



# Malolo

ISLAND RESORT  
FIJI

## NEW YEAR'S EVE 2026

### MENU

#### CHILLED SEAFOOD SELECTION

- AUSTRALIAN SOUTH COAST OYSTERS** | mignonette, cucumber, lemon, black pepper
- CHILLED KING PRAWN** | aioli, old bay mayo, local lemon
- LOCAL CORAL CRABS** | cracked and dressed, marie rose, bush lemon
- LOCAL REEF FISH CEVICHE** | avocado, cucumber, onion, coconut, lime, chili, coriander
- HOUSE SMOKED SALMON** | "pastrami style", blini, crème fraiche, chive
- "SEA GRAPES"** | local nama & seaweed salad, hand scraped coconut milk, palm hearts

#### SASHIMI OF LOCAL REEF FISH – TO BE SLICED TO ORDER

- LOCAL SEA URCHIN**
- YELLOWFIN TUNA**
- SPANISH MACKERAL**
- RUBY SNAPPER**
- CONDIMENTS** | ponzu, chili oil, wasabi, pickled ginger, lime

#### KIDS ROLLS

- KIDS CUCUMBER ROLL**
- KIDS AVOCADO ROLL**
- KIDS COOKED TUNA**
- KIDS CHICKEN TERIYAKI**

#### IMPORTED CHEESES

- WILDFIRE WASHED RIND CHEESE** |
- VINATAGE CHEDDAR** | **TRIPLE CREAM BRIE**
- cheddar crackers, roasted sesame lavosh

#### CHARCUTERIE & CURED MEATS

- SAN DANIELLE PROSCIUTTO, SOPRESSATA, BRESAOLA**
- cured olives, house made pickles, chilli-garlic roasted cashews – grissini – sourdough baguettes

#### SALADS & LIGHT FARE

- GRILLED ASPARGUS** | organic egg salad, sweet peas, mustard, dill, lemon
- GRAIN SALAD** | quinoa, barley, brown rice, fetta, lemon dressing
- CAESAR SALAD** | bacon, grated parm, sourdough croutons, boiled egg
- LOVO ROASTED BEETROOT & FENNEL** | goats' cheese, lentil, pickled onion
- ISLAND GREEN PAPAYA SALAD** | tomato, coconut, long bean, spring onion, roasted peanut
- FARMHOUSE FETTA & LOCAL MELON SALAD** | fennel, citrus dressing, mint
- HEIRLOOM TOMATO SALAD** | stone fruit, mozzarella, basil, white balsamic vinegar
- ROASTED LOCAL PUMPKIN** | garlic confit, labneh, garden herbs

#### ROASTED AND CARVED

- WHOLE ROASTED PRIME RIB** | bordelaise sauce, roasted bone marrow for garnish
- POULET ROTI** | smoked and roasted chicken, lemon thyme gravy
- HERB CRUSTED RACK OF LAMB** | in the style of "persillade", roasted garlic, mustard
- PORCHETTA** | braised red cabbage, roasted apple, walnut butter

#### FROM OUR CLAY TANDOOR OVEN

- TANDOORI PRAWNS** | lemon, sawtooth coriander, chili
- LAMB KOFTA** | red capsicum, parsley, garlic, Baharat
- GARLIC NAAN** | flake salt, herbs

#### HOT BUFFET

- POMME DAUPHINOISE** | thyme, garlic, cheddar, parmesan
- ROASTED ROOTS** | parsnip, sweet potato, carrot, cassava, leek
- STEAMED GREENS** | olive oil, flake salt, bush lemon
- LOCAL MUD CRAB** | coconut lolo, house masala
- SLIPPER LOBSTER** | curry leaf, beurre noisette, bush lemon
- STEAMED CORAL CRAYFISH** | steamed, served natural, drawn butter, flake salt

#### LIVE HAND MADE PASTA COOKED TO ORDER

- PASTA** | strozapretti – mushroom ravioli – potato gnocchi
- SAUCES** | tomato sugo, basil, fried garlic, white wine
- | carbonara, bacon, black pepper, parmigiano,
- | black truffle & mushroom butter
- | selection of additional toppings

#### CHOCOLATE FOUNTAIN & CHEESECAKE BAR

- ISLAND FRUITS** | pineapple, banana, pawpaw, melon
- CONFECTIONS** | selection of cookies, brownie, macarons, doughnuts, nut brittles, biscotti

#### PASTRY | DESSERT TO SHARED FOR THE TABLE

- BLACK FOREST CAKE** –
- CHERRY MOUSSE** – **COCONUT** – **FUDGE**
- VANILL BEAN ICE CREAM**
- FRESH CHERRY**

#### CHOCOLATE FOUNTAIN

- ISLAND FRUITS** | pineapple, banana, roasted coconut, mango
- BUNDT CAKE**
- CONFECTIONS** | chocolate chip cookies, brownie, macarons, brandy snaps, nut brittles, biscotti, pound cakes
- CRÈME PATISSIERI** | lush, whipped cream enriched with vanilla custard
- CARAMEL SAUCE** | sea salt from Sigatoka
- BERRY COMPOTES** | blueberry, raspberry, strawberry

LET'S CELEBRATE