

MONDAY

RAI KI WASA TERRACE

Dinner Menu



GAZPACHO (F\$18.00)

Chilled fresh tomato, cucumber, capsicum soup with croutons & basil oil

FIJIAN FISH CAKES (F\$17.40)

Local Viwa fish, potato, corn, coriander served with a chilli salsa



LIME AND GARLIC PORK (F\$40.20)

Pork chops served on a bed of potato, parsley mash served with local Viwa spinach and salsa verde

PAN FRIED VIWA FISH (F\$36.00)

Fresh Viwa fish served with ratatouille capers & lime, basil parsley rice

VINDALOO LAMB CURRY (F\$35.40)

Braised lamb pieces served with red rice, papadums and local greens



PINEAPPLE, PAWPAW & APPLE CRUMBLE (F\$15.00)

Baked honey flavored fruit with an oatmeal and whole wheat crust served with homemade vanilla custard

TROPICAL FRUIT SALAD (F\$14.40)

Fresh assorted Viwa fruits served with lime sorbet

SUNDAY

RAI KI WASA TERRACE

Dinner Menu



VIWA PUMPKIN SOUP (F\$15.00)

Slow roasted pumpkin & cumin soup served with fresh cream and toasted croutons

PRAWN SKEWERS (F\$18.00)

Fresh local grilled prawns served with watermelon salsa



LAMB CUTLETS (F\$36.60)

Crispy grilled lamb cutlets with colconne, local spinach & eggplant with a basil glaze

CHICKEN TIKKA MASALA (F\$35.40)

Chicken masala curry served with jasmine rice and papadums

STEAK & CHICKPEA CASSEROLE (F\$35.40)

Eggplant, chickpea, capsicum casserole with tossed local spinach & served with steak cooked to your liking



MOIST CITRUS CAKE (F\$16.20)

Viwa citrus cake with glazed citrus syrup served with chantilly cream

PANNACOTTA (F\$15.00)

Homemade vanilla flavoured pannacotta with pawpaw salad

FRIDAY

RAI KI WASA TERRACE

Dinner Menu



ROASTED PUMPKIN & CHICKEN SALAD (F\$18.00)

Roasted pumpkin & chicken with crispy bacon, pawpaw & lettuce drizzled with balsamic dressing

PRAWN CAKES (F\$16.20)

Fresh local prawns, corn and basil cakes served with Local Asian greens & pineapple salsa



PORK LOIN (F\$36.60)

Pork chops served with pumpkin, potato, peanut mash with basil puree

BAKED FISH (F\$37.20)

Freshly caught Viwa reef fish, wrapped & baked in banana leaf, served with lyonnaise potatoes & local greens

VIWA PASTA (F\$34.00)

Penne pasta with roasted carrots, bacon, garlic, parsley and pesto



LEMON AND LIME TART (F\$15.60)

Lemon and lime tart served with homemade vanilla cream

MINT MOUSSE (F\$15.00)

Mint mousse served with pawpaw and coconut

THURSDAY

RAI KI WASA TERRACE

Dinner Menu



ENTRÉE

CRAYFISH BISQUE (F\$15.00)

Crayfish, brandy, tomato and star anise soup with fresh cream & croutons

ASIAN MUSHROOM & PRAWN SALAD (F\$16.20)

Local Fijian prawns with Asian mushrooms, pineapple salsa and mint



MAIN COURSE

MOUSSAKA (F\$36.60)

Yellow split pea, tomato, eggplant, bell peppers, basil topped with a cheesy parmesan crust

BREAST OF CHICKEN (F\$41.60)

Chicken breast stuffed with ham, cheese & parsley, poached in pawpaw juice & served with caramel baba

LEMON CAPER FISH FILLETS (F\$42.00)

Viwa reef fish, pan fried served a with lemon butter & parsley sauce & placed on a bed of mash with local Viwa green vegetables



DESSERT

CRÈME CAMEL (F\$13.80)

Set homemade custard served with a caramel sauce

FRUIT PLATTER (F\$13.20)

Freshly picked assorted Viwa fruits of your choice

WEDNESDAY

RAI KI WASA TERRACE

Dinner Menu



WATERMELON SALAD (F\$17.40)

Watermelon, tomato, crispy onions & fresh coconut flesh on a bed of lettuce with Fijian dressing

SPICY FISH DUMPLINGS (F\$20.40)

Viwa fish and basil dumplings, poached in a coconut & fish stock served with local greens



BEEF FILLET (F\$39.60)

New Zealand beef eye fillet steak with stuffed onions wrapped in bacon and served on a bed of runner bean stew

LOCAL FISH CURRY (F\$38.40)

Fresh Viwa reef fish in a mild green curry, with baby corn, banana & coriander with citrus rice

PASTA CARBONARA (F\$36.00)

Penne pasta mixed with mushrooms, bacon, parmesan and a crème sauce



LIME & BASIL MOUSSE (F\$16.20)

Creamy lime & basil mousse served with a pawpaw salad

ROASTED VIWA FRUIT SALAD (F\$15.00)

Lightly roasted assorted Viwa fruits served with homemade vanilla ice cream

SATURDAY

RAI KI WASA TERRACE

Dinner Menu



FRENCH ONION SOUP (F\$15.00)

Caramelized local onions, flavoured with French mustard served with cheesy croutons

VIWA FISH SKEWERS (F\$16.20)

Viwa reef fish pieces with pineapple, onion & capsicum on a bed of rice



PESTO CHICKEN (F\$40.20)

Pesto baked chicken breast on a bed of local vegetables, okra & crushed potatoes

GRILLED VIWA FISH (F\$37.20)

Fresh Viwa fillet, grilled with tomato, pumpkin & basil rice

FRITTATA (F\$30.00)

Baked pumpkin, blue cheese, onion & fresh garden herbs served with red rice & green side salad



SEMIFREDDO (F\$16.20)

Lime, lemon & honey semifreddo served with caramelized pineapple

WATERMELON SOUP (F\$14.60)

Sweetened Watermelon nectar with a hint of cinnamon & lime served with basil & lime sorbet

TUESDAY

RAI KI WASA TERRACE

Dinner Menu



BEACH BBQ (F\$54.00)

ASSORTED SALADS

Garden Salad

Potato Salad

Corn, Bean, pumpkin and pasta Salad



DRESSINGS

Tartare Sauce

Chilli Mayonnaise

Tomato Sauce

Balsamic & Olive oil dressing

FROM THE GRILL

Prawn Skewers, with onion, capsicum & pineapple with a soy marinade

Breast of Chicken marinated with Viwa herbs, garlic and olive oil

Fresh Viwa reef fish fillets marinated with lemon, garlic, ginger & coriander



DESSERT

LEMON RICOTTA CAKE

TROPICAL FRUIT PLATTER