



JETTY & CABANA PRIVATE DINING



For that special occasion, we can arrange a private dinner on our jetty, on the beach or lawn under the stars in your own private cabana with your own waiter.

Speak with the Resort Team on arrival to book.

JETTY DINNER PACKAGES (2-4 people)

- Menu from Treetops Restaurant based on that day's A la Carte offering (Treetops menu changes daily)
- A la Carte menu FJD\$150.00 per person
- A la Carte Meal Plan Surcharge FJD\$80.00 per person
- Seafood Platter FJD\$230.00 per person
- Seafood Platter Meal Plan Surcharge FJD\$160.00 per person

*(Maximum Jetty Dining 8 people – Set Menu required for 5-8 people.
Child pricing FJD\$55 per child from the A la Carte Kids Menu)*



CABANA ON THE BEACH/LAWN - "MAGITI" DINING (5-20 people)

"Magiti" (pronounced mun-neeti) is the Fijian family feast with the undertones of sharing, community and village life.

The Malolo Magiti is served share style, utilising only the freshest of local ingredients and Fijian cooking styles.

- Magiti Menu (2 choice) FJD\$180.00 per person
- Magiti Menu (2 choice) Meal Plan Surcharge FJD\$100.00 per person
- Guests may choose to add Lobster or Slipper Lobster to any Cabana menu option
- Lobster Surcharge FJD\$185.00 per kilo
- Slipper Lobster Surcharge FJD\$110 per kilo
- Dessert will be served on share platters/boards only (no A la Carte) and be a selection of desserts chosen by the kitchen advised on day of booking
- Bookings for 2-4 people can order from the Treetops A la Carte menu

*(*All dining weather dependent. Pricing and menu ingredients/options subject to change without notice.)*



Malolo
ISLAND • FIJI

CABANA DINNER MENUS

Option 1

FOR THE TABLE TO START

taro root crisps, local herb seasoning

Malolo island sour dough, extra virgin olive oil

NUISAWA WATERS STEAMED WHOLE REEF FISH

hand scraped coconut lolo & roasted peanut & chili condiment

grilled eggplant, sesame dressing, tomato oil, mint, coriander

pickled palm hearts, steamed local potato, black truffle dressing.

leaf salad, herbs, whole grain mustard, white wine vinegar

Option 2

FOR THE TABLE TO START

taro root crisps, local herb seasoning

Malolo island sour dough, extra virgin olive oil

INDO-FIJIAN STYLE CURRY (choose 2)

lamb / chicken / vegetable / reef fish

house masala, curry leaf, tomato, coriander, coconut milk

split yellow pea dhal, cumin, coriander, mustard oil

hand stretched roti, papadums, steamed local rice, condiments, pickles



Option 3

FOR THE TABLE TO START

taro root crisps, local herb seasoning

Malolo island sour dough, extra virgin olive oil

WAGYU BEEF STRIPLOIN COOKED OVER CHARCOAL

Café de Paris butter, roasted garlic bulb, local bush lemon

cos lettuce salad, bacon, blue cheese, walnut, mustard dressing

steamed local bok choy, broccoli, mustard oil, crispy garlic & shallots

thick cut chips | garlic aioli, sea salt from sigatoka

Option 4

FOR THE TABLE TO START

taro root crisps, local herb seasoning

Malolo island sour dough, extra virgin olive oil

ROASTED WHOLE CHICKEN

chicken jus, bush lemon, hot sauce glaze

roasted potatoes, garlic confit, garden herbs, flake salt

grain salad, nuts, seed, legumes, shaved cabbage

steamed local bok choy, broccoli, mustard oil, crispy garlic & shallots

Option 5

FOR THE TABLE TO START

taro root crisps, local herb seasoning

Malolo island sour dough, extra virgin olive oil

GRILLED PORK BELLY

granny smith apples, labneh, smoked maple syrup

crispy local cassava, kimchi mayo, our favourite selection of vegetable pickles

Caesar salad, bacon, egg, parmesan cheese, croutons