



TERRACE DINNER

TO START

CRUDO	38
mustard oil, cultured cream, chili, rice cracker (GF)	
BEEF TARTARE	36
onion, chili, crispy cassava (GF)	
CHARCOAL ROASTED OCTOPUS	45
crushed potato, celery, onion, tomato oil (GF)	
KOKODA	32
cured reef fish, coconut, lemongrass, tapioca cracker (GF)	
MANGO SALAD	36
tomato, shellfish, almond, basil (GF)	

PASTA

POTATO GNOCCHI	39
tomato, local spinach, lemon basil	
HANDMADE CAVATELLI PASTA	39
bolognese, tomato sugo, parmesan cheese	

MAIN PLATES

ROASTED PUMPKIN	39
grains, nuts, seeds, pickled onion (GF)	
QUEEN SCALLOPS	51
coconut milk, shellfish butter, moca (GF)	
OLIVE OIL POACHED REEF FISH	49
romesco, herb oil (GF)	
INDO FIJIAN CHICKEN CURRY	41
coconut milk, curry leaf, tomato, local rice roti, condiments	
FIJIAN FISH CURRY	41
coconut milk, coriander, masala, roti, local rice condiments	
ROASTED CHICKEN	45
creamed potato, spring onion, whole grain mustard jus (GF)	



MAIN PLATES

SLOW COOKED LAMB SHOULDER zaatar, butter bean, spinach, lemon (GF)	47
VUDA PORK smoked maple, stewed apple, jus (GF)	45
WAGYU SIRLOIN 200G roasted garlic, spinach, beef jus (GF)	110 (55 MP)
BEEF SCOTCH FILLET 250G roasted garlic, spinach, beef jus (GF)	95 (35 MP)
BEEF EYE FILLET 200G roasted garlic, spinach, beef jus (GF)	85
SIDES (ALL GF)	
ROASTED CARROT cashew butter, moca	14
FRENCH FRIES Sigatoka sea salt	12
ROASTED BEET hazelnut butter, red wine vinegar, mandarin	14
EGGPLANT mint oil, roasted onion	13
PRESSED POTATO cultured cream, garlic chives, sea salt	13
LEAF SALAD herbs, Malolo honey, white wine vinegar, Sigatoka sea salt	14
HAND DIVED LOCAL LOBSTER salt & pepper, aromatic oil, typhoon crumb	210 (155 MP)
HAND DIVED LOCAL LOBSTER wood grilled, garlic butter, lemon	210 (155 MP)
SEAFOOD PLATTER FOR TWO sashimi, kokoda, coral crab, slipper lobster, crayfish, scallops, condiments, sauces, leaf salad, hot chips	295 (230 MP)

LOBSTER AND MALOLO SEAFOOD PLATTER REQUIRES 24 HOUR NOTICE