



# TROPICA

ISLAND RESORT FIJI



## Cocktail & Wine of the Day

FJD

Sweet & Sour Fresh Lime, Passionfruit Nectar, White Rum, Soda.	\$25
Island Breeze Blended Coconut Cream, Strawberry Syrup, Pineapple, Ice.	\$16
Bouchard & Fere Fils Chardonnay A round and silky feel with an Aromatic Bouquet.	\$15

## Tapas

Chicken Rice Paper Wraps Coriander, Mint, Basil, Toasted Sesame, Toasted Coconut, Nam Jim.	\$22
Kokoda and Cassava Crisps Marinated fish served in Coconut Cream, Onions, Tomato and Lemon.	\$22
Wacipoki Crispy Rourou Ball with Smoked Coconut Cream, Chilli and Torched Lime.	\$20

## Main

Duck Confit with Beetroot Puree Charred Baby Cos, Orange Segments, Garlic Crouton, Rosemary Citrus Dressing.	\$42
Roast Pork Bahn Mi with Sweet Potato Crisps Chicken Liver Pate, Pickled Carrot and Cucumber.	\$40
Smoked Octopus and Ota Salad With Fiddlehead Fern, Tomato, Onion, Coriander and Bush Lemon.	\$40
Mushroom Tart with Onion Jam Oyster Mushrooms, Green Pea and Herb Salad, Red Wine Vinegar Dressing.	\$38

## Dessert

Pineapple Chocolate Tart With Vanilla Bean Cream and Charred Marshmallow.	\$22
Bread & Butter Pudding On Coconut Toffee with Chocolate Shavings and Vanilla Ice-cream.	\$22