

WEST

STARTER

- CREAM OF TOMATO SOUP (V) 28**
blend of vine ripen tomato, basil and croutons
- FIJIAN DALO LEAF SOUP (Vegan/GF) 30**
traditional local Fijian dish
- SALMON & QUINOA FISH CAKES 32**
roasted pepper aioli and roasted beetroot salad
- KOKODA (GF/DF) 40**
national dish of Fiji - marinated raw fish, chilli, lime coriander with coconut dressing
- CLASSIC CAESAR SALAD 36**
cos lettuce, bacon, parmesan, soft boiled egg, garlic croutons
add **GRILLED CHICKEN 40**
- MIXED GREEN LEAVES (V/GF/DF) 34**
cucumber, avocado, tomato with lemon and herb vinaigrette

MAIN

- AUSTRALIAN ANGUS BEEF BURGER 40**
cheddar cheese, bacon, lettuce, tomato, onion jam
BBQ sauce and fries
- CRUMBED CHICKEN BURGER 38**
lettuce, tomato, avocado, cheddar cheese
bush lemon mayonnaise and fries
- SIGATOKA RIVER PRAWN LINGUINI 46**
local prawns, cherry tomato, chilli, parsley
olive oil, pangrattato
- NATADOLA CRAB CURRY (GF/DF) 70**
local 3-spot crab, Fijian coconut spiced curry, steamed rice
- SCOTCH FILLET (300 gm) (GF) 72**
certified Black Angus, garlic broccoli, cassava chips
- MAHI-MAHI FILLET (180 gm) (GF) 65**
sautéed green beans, chat potatoes, and lemon butter sauce
- PARMESAN & HERB CRUMBED LAMB CUTLETS 72**
crushed potato salad, seeded mustard, minted pea puree

SIDE

- FRENCH FRIES 15**
with tomato sauce and mayonnaise
- STEAMED GARDEN VEGETABLES 16**

DESSERT

- FIJIAN FRUIT PLATE (GF/DF) 22**
fresh seasonal local fruit
- PANNACOTTA 24**
berry coulis and summer fruits
- CHOCOLATE BROWNIE SLICE 24**
coffee cream and almond tuile

EAST

STARTER

- 28 (V) ADAS SOUP**
oriental-style lentil soup with lemon and croutons
- 32 (DF) ASIAN STYLE CHICKEN BROTH**
shredded poached chicken, wonton,
rice noodles, vegetables, shallots
- 26 (V) VEGETABLE PAKORA FRITTERS**
vegetable, spinach, cucumber, raita tamarind chutney
- 36 (DF) KOREAN FRIED CHICKEN**
Asian coleslaw and sweet soya glaze
- 32 (Vegan) FRIED VEGETABLES SPRING ROLL**
sweet ginger and chilli dipping sauce
- 36 (GF/DF) THAI BEEF NOODLE SALAD**
cucumber, mint, onion, tomato, bean shoots
coriander, sliced chilli
- 38 (DF) COCONUT TEMPURA PRAWN**
bush lemon and wasabi mayonnaise

MAIN

- 42 (DF) SINGAPOREAN STIR-FRIED NOODLE**
egg, garlic, prawn, pork, vegetables
- 44 (DF) THAI BASIL CHICKEN STIR-FRY**
wok-tossed with chilli, capsicum, onion and green bean
with rice and fried egg
- 55 (DF) STICKY CHILLI-RUBBED PORK BELLY**
sautéed Asian greens, chilli paste, steamed rice
- 44 (DF) MONGOLIAN BEEF or CHICKEN**
chives, chilli, capsicum, onion, steamed rice
- 62 (DF) TERIYAKI KING SALMON FILLET (180 gm)**
wok-tossed greens, sesame, steamed rice
- 48 TRADITIONAL BUTTER CHICKEN**
makhani gravy, raita, pappadums, roti, steamed rice
- 42 (V) POTATO & CHICKPEA MASALA**
raita, pappadums, roti, tamarind chutney, steamed rice
- 52 LAMB ROGAN JOSH CURRY**
raita, pappadums, roti, tamarind chutney, steamed rice

SIDE

- 14 WOK-TOSSED ASIAN GREENS**
with ginger and soy
- 15 STEAMED WHITE RICE**

SPARKLING WINE

Léon Roux NV, Burgundy, FR	130
Chandon Brut Cuvée NV, Yarra Valley, AU	170
Jansz, NV, Tasmania, AU	180

SPARKLING WINE

Bottega Rose, NV, Prosecco Secco, Veneto, ITL	145
Jansz, Rose, NV, Tasmania, AU	180

WHITE

Sanctuary Sauvignon Blanc, Marlborough, NZ	19	99
Villa Maria Cellar Selection Sauvignon Blanc, Marlborough, NZ	30	140
Vavasour Pinot Gris, Marlborough, NZ	25	125
Little Yering Chardonnay, Yarra Valley, AU	28	135
Taylors Estate Riesling, Clare Valley, AU	30	140
Yalumba, Viognier, Eden Valley, AU		150

ROSÉ

Villa Maria, Merlot, Marlborough, NZ	26	130
Vavasour, Pinot Noir, Marlborough, NZ		130

RED

Sanctuary Pinot Noir, Marlborough, NZ	19	99
Martinborough Vineyards Te Tera, Pinot Noir, Martinborough, NZ	36	180
Mt Difficulty Roaring Meg Pinot Noir, Central Otago, NZ		180
Jim Barry Cover Drive Cabernet Sauvignon, Clare Valley, AU	32	175
Black Chook, Shiraz, South Australia AU		130
Mount Langi Billi Billi Shiraz, Grampians, AU		150
Villa Maria Cellar Selection, Syrah, Marlborough, NZ	36	180

BEER / CIDER

Fiji Bitter & Fiji Gold. FJ	17
Vonu Export Lager - FJ	19
Macs Pacific Pale Ale, NZ	21
Heineken, NL	20
Corona Extra, MX	20
Asahi Super Dry, JP	22
James Squire Orchard Crush Apple Cider, AU	24

All prices in the resort are inclusive 25% government taxes

Please note that this is a cashless venue and we only accept payment by room charge or credit card.

SANASANA COCKTAILS

SUNSET SPRITZ	26
aperol, martini rosso, sparkling wine, ginger	

ESPRESSO MARTINI	28
vodka, kahlua, caramel, espresso	

SANASANA MARTINI	24
gin, martini bianco, apple, falernum	

FIJI SMASH	24
vodka, kiwi, mint, cucumber	

S2 COOLER	26
white rum, martini bianco, dry ginger, cucumber, lime	

APERITIVO COCKTAIL	28
martini rosso, campari, grapefruit	

COLD BEVERAGES

COCA-COLA RANGE:

Coke, Diet Coke, Coke, No Sugar, Sprite, Fanta, Tonic, Soda, Dry Ginger	8
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CHILLED JUICE:

Pineapple, Orange, Apple, Cranberry or Tomato	8
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SCHWEPES RANGE:

Classical Ginger Beer, Traditional Lime & Bitter	11
Iced Chocolate / Coffee	11
Red Bull	16
Fiji Water 500mL	8
Fiji Water 1000mL	13
Santa Vittoria Sparking Water 500mL	14
Santa Vittoria Sparking Water 1000mL	22

HOT BEVERAGES

Espresso - single or double	6
Macchiato - long or short	8
Long Black	8
Cappuccino	8
Flat white	8
Cafe latte	8
Matcha latte	8
Chai latte	8
Hot Chocolate	8

TEA SELECTION: Earl Grey, English Breakfast, Chamomile, Peppermint, Ceylon Green, Jasmine 8