SPICE OF INDIA	FJD\$ / AUD\$	CHINESE / CANTONESE CUISINE	FJD\$ / A
APPETISERS Potato Vada Crispy stuffed potato balls w_melting cottage cheese	14.0 / 9.4	APPETISERS  Steamed Dumpling Chicken glass gyoza w_chilli soy dipping	20.0 /
<b>Chicken Nam-Jim</b> Cooked in a light spice mint sauce served over salad chiffonnade	19.0 / 12.8	Cantonese Basket Flash fried wontons, gyoza & spring rolls w_chilli soy dipping & garlic aioli	2 <b>0.</b> 0 /
<b>MAINS Butter Chicken</b> An Indian delicacy, chicken pieces cooked w_rich creamy tomato base sauce	40.0 / 26.9	MAINS [CHOOSE: CHICKEN, LAMB, BEEF, PRAWN, VEGETABLE] SIZZLING PLATE	FJD\$ / /
<b>Goat Biryani</b> Tender cooked goat and basmati rice in a selected Kashmiri spices w_yogurt raita	44.0 / 29.6	Mongolian Asian greens tossed in a stir fry sauce & toasted sesame seeds	L - 44.0 B - 44.0
Pork Vindαloo Goan styled curry w_fresh tomatoes	40.0 / 26.9	<b>Szechuan</b> Diceg Asian vegetables tossed in a Szechuan sauce w Grv	P - 44.0 V - 36.0
<b>Prawn Tikka Masala</b> Rich tomato curried sauce w_onion & capsicum	44.0 / 29.6	<b>Beef Lo-Mein</b> Egg noodle w_carrots, onions, cabbages & bamboo shoots.	42.0
Coconut Paneer Braised in tomato & Indian spices w_fresh grated coconut_	36.0 / 24.2	Char Sui Pork Red pork served on ginger tossed wombok & cabbage [All served with steamed jasmine rice]	<b>40.0</b> /
FIJI'S INDO-ASIA FAVOURITES	FJD\$ / AUD\$	THAI / MALAY FLAVOURS	FJD\$/
APPETISERS  Crisp Samosa Vegetable samosa w_sweet n sour tamarind chutney	16.0 / 10.8	APPETISERS  Malay Laska BBQ pork belly w_glass noodles, braised in coconut milk	19.0 /
Chicken lollipop Herb & spice dusted w_chilli garlic ketchup	19.0 / 12.8	<b>Duck Paper Roll</b> Asian roast duck, pickled vegetables, w_ fresh basil & coriander	19.0
MAINS Fiji South-Indian Lamb Curry Hot & spicy curry dish enriched w_ Chef Naidu's selected spices.	44.0 / 29.6	MAINS [CHOOSE: CHICKEN, LAMB, BEEF, PRAWN, VEGETABLE]	FJD\$/
Prawn Coconut Curry Slowly cooked in a tamarind & curried coconut sauce [Served with basmati rice, roti, pappadum]	44.0 / 29.6	& green beans.	C - 40.0 L - 44.0
<b>BBQ Lamb Chops 'Road Side Style'</b> Bone-in chops, BBQ sausages, Sigatoka farmer's salad w_chili tomato ketchup & chips	38.0 / 25.6	[above served with steamed jasmine rice]	B - 44.0 P - 44.0
'Fiji's Famous' Lovo Chicken Enhanced & enriched w_onions, garlic, lime, chili & coriander w_steamed bok choy	36.0 / 24.2	Pad Thai Stir fried rice noodle dish in tomato glaze w_peanuts	·-· <b>V - 36.0</b>
<b>'Local Street' Lamb Fried Rice</b> w_garlic, ginger, vegetables & soy	36.0 / 24.2	garlic & lime marinade	38.0
Fijian Village Dinner Plate An array of local curry platter - lamb, prawn & paneer curry w_all acompaniments	46.0 / 31.0	Thai Prawn Noodle Bowl Rice noodles, vegetables, peanuts, chillies, lemon grass & coconut milk	42.0
SIDES - [FAMILY STYLE, SERVES 2 TO 3 PEOPLE]	FJD\$ / AUD\$		FJD\$/
- [PAMILI STILE, SERVES 2 TO STEOFLE]			

