



**Savasi Island**  
PRIVATE • BEAUTIFUL • PEACEFUL

## Lunch

### **Grilled Local Catch**

With green papaya salad, chilli and lime dressing

### **Pepper Steak Sandwich**

Sautéed onion, lettuce, tomato, cheese on freshly baked sesame roll

### **Rice Paper Rolls (V)**

With carrot, tofu, cucumber, mint, vermicelli noodle and nuoc cham dipping sauce

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## Dinner (Entrée)

### **Ota Fern & Lobster**

Wild river fern (Ota) salad, coconut lime dressing, steamed lobster

### **Creamy Pumpkin Soup (V)**

Salt-Lake pumpkin with garlic parmesan crouton and freshly baked bread rolls

## Dinner (Main)

### **Grilled Pork Tenderloin**

With balsamic cabbage, grilled pineapple and apple cider reduction

### **Ika Vakalovo**

Traditional-style coconut poached fish in banana leaf parcel, with tomato, onion, ginger, chilli and steamed root crop

### **Masala Curry Platter (V)**

Green papaya, coconut and pumpkin curries, steamed rice, fresh roti, tomato chutney

## Dessert

### **Cinnamon Pineapple**

Barbecued pineapple wedge with house-made mint granita

### **Pannacotta with candied citrus**

*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.*



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## Lunch

### **Sweet & Sour Pork**

Red and green bell pepper, celery, onion, pineapple, sweet and sour sauce, steamed rice

### **Grilled Fish Tacos**

Freshly made tortilla filled with marinated walu, cabbage slaw, cucumber raita

### **Creamy Basil Pesto Fettuccine (V)**

With home-grown basil

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## Dinner (Entrée)

### **Beef Samosa**

With a spiced tamarind chutney

### **Papaya & Celery Soup (V)**

With roasted garlic crouton

## Dinner (Main)

### **Lightly Grilled Walu Fillet**

With kumula, carrot and coriander rosti, minted tomato salsa, sautéed mustard cabbage

### **Roasted Lamb**

Ratatouille vegetables, potato puree, red wine, balsamic jus

### **Baked Rourou (V)**

Baked local spinach, coconut cream, tomato, onion, steamed taro

## Dessert

### **Tapioka Valolo**

Steamed cassava dumplings, coconut caramel sauce

### **Lemon-Lime Curd Tart**

with candied mint leaf

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### **Honey Glazed Chicken**

With pineapple spinach rice and crispy green salad

### **Spicy Beef Wraps**

Beef sautéed in local spices, with shredded lettuce, cheese, wrapped in freshly made Indian flatbread

### **Pumpkin Arancini (V)**

With coconut crumb, garlic aioli and basil tomato coulis

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## Dinner (Entrée)

### **Kokoda**

Ceviche-style dish of Savusavu walu, marinated in lime and fresh Savasi coconut cream, with tomato, onion and chilli

### **Dahl Soup (V)**

Yellow split peas, tomato, onion and vegetable broth, puri

## Dinner (Main)

### **Savasi Lobster Delight**

Fresh grilled lobster wrapped in bacon, with nicoise vegetables and lemon butter sauce

### **Grilled Fillet of Pork**

With pineapple, mint, coriander, lemon and chilli salsa on baked chive-onion potatoes

### **Honey Roasted Eggplant (V)**

Eggplant halves in honey-soy glaze served over steamed rice

## Dessert

### **Coconut Cassava Slice**

Fijian dessert with pour over caramel sauce

### **Bittersweet Chocolate Mousse**

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