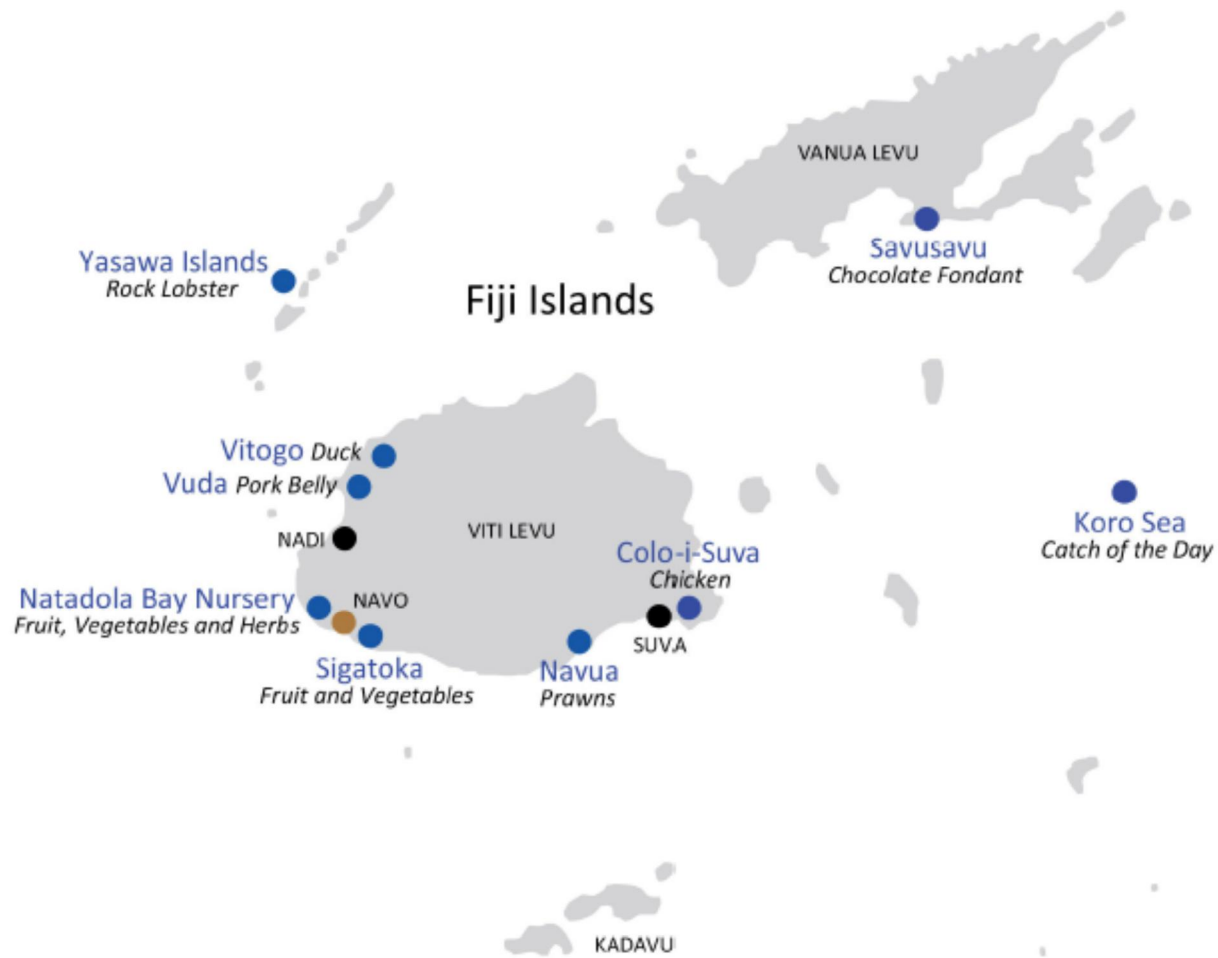


naivo



## The legend of Navo

*For centuries Navo Island has been revered by the Sanasana Villagers for its sacred role in the survival of its people. Located across the channel from Navo Restaurant, the island was once used as a place of safe retreat during times of war and conflict, where women and children sheltered in its secret interior caves, guarded by warriors.*

*We honour the legend of Navo by showcasing the finest Fijian produce with authentic Fijian touch, accompanied by old and new world wines. All served by our dedicated Navo team.*

*Inspired by the our surrounding sea and land, our intensive research for the perfect local ingredients, we look to deliver a dining experience with a refined touch and technique, though staying true to Fiji's enriching culture through the colours, aroma and textures.*

*Supporting local industry is paramount to the success of InterContinental, the map of the Fijian Islands, identifies the areas where we source the ingredients you will find on your plate this evening.*

*We trust you will enjoy your dining experience with us.*

*“MARAU TAKA NA NOMU VAKAYAKAVI”*

## Your Navo Experience

*You can expect a unique experience that brings to life the very best of Fijian ingredients and flavours infused with international cooking styles and techniques.*

