



TERRACE DINNER

PREMIUM SEAFOOD

Our Seafood is sourced from our Mamanuca & Yasawa waters by local fishermen

Order by 1 pm for this evening. Pre order is also available for the following day.

YARRA VALLEY CAVIAR | 30g, cultured cream, potato blini, onion **110 EA**

CHILLED MUD CRAB COCKTAIL | marie rose sauce, bush lemon,
chili condiment **105 kg**

CHILLED PAINTED ROCK LOBSTER | marie rose sauce, bush lemon,
chili condiment **185 kg**

GRILLED PAINTED ROCK LOBSTER | salt & pepper, aromatic oil,
typhoon crumb **185 kg**

GRILLED SLIPPER LOBSTER | wood grilled, garlic butter **100 kg**

GRILLED FISH ON THE BONE | lemon oil, local seaweed butter **60 PP**

SEAFOOD PLATTER | coral crab, prawns, slipper lobster,
rock lobster **150 PP / MP 100**



TERRACE DINNER

STARTERS

MUSK MELON prosciutto, garden basil, mint, herb oil	38
CEVICHE aguachili, radish, onion, garlic oil, coriander	45
KOKODA hand scraped coconut miti, ota, coriander	42
BEET SALAD lentil, hummus, pickled onion, marinated goats' cheese	35
BBQ OCTOPUS crushed potato, caper, celery heart, extra virgin olive oil	48
TOMATO SALAD almond tahini, goats curd, avocado, pickled onion	39
PALM HEARTS grains, nuts, seeds, buffalo mozzarella, black truffle dressing	39



TERRACE DINNER

PASTA

CAVATELLI pork sausage, white bean, broccoli, parmigiano	38 / 49
POTATO GNOCCHI beef bolognese, tomato sugo, basil, burrata cheese	38 / 49
SPAGHETTI FRA DIAVALO garlic, prawns, parsley, tomato, pangrattato	39 / 50
MUSHROOM RISOTTO spring onion, confit egg yolk, parmesan cheese	37 / 48
PAPPARADELLE peas, ricotta, pancetta, extra virgin olive oil	37 / 48



TERRACE DINNER

VEGETARIAN SMALL PLATES

EARTH OVEN COOKED KUMALA hummus, goats curd, hazelnut butter	21
ROASTED CAULIFLOWER almond butter, xo sauce, mint, coriander, chili oil	25
BBQ EGGPLANT sesame dressing, mint, cashew, fried garlic, tomato oil	22
STEAMED BOK CHOY mustard oil, bush lemon, crispy shallots, sigatoka sea salt	20
LEAF SALAD Malolo island honey, white vinegar, garden herbs, radish	25



TERRACE DINNER

MAINS

ROASTED HALF CHICKEN local chili hot sauce, coleslaw, bush lemon	46
WAGYU STRIPLOIN garlic confit, rourou, moca, bbq onion, beef jus	75
CHARCOAL ROASTED PORK chimichurri sauce, bbq onion, pork jus	54
STEAMED REEF FISH ponzu sauce, lemon oil, garlic chive, ginger	51
INDO-FIJIAN CHICKEN CURRY house masala, coconut milk, tomato local rice, roti, condiments	52
FIJIAN FISH CURRY coconut milk, coriander, house masala, roti, local rice, condiments	52



DESSERTS

BASQUE CHEESECAKE dulce de leche, fresh cream	25
BOMB ALASKA berry sorbet, passion fruit curd, vanilla ice cream sponge cake, torched meringue	28
APPLE TART frangipane, white chocolate mousse, apple sorbet walnut-brown butter crumble	26
MALOLO COOKIE PLATE chocolate chip, peanut butter, macaron snicker doodle, pistachio biscotti	25
STICKY DATE PUDDING banana - butterscotch, white chocolate bailey's ice cream	25
SORBET TRIO the markets best offering	24
HOUSE CHURNED ICE CREAM 2 scoops	16

ALL DESSERTS CAN BE GLUTEN-FREE