



Malolo

ISLAND • FIJI

Wednesday Island BBQ Buffet

\$70

Breads

*Sourdough loaf, polenta bread, cheese biscuits
Served with chimichurri sauce*

Salads and Starters

*Mixed green leaf salad with all the toppings
Potato salad
3 bean salad
Elegant green salad
BBQ seafood salad*

Served with an assortment of dressings

Main Courses

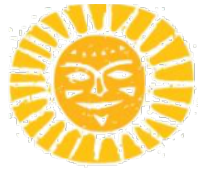
*Corn on the cob
Rustic BBQ chicken pieces
Fresh line fish kebabs
Macaroni cheese
Fijian spiced chicken done on our wood-fired spit
Mint and red wine marinated BBQ lamb chops*

Live Cooking Station

*Marinated sirloin steaks
Fresh fish fillets*

Dessert

*Lamingtons
Pavlova
Apple tart tartin
Pear and berry crumble
Butterscotch mousse with vanilla shortbread
Brownies
Fresh fruit*



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Taste of Asia

Dhal Soup

- Salads/Starters -

Chinese Cucumber Salad
Broccoli and Sesame Salad
Spicy Cabbage Salad
Celery Salad

Onion Bhaji / Vegetarian Samosas / Cauliflower Pakoras

Onion and Tomato Salad
Spiced Balti Cabbage
Chilli-yogurt mushrooms
Coconut Rice
Raita/ Cilantro Chutney
Coconut Sambal

Mango Chutney/ Tamarind Chutney/ Pickled Bongo Chillies

- Main Courses -

Ginger Braised Beef
Red Pork with pickled Red Chilli
Vegetable Chow Mein
Sweet and Sour Chicken
Egg fried Rice
Aloo Gobi
Spinach Paneer
Lamb Rogan josh
Butter Chicken

- Live Cooking Station -

Spit Roast Blackened Duck
Stir-fry and Noodle Station
Whole Fish
Chicken Tikka

- Dessert -

Apple Raisin Crumble Bars
Hong Kong egg tarts
Mandarin Cakes
Nian Gao - Sticky Date pudding
Gulab Jamun
Assorted Desserts
Fresh Fruit

GF = Gluten Free/ NUTS = Contains Nuts or traces of nuts/ VEG = Vegetarian/ Vegan options available upon request



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Saturday Night Lovo Buffet

\$70

To Start

Bread roll, cheese & onion loaf, butter

Salad

*Potato, mixed leaf, pumpkin & beetroot,
Bean, Gado-gado*

Condiments: classic dressing, satay sauce, olive oil & balsamic

Hot Dishes

*Vegetable curry, jasmine rice, assorted steamed vegetables, vegetable palusami,
Lovo chicken, lamb, dalo, kumala*

Carving Station

Lovo pork leg

Whole plate-size caught fish from the local fisherman done on the BBQ (subject to availability)

Condiments: tartare sauce, apple sauce, lemon wedges

Cooking Station

Fresh fish

Marinated steaks

Curried chilli or mild local mud crab

Seafood

Marinated fish (Kokoda), sea-grapes (Nama), seaweed (Lumi), tree fern (Otta)

Condiments

Tomato sauce, Sweet Chilly sauce, HP sauce, Mint Jelly, Chopped Chilly, Tomato Chutney, Tropical Chutney, Tamarind chutney

Dessert

Vudi, cassava pudding, assorted sliced fruit, passionfruit tart, coconut cream pie, apple pie, banana chocolate lote, pineapple upside-down cake, and our ever-changing Kaivalgi dessert