*As we bring our Fijian experiences to life, please allow us to share with you more information about our menu and table accessories.*

*The menu offers a selection of delicacies from the 14 provinces of Fiji and a combination of international graded meats. As examples, you can expect fresh vegetables from the nearby Sigatoka Valley, succulent poultry from Vitogo, the finest grade pork from Vuda, the freshest of lobsters from the Yasawa Islands and the tastiest of fish from the Koro Sea. We also have on offer international imports such as beef, salmon, and lamb. The culinary experience is aimed at being a delight to your senses.*

*In line with our sustainable efforts to support the local community, your table is adorned with decorative pieces all hand made by women and children from rural communities located in the Western interior of Fiji. The place mats are handmade by the women of Vatawai Village, located at the base of Mt. Evans in the province of Ba. The table runners resemble an ibe ni kana or table mat and these are made by women from within the provinces of Ra and Ba. The table runners and napkins are all handmade and for some families the purchase of these products is the single source of income they have coming into their homes.*

*We have local artisans who have extended their techniques to crafting especially made mother of pearl shells for your side plate with a knife made also from mother of pearl and a handle made from coconut wood.*

*Your dining experience is brought to life by our exceptional team of wait staff. Do feel free to let them know if there is anything additional that they can do to enhance your dining experience this evening. We have much pleasure in looking after you and are delighted to be of service.*

## NAVO DEGUSTATION MENU

*Dine off our chef's carefully crafted signature menu, using the finest Fijian produces.  
\$140 per person, food only*

### **Madrai**

*Freshly baked bread, olive oil & 'SOUTH SEA SALT' selection*

### **1st Course**

#### **Ika koda**

*Local caught tuna cudo, toasted nori, wasabi aioli & avocado*

### **2nd Course**

#### **Qari**

*Mud crab and clam linguini, dashi butter, tossed sesame and pea sprouts*

### **Main Course**

#### **Sipi (GF)**

*Smoked lamb shoulder in banana leaf, wild ginger and carrot and pan jus*

**or**

#### **Ika drodrolagi (GF)**

*Line Caught fish of the day, Wainadoi vanilla cream, crab & potato puree, taro crisp salad*

### **Dessert**

#### **Kofi (V)**

*Fiji-misu, lady fingers soaking in Kofi vodka, coconut mascarpone and pineapple*

### **Coffee**

*Your selected espresso*

Please note this is a cashless venue and payment is only accepted by room charge or credit card. All prices in the resort is inclusive of government taxes and levies.

Please inform your attendant of any special dietary or allergen requirements. **VG** Vegan | **V**Vegetarian | **GF** Gluten Free | **GFO** Gluten Free Option | **DF** Dairy Free

## BREAD WITH COMPLIMENTS

### MADRAI

*Freshly baked bread, olive oil & 'SOUTH SEA SALT' selection*

### DROKA | RAW

Kokoda urau **70** (GF/DF)

*Yasawa lobster, lime, coconut cream, lemon grass & coriander*

Ika ni cakau **38** (GF/DF)

*Bush lemon cured reef snapper, jalapeno chilli, cucumber crisp tortilla*

Ika koda **38**

*Local caught tuna cudo, toasted nori, wasabi aioli & avocado*

### SALUWAKI NI KAKANA DRAUDRAU | SALAD

Qari wai tom **36** (GF/DF)

*Mud crab, Wai tom dressing, young coconut, green papaya, dhanya leaves*

Letisi **33** (GF/DF/ VG)

*Grapefruit carpaccio, local salad leaves, yellow beets & candied walnuts*

Jisi tomato **36** (GF/V)

*Local made fresh mozzarella, heirloom tomato, honey balsamic*

Vuaka ni vuda **36** (GF/DF)

*Crispy Vuda pork & prawn, grated coconut, mint, pickled pineapple, bongo chilli jam*

## VA QA | HOT STARTER

Urau ni vei vatu **50 (GF)**

*Slipper lobster halves with Mornay creamy cheese sauce and Gruyere cheese*

Civa **38 (GF)**

*Baked sea scallops in local spice curry, grilled lime & dhanya leaf relish*

Qari **35**

*Mud crab and clam linguini, dashi butter, tossed sesame and pea sprout*

Topoi papukeni **32 (V)**

*Pumpkin & cream cheese ravioli, sage and macadamia nut*

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## AI LUTUA VA GA | MAIN

Ika turaga va roketi **65 (GF)**

*Masala spice king salmon, coconut pure, cauliflower, bush lemon gel*

Ika drodrolagi **55 (GF)**

*Line caught fish of the day, Wainiadoi vanilla cream, crab & potato puree, taro crisp salad*

