



TREETOPS DINNER
Monday

Entree

Kokoda hand scraped coconut miti, ota fern, native coriander, lime	34
Potato gnocchi prosciutto, walnut butter, moca, parmesan sauce	41
Tomato salad poached prawn, almond, basil,pickled onion,tomato vinegar	42

Mains

Beef striploin rourou, local spinach, confit garlic, beef jus	82
Steamed reef fish herb broth, green from our garden, tarragon	52
Roasted chicken breast gai lan, polenta, whole grain mustard jus	44

To Share

Leaf salad garden herbs, radish, aged vinegar, garlic oil	18
---	----



TREETOPS DINNER
Monday

Desserts

Vundi vakasoso sweet plantain, dulce de leche, coconut cream	26
Spice poached pear roasted white chocolate, island honey, fennel ice cream	26
Selection of sorbets the market’s best offering	22
Cheese plate island honeycomb, preserves, lavosh, seeded cracker	29



TREETOPS DINNER
Tuesday

Entrée

Slipper lobster shellfish butter, bush lemon curry leaves shelter	49MP30
Reef fish crudo pineapple agua chile, coriander, chili oil, local lime, dalo crisps	42
Burrata cheese shaved broccoli, fresh basil, black truffle dressing. gf	39

Mains

Porchetta garlic confit, rocket, bush lemon, pork jus	48
Saffron risotto white wine, dashi, sweet peas, prawn, chilly oil, garlic chive	50
King Fish fennel salsa Verde, tomato butter, lemon	52

To Share

Earth oven roasted beets, marinated feta cheese, red wine vinegar, hazelnut, mandarin	22
---	----



TREETOPS DINNER
Tuesday

Desserts

lemon leaf custard coconut ash meringue, vanilla ice cream, pineapple honeycomb	26
milk chocolate semifreddo miso, almond, coffee cremeux, white chocolate ice cream	26
selection of sorbets the market’s best offering	22
cheese plate island honeycomb, preserves, lavosh, seeded cracker	29



TREETOPS DINNER
Thursday

Entree

Gnocchetti garden basil pesto, heirloom tomato, almond parmesan	36
Prawn toast Japanese mustard, ginger, soy, basil, coriander, white sesame. gf	42
Beef tartare pickled onion, miso-mustard, crispy flat bread. gf	40

Mains

Steamed reef fish dashi butter, crispy ota fern, salmon roe, kombu oil. gf	54
Lamb curry house masala, coconut milk, local rice, condiments, roti. gf	52
Wagyu beef striploin pomme puree, bacon, onion, mushroom, jus. gf	65

To Share

Roasted carrot cashew butter, grains, nuts, seeds. gf	18
---	----



TREETOPS DINNER
Thursday

Desserts

Chocolate tart bourbon-butterscotch ice cream, cultured cream	26
Lemon-olive oil cake frozen yoghurt, blueberry, ginger	26
Selection of sorbets the markets best offering. gf	22
Cheese plate island honeycomb, preserves, lavosh, seeded cracker. gf	29



TREETOPS DINNER
Friday

Entree

Tuna crudo chick peas roasted sesame capsicum crispy seaweed	38
Country style pork terrine whole grain mustard, pickle, sourdough crisps	39
Pumpkin ravioli fresh ricotta cheese, rosemary, onion, parmesan cheese	35

Mains

Porchetta garlic confit, rocket, bush lemon, pork jus	48
Spaghetti Cacio Pepe bacon parmesan, cured egg yolk, black pepper	44
Reef fish steak dry green curry spice, fresh coconut milk, chilly oil, basil	52

To Share

Fried rice garlic, soy, local chili, black pepper	18
---	----



TREETOPS DINNER
Friday

Desserts

Creme Brule pineapples from sigatoka, raspberry sorbet	26
Chocolate delice hazelnut-sesame tuile, vanilla bean ice cream	26
Selection of sorbets the markets best offering	22
Cheese plate island honeycomb, preserves, lavosh, seeded cracker	29

All prices are inclusive of 15% government VAT.



TREETOPS DINNER
Saturday

Entree

Village salad farmhouse feta, tomato, cucumber, oregano dressing. gf	35
Chicken liver parfait fig agrodolce, rye crisp, seed cracker. gf	32
Slipper Lobster, shellfish butter, bush lemon, curry leaf shelter. gf	56/25

Mains

Braised beef cheeks Szechuan pepper, ginger, chilli,local rice congee. gf	49
Seared spiced tuna harissa, black olive oil, garden herbs. gf	49
Ricotta gnudi buree noisette, balsamic , hazelnut, mustard greens	48

To Share

Roasted broccoli sesame sauce, chili oil, lemon, shallot. gf	16
--	----



TREETOPS DINNER
Saturday

Desserts

Dark chocolate coconut custard, roasted coconut, vanilla sponge, honey. Gf	26
Mango parfait blackberry sorbet, black sesame praline, white chocolate. gf	26
Selection of sorbets the market’s best offering. gf	22
Cheese plate island honeycomb, preserves, lavosh, seeded cracker. gf	29

All prices are inclusive of 15% government VAT



TREETOPS DINNER
Sunday

Entree

Smoked king ora salmon everything bagel crisps, salmon roe	46/20MP
Crispy calamari kimchi mayo, coriander, charred native lime	32
Burrata cheese shaved broccoli, local palm hearts	39

Mains

Beef Scotch pressed potato, mushroom, whole grain mustard jus	64
Slow cook lamb shoulder zaatar, spaetzle, market greens	54
Indo- Fijian chicken curry masala, roti, condiments, local rice	52

To Share

Steamed long beans mustard oil, charred lemon, crispy shallots	16
--	----



TREETOPS DINNER
Sunday

Desserts

Berry tartlet pastry cream, bush lemon sorbet	26
Passion fruit cheesecake passion fruit glaze, torched meringue	26
Selection of sorbets the market’s best offering	22
Plate island honeycomb, preserves, lavish, seeded cracker	29

All prices are inclusive of 15% government VAT.

All prices are inclusive of 15% government VAT.