Fried Snapper Fillet

\$65

in Garlic Butter with Bok Choy, Lemon Butter Sauce and Steamed Rice.

Beef Ragout

\$68

With Soft Polenta, Herb Roasted Mushrooms, Crispy Bacon and Parmesan

'Cassava Yaca' with Seared Haloumi

\$55

Tapioca Cake Baked in Coconut Cream with Charred Pumpkin, Eggplant, Spring Onion and Okra.

Duck Breast

\$65

With Garlic Mash, Honey Glaze Carrot, Bok Choy, and Red Wine Jus.

Otioti - Finish

Lemon Meringue Pie

\$25

With Whipped Cream, Salted Coconut Caramel.

Mocha Pannacotta

\$25

With Toasted Walnuts and Honeycomb.

Camembert Slate

\$28

Fig Paste, Pistachio, Multigrain Toast.