

# NAVO RESTAURANT

## SIGNATURE MENU



### MENU DELLA CASA

*Dine off our chef's carefully signature menu, using the finest Fijian produce with Italian flair.*

#### ANTIPASTI

Crudo (GF/DF)  
cured mahi-mahi, orange, cherry tomato, fennel  
*Villa Antinori Bianco, Toscana, 2016*

#### PRIMI

Maiale (GF)  
Vuda pork belly, scallops, cauliflower, vanilla pear  
*Yalumba 'Y Series' Pinot Grigio, South Australia, 2018*

#### SECONDI

**Filetto di Manzo**  
beef tenderloin, truffled-polenta, arugula, parmesan, jus  
*Santa Cristina Sangiovese, Toscana, 2015*

Or

Risotto all'Aragosta (GF)  
Yasawa Lobster, fennel, saffron  
*Piccini Memoro Bianco, Toscana, 2015*

#### DOLCE

Panna cotta (GF/DF)  
Fijian pineapple, coconut, lime  
*d'Arenberg 'The Noble Wrinkled' Late Harvest Riesling, McLaren Vale, 2010*

#### CAFFE

Espresso  
*house-made biscotti*

FJD\$199 per person (food only)  
FJD\$289 per person (with matching wines)

Sample Exchange: FJD \$10 = NZD \$7  
= AUD \$6  
= USD \$5

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. **We welcome off menu requests – please ask your waiter who will gladly check with the chef.**  
Please inform your attendant of any special dietary or allergen requirements. **V** Vegetarian **GF** Gluten Free **DF** Dairy Free