



Savasi Island

PRIVATE • BEAUTIFUL • PEACEFUL

Lunch

Beef Samosas

Ground beef & vegetable samosas with tamarind chutney
& side salad

Optional: vegetable samosas

Creamy Pesto Fettuccine (V)

With sundried tomato pesto

** Optional: grilled chicken strips **

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Dinner (Entrée)

Kokoda

Cured fish in lime juice, coconut cream,
tomato, onion, coriander & chilli

Papaya & Celery Soup (V)

With roasted garlic crouton

Dinner (Main)

Grilled Seasoned Steak

With red wine jus, green beans, and shoe-string potato

Optional: grilled seasoned chicken

Seafood Mornay

With seasonal vegetables, white wine sauce, steamed rice

Wacipoki (V)

Stuffed & baked local spinach with onions,
Tomatoes, potato, coconut cream & lemon zest

Dessert

Creme Caramel

Pineapple Pie

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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Grilled Fish

With green papaya salad, chillies & nam jim dressing

Mini Burgers

Peppered steak, lettuce, tomato, egg with garlic aioli & bbq sauce

Optional: chicken or fish

Spinach Quiche (V)

With potato, spinach, Salt Lake pumpkin & side salad

Dinner (Entrée)

Crumbed Fish Cakes

Braised balsamic cabbage & tomato chutney

Lentil Soup (V)

Yellow split peas, fresh tomato chutney & puri

Dinner (Main)

Slow Cooked Pork Chops

With spinach, potato puree & a tangy bbq sauce

Optional: slow cooked lamb

Ika Kovu

Poached fish wrapped in banana leaf parcel with onion, ginger, chillies & steamed cassava

Penne Primavera (V)

Seasonal vegetables, neopolitan sauce & roasted garlic olive oil

Dessert

Coconut Panna Cotta

Chocolate Tart

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Prawn Quesadilla

Seared tortilla filled with spicy prawns, grilled vegetables & salsa

Grilled Beef Satay

With sesame cabbage, satay sauce & steamed rice

Optional: chicken satay

Singapore Noodles (V)

Curry flavour stir fry noodles, vegetables & eggs

Optional with grilled chicken or prawns

Dinner (Entrée)

Tempura Vegetables

Battered carrots, bell peppers, onions, eggplant, served with dipping sauce

Cream of Rourou Soup (V)

Fijian spinach soup with toasted coconut shavings

Dinner (Main)

Braised Tamarind Chicken

With potato thoran, sauteed spinach & puri

Spaghetti Marinara

Seafood with spaghetti in tomato concasse

Vegetable Lasagne (V)

Baked pumpkin, eggplant, sweet potato & spinach with herbed tomato sauce

Dessert

Banana Spring Roll

Coconut Sponge Cake

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Sweet & Sour Pork

With bell peppers, celery, onion, pineapple & sweet & sour sauce
served with steamed rice

****Optional: sweet & sour fish****

Grilled Fish Tacos

Freshly made tortilla filled with marinated fish & cabbage slaw

Build Your Own Pizza (V)

Roasted pumpkin, roasted garlic, pineapple, bell pepper, onion,
cheese with your choice of tomato or bbq sauce

****Optional bacon, chicken or prawns****

Dinner (Entrée)

Beef Samosa

With a tropical tamarind chutney

****Optional: chicken samosas****

Cream of Pumpkin Soup (V)

Salt Lake pumpkin with garlic parmesan croutons

Dinner (Main)

Seaweed wrapped Fish of the day in Parmesan Butter

With garlic potatoes, spinach & citrus beurre blanc

Slow Baked Lamb Shank

Served on a bed of potatoes puree with snake beans

Masala Curry Platter (V)

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

****Optional: chicken curry****

Dessert

Tapioka Vakalolo

Lemon-Lime Curd Tart

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Coconut Fish Curry (Mild)

Fish curry with fresh chutney, papadum & rice

Beef, Chicken or Fish Sliders

with French fries, caramelised onion, lettuce & cheese

Rice Paper Rolls (V)

With carrots, green papaya, cucumber, mint, vermicelli & Asia dip

** Optional with prawns **

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Dinner (Entrée)

Seafood Bisque

Creamy seafood soup with garlic croutons

Vegetable Spring Rolls (V)

Paired with tangy dipping sauce

Dinner (Main)

Surf and Turf

Black pepper crusted steak, sautéed prawns in mornay sauce

Chicken Kiev Cutlets

Crumbed breast of chicken served with spinach & crushed potatoes

Crisp Vegetable Kebabs (V)

With steamed rice & peanut sauce

Dessert

Cinnamon Pineapple

Profiteroles

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Herb Crusted Walu Salad

Served with boiled eggs, green banana & garden greens

Spicy Beef Wraps

Beef sauteed in local spices & cheese wrapped in freshly made flatbread

Optional: spicy chicken

Pumpkin Arancini (V)

Coconut crumbed arancini with garlic aioli & napolitana sauce

Dinner (Entrée)

Thai Spicy Chicken Soup

With fresh coconut cream, lemon & coriander

Green Papaya Salad

Shredded papaya, carrots, chilli, onions, lime & steamed shrimp

Dinner (Main)

Pesto Crusted Walu

Mustard potatoes, green beans, crispy carrots & lemon butter sauce

Red Pork Curry

Pork cooked in red curry paste with spices & coconut cream

Optional: chicken

Eggplant Parmigiana (V)

Layers of fried eggplant with tomato sauce, basil & 2 cheeses

Dessert

Bittersweet Chocolate Mousse

Mini Meringue Nest

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Soy Glazed Chicken

With pineapple rice & crisp green salad

Beef Stir Fry

Beef & vegetable stir fry on steamed rice or with noodles

Optional: chicken or vegetables

Vegetable Curry (V)

With rice, fresh tomato chutney with roti

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Dinner (Entrée)

Bruschetta

Basil infused salsa on crispy bread with balsamic reduction

Smokey Eggplant Soup

With garlic croutons & cream drizzle

Dinner (Main)

Grilled Lamb Chops

With spinach pesto crust and cassava chips

Optional: grilled Chicken Maryland

Grilled Walu

With green pea puree, sweet corn pancake, olive & coriander dressing

Spaghetti Arrabiatta (V)

Tomatoes, herbs & chilli

Dessert

Crepes Petite

Coconut Cassava Slice

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