



Malolo
ISLAND RESORT
FIJI

CHRISTMAS 2026

MENU

CARVERY

- SLOW ROASTED TURKEY BREAST CROWN** | xmas spice and smoked maple
- LIKULKU HONEY GLAZED HAM** | lovo roasted pineapple
- TURKEY GRAVY** | white wine, lemon thyme, roasted onion
- TRADITIONAL STUFFING** | vegetables, roasted garlic, sage
- SMOKED & ROASTED WHOLE PORK SHORTLOIN** | mustard – cider pork jus
- SAUERKRAUT** | house fermented purple cabbage, blackberry, caraway seed
- CUCUMBER SALAD** | "German style", vinegar, dill, sour cream
- TANDOOR OVEN COOKED LOCAL WALU** | house masala

SEAFOOD SELECTION

- CHILLED KING PRAWN** | aioli, old bay spice, cocktail sauce, local lemon
- OCTOPUS** | in the style "Galicia", local potato, smoked capsicum spice, olive oil
- AUSTRALIAN SOUTH COAST OYSTERS** | black pepper mignonette, tarragon
- LOCAL SNAPPER CEVICHE** | island mango, cucumber, coconut, lime, chili, sawtooth
- "SEA GRAPES"** | local nama & seaweed salad, roasted sesame dressing
- HOUSE SMOKED SALMON** | chevre, selection of our favourite pickles

SUSHI – SASHIMI

- RAW YELLOWFIN TUNA** | avocado, local cucumber
- CREAMY SPICY CORAL CRAB** | roasted white sesame, avocado
- TASMANIAN SALMON** | neufchatel, broccoli sprout, spring onion, roasted sesame
- SPICY TUNA** | korean chili paste, kewpie, roasted white sesame
- TERIYAKI CHICKEN** | avocado, local cucumber
- CONDIMENTS** | ponzu, chili oil, wasabi, pickled ginger, lime, shiso leaf

SALADS & LIGHT FARE

- GRILLED ASPARGUS** | egg, sweet peas, mustard, dill, lemon
- GRAIN SALAD** | quinoa, barley, brown rice, fetta, lemon dressing
- SHAVED CABBAGE SALAD** | ginger soy dressing, crispy noodles, coriander
- LOVO ROASTED BEETROOT** | apple, goats' cheese, lentil, onion oil
- ISLAND GREEN PAPAYA SALAD** | tomato, coconut, long bean, spring onion, peanut
- ROASTED LOCAL PUMPKIN** | xo sauce, curry leaf
- FARMHOUSE FETTA & LOCAL MELON SALAD** | fennel, citrus dressing, garden basil
- HEIRLOOM TOMATO SALAD** | stone fruit, mozzarella, basil, white balsamic vinegar

HOT BUFFET

- FRIED RICE** | ginger, garlic, scallion, egg, basil
- SALT & PEPPER PRAWN & MUD CRAB** | salted black bean, coriander, bongo chili, lime
- THRICE ROASTED POTATO** | thyme, rosemary, garlic, flake salt
- MILK BRASED LAMB SHOULDER** | salsa verde, lemon
- RED WINE BRAISED BEEF SHORTRIBS** | mushroom, bacon, onion
- ROASTED HEIRLOOM CARROTS** | brown butter, curry leaf, bush lemon
- STEAMED GREENS** | olive oil, flake salt, bush lemon

BREADS

- SOURDOUGH FOCACCIA
- SOURDOUGH DINNER ROLLS
- MILK BUN
- GRISSINI

CONDIMENTS

- MANGO PICKLE
- ORANGE ACHAR
- COCONUT CHUTNEY
- MARIE ROSE SAUCE
- TOMATO CHUTNEY

PASTRY

- CHOCOLATE FOUNTAIN**
- ISLAND FRUITS** | pineapple, banana, roasted coconut
- CONFECTIONS** | chocolate chip cookies, brownie, macarons, doughnuts
- OTHER** | nut brittles, biscotti, pound cakes

ACCOMPANIMENTS

- CRÈME PATISSIERI** | lush, whipped cream enriched with vanilla custard
- CARAMEL SAUCE** | sea salt from Sigatoka
- BERRY COMPOTES** | blueberry, raspberry, strawberry

DESSERTS TO BE SHARED AT THE TABLE

- FUDGE BROWNIE SUNDAE** | salted fudge, peanut crunch, peanut butter ice cream
- MACARON – SELECTION OF OUR FAVOURITES**
- ROASTED COCONUT SORBET** | coconut dulce de leche, roasted coconut
- MALOLO CHOCOLATES** | handmade with local ADI chocolate 2 types

LET'S CELEBRATE