Ga ni Vitgog **56 (GF/DF)**

*Confit Vitogo duck, spicy braised eggplant, duck ham salad*

Sipi **65 (GF)**

*Smoked lamb shoulder in banana leaf, wild ginger and carrot and pan jus*

Toa ni Colo-I-Suva **48**

*Free range chicken, baked baby onions, jus gras*

Suvu sasalu **58 (DF)**

*Stewed Fijian seafood hotpot, saffron, fennel, local tomato & fermented taro flat bread*

Kakana draudrau **45 (GF/V)**

*Locally grown oyster mushroom risotto, ota greens and parmesan*



## TAVU | GRILLS

Urau **600g \$100 | 1Kg \$160 (GF)**

*Hand caught tropical lobster*

Urau **600g \$110 | 1Kg \$160 (GF)**

*Lobster Thermidor- baked with a light mustard sauce and Gruyere cheese*

Urau **600g \$110 | 1Kg \$160 (GF)**

*Lobster Bongo chilli and garlic – Local chili paste, finished with grilled lime & herb*

Ika tavu **55 (GF)**

*Yellowfin Tuna 220g – Fiji locally caught*

ika turaga tavu **65 (GF)**

*King Salmon 220g – NZ served medium-rare*

Wai ki vanua **85 (GF)**

*Filet mignon, garlic Navuaprawn tails, hollandaise, pomme puree*

Bulumakaku **75 (GF)**

*300g Black Angus ribeye with local mushroom ragout*

Bulumakaku **70 (GF)**

*300g Prime cut Porterhouse with kava peppercorn sauce*

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## **RUKUNA | SIDES**

Pateta **16 (DF/ V)**

*Roasted chat potatoes*

Pateta tavuteke **16 (GF/DF/ VG)**

*Truffled shoestring fries*

Ota va niu **16 (GF/DF/ VG)**

*Long beans and ota, coconut and garlic*

Raisi va lolo **16 (GF/DF/ VG)**

*Coconut rice*

Bhindi **16 (GF/DF/ VG)**

*Fried okra with spiced tomato and curry leaves*

## VAKA LOMA VINAKA | DESSERT

Jokeliti niu **20 (V)**

*Salted Vanua chocolate and coconut tart, caramel, mascarpone cream*

Kofi **20 (V)**

*Fiji-misu, lady fingers soaking in Kofi vodka, coconut mascarpone and pineapple*

Keke vudi **20 (V)**

*Vudi dohnut, cinnamon sugar, custard cream, vudi chips & Wainadoi vanilla ice cream*

Moli karo aisikirimu **20 (GF/ V)**

*Bush lemon and yoghurt Galati, toasted meringue, local honey and pistachio*

Vuata vei waki **20 (GF/DF/ V)**

*Tropical local fruit salad, passion fruit jelly, glass biscuit, sorbet*

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## PRIVATE CABANA EXPERIENCE



Celebrate the spirit of romance and experience the luxury of dining in a private cabana, set against an inspiring ocean backdrop. Indulge off our lavish *Cabana Menu*, served by your own personal waiter, as the warm breeze and gentle waves set the mood for an evening of romance.

This experience is exclusive to two couples per evening. For reservations contact our team on 3336

## **CABANA MENU**

*24 hours' notice required for booking - maximum of 2 people per night.  
\$250 per person, food only*

### **Madrai**

*Freshly baked bread, olive oil & 'SOUTH SEA SALT' selection*

### **1st Course**

#### **Kokoda urau (GF/DF)**

*Yasawa Lobster, lime, coconut cream, lemon grass & coriander*

### **2nd Course**

#### **Civa (GF)**

*Baked sea scallops in local spice curry, grilled lime & dhanya leaf relish*

### **Main Course**

#### **Wai ki vanua (GF)**

*Filet mignon, garlic Navua prawn tails, hollandaise, pomme puree*

**or**

#### **Suvu sasalu (DF)**

*Stewed Fijian seafood hotpot, saffron, fennel, local tomato & fermented taro flat bread*

### **Dessert**

#### **Jokeliti niu (V)**

*Salted Vanua chocolate and coconut tart, caramel, mascarpone cream*

### **Coffee**

*Your selected espresso*



## KIDS MENU

*Available from 05:30pm until 07:00pm.*

Grilled Tuna Salad with Avocado, Tomato and Local Lettuce **21**

Honey Soy Baked Boneless Chicken Legs on Egg Fried Rice **21**

Tempura Fish Fingers with Fries, Lemon and Aioli **21**

Chicken Nuggets with Fries and Vegetables **21**

Mushroom Risotto with Local Greens and Parmesan Cheese **21**

Penne Napolitano with Basil, Tomato and Cheese **21**

Chicken Schnitzel with Potato Bake & Mini Salad **22**

Spaghetti Bolognese with Parmesan Cheese **21**

Grilled Angus Beef Steak with Green Beans and Carrot Puree **30**

Salmon Stir-Fry with Asian Vegetables and Soy Sauce **30**