



Malolo

ISLAND • FIJI

Monday Night Mediterranean Buffet

\$69

Breads

Crusty Italian loaf, wholegrain herb focaccia, cheese bread sticks

Served with skordalia, taramasalata and olive tapenade

Salads/Starters

Mixed green leaf with all the toppings

Greek salad

Caprese salad

Zucchini marinata

Spiced cold calamari salad

Served with an assortment of dressings

Main Courses

Beef lasagna

Chicken parmesan

Olive and cherry tomato roast mahimahi with fresh basil

Eggplant parmigiana

Ossobuco

Served with roasted rosemary potatoes and fresh vegetables

Live Cooking Station

Make your own pasta dish

Dessert

Almond ricotta cheesecake

Tiramisu

Chocoloate panna cotta

Vanilla mousse with Fijian biscotti

Italian trifle

Lemon squares

Fresh fruit



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Saturday Night Lovo Buffet

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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



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Wednesday Island BBQ Buffet

\$69

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