



Savasi Island

PRIVATE • BEAUTIFUL • PEACEFUL

Breakfast Menu

Tropical Fruit Platter

An array of freshly prepared seasonal fruits, all grown locally

Savasi Muesli

Blended in-house with roasted oats, dates, almonds, pumpkin seeds and fresh coconut, served with a honey-cinnamon yoghurt

Ella's Eggs

Savusavu farmed eggs - poached, fried, scrambled or omelette style
Add on: tomato, bacon, sausage, rourou (Fijian spinach)

Eggs Benedict

Savusavu farmed eggs served with house-made hollandaise sauce

Chia Pudding

Creamy chia seed, cacao, almond milk, and fiji honey or maple syrup – raw and dairy free

Breakfast Rosti

Crisp potato or cassava hash served with tomato salsa and your choice of fried or poached egg

Vaka Viti

Fiji style French toast with toasted coconut, cinnamon sugar and our signature house-made caramel syrup

Savasi Baked Eggs

Two eggs poached in an aromatic tomato and bean sauce, with cumin, smoky paprika, fresh herbs, and buttered toast on the side

Bula Wrap

Bacon, egg and sautéed spicy tomato relish, all wrapped in a fresh roti

Fiji Oatmeal

Local oats cooked to order and served with chopped banana and local honey

Banana Pancakes

A stack of three pancakes with caramelised banana and our house-made caramel syrup.

Complimentary beverages

- Tropical Juice of the Day
- Pots of Tea
- Plunger or instant coffee

Raw Smoothies

\$8.00

Cacao

Cocoa, fiji honey, almonds, banana and almond milk

Green

Spinach or seasonal greens, banana, papaya, coconut milk

Peanut Butter

Banana, dates, peanut butter, and coconut milk

We strive to cater to your dietary restrictions and preferences - Please let us know if our chef can modify any of the dishes to better suit your needs.