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# MENU

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## MOJITO

Needs no introduction; a fusion of lime and mint, 60mls of KaloKalo White rum, sugar syrup to taste and generous ice and soda. Never needs an excuse.

## SANASANA SUNSET

A delightful mix of Fijian natural flavours and colours. 60mls of fresh KaloKalo White rum, 60mls of fresh Pineapple Juice, 30mls of fresh pawpaw juice, built and poured over ice. For those long afternoons by the pool.

## BARAVI

A very bold and clean cocktail where the deep flavours of the rum really shine. 1/3<sup>rd</sup> of a lime smashed, 1.5 teaspoons of sugar, 60mls of KaloKalo white rum, heaped glass of ice, poured slowly over ice, give it time to rest and sip slowly.

## SPICY MELON

Sweet and spicy tropical poolside sipper with a bit of a kick. 60ml Vula Viti Chilli Vodka. 75ml fresh watermelon juice. 20ml sugar syrup. Shaken and poured over ice. Best!

## VULA PINA

A delightful mix pineapple, mint and lime create the perfect drink for a hot summer afternoon. 60 ml Vula Viti Vodka, 75ml fresh pineapple juice, 15ml lime juice topped up with soda water. 5 mint leaves clapped into the drink and garnished with a slice of pineapple. Perfect!

## TURTLE AND TONIC

There can be few other drinks so suited to long lazy afternoons under a Fijian palm tree, the perfect South Pacific gin and tonic. Blue Turtle Gin has some very unique Fijian botanicals that create a beautifully fragrant and crisp Gin and tonic paired with a slice of citrus, the local lime, or moli kula, which is one of Turtle's key botanicals. You can't go wrong.

## VATUKARASA

Vatukarasa is a village on the Coral Coast of Fiji where we bought the first pineapple that inspired this tropical treasure. 60ml Blue Turtle Gin, 60ml fresh pineapple juice, 15ml lime juice and 15ml dry Vermouth. If you are not a Martini drinker this delightful tropical version will change your mind.

## KOFI MARTINI

60ml Vula Viti Kofi with 10ml Kahlua. You can't go wrong!