



**Malolo**  
ISLAND • FIJI



## **Christmas Dinner**

**25<sup>TH</sup> DECEMBER 2016**

**Leek and Cheese Christmas Pies**

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**Christmas Summer Salad – pineapple, watermelon and baby English spinach served with toasted pecan nuts, sliced avocado, shaved parmesan and red onion, finished with a local bush lemon vinaigrette**

**OR**

**Marinated beef Carpaccio with pickled wild mushrooms, truffle and parmesan tossed asparagus with a fresh basil pesto and tempura onions**

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**Mixed berry and basil sorbet**

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**Lamb shank on the bone with a roasted garlic mash, mushy mint peas and buttered greens served with its own reduced braising juices**

**OR**

**Seared tuna steaks done on the wood fire dusted in Cajun spice, served with a light avocado and potato salad, pickled ginger and finished with a Ponzu dressing with spring onion and toasted sesame seeds**

**OR**

**Confit duck leg on celeriac puree with caramelised carrots and toasted almonds with a rich jus**

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**Oozy chocolate mud pie with sour cherry jelly, pistachio brittle and egnog ice cream**

**OR**

**Vanilla Crème with chocolate dipped honeycomb and boozy filled truffles**

**OR**

**Assorted fruit plate with meringue and tropical sorbet**

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**Tea and coffee with sugar cookies**

