



1808

INSPIRED BY FIJIAN HISTORY, CULTURE & TECHNIQUE

Winner

**BEST FINE DINING
RESTAURANT IN FIJI**

**2013 AON FIJI EXCELLENCE
in Tourism Awards**

**2014 AON FIJI EXCELLENCE
in Tourism Awards**



THIS IS FIJI ON A PLATE

Many of the traditional cooking techniques in Fijian cooking have been handed down through generations from the Melanesian, Polynesian and Micronesian settlers who arrived more than 3,500 years ago. These artisan techniques provide insight into a time without technology but also provides clues on how humankind can adopt less processed and more natural foods into the modern diet.

1 VIRGIN COCONUT OIL

This clear medicinal oil is used in body care and cooking. The Fijians also used the oil as preventative medicine, drinking small doses a few times a day. It is said to prevent and remedy a host of viral diseases and skin infections when consumed and applied to the skin.

The Debua women hand scrape the mature brown coconut, then squeezed the milk nectar through a sulu or muslin cloth. The white milk is transferred to containers and sits for three days so it separates into its three components of water, fat solids, and clear oil.

2 SEAWATER

The natural and unpolluted seawater provides a natural seasoning to traditional Fijian cooking. In the local village, fresh pork is boiled in seawater first to clean and flavor the meat. It is also used as a vinaigrette when mixed with lemon juice, onions and tomato called "Wai Tom", and mostly eaten with fire roasted fish or seafood. Seawater can be used as a reverse brine liquid, adding sugar and spices to an already salty liquid.


3 KOKODA

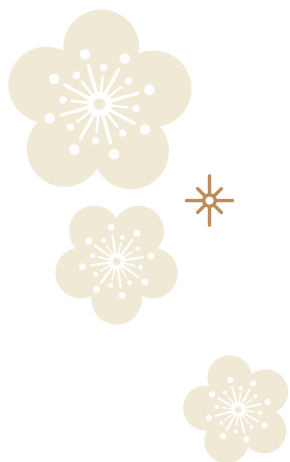
Pronounced "koh-konda", this quintessential Fijian dish is similar to the South American ceviche but with coconut milk. Fish is most commonly used, cured in lemon juice, but a variety of seafood is grilled meats also work well. Miti is a salsa of fresh squeezed coconut milk, onions and tomato and a key component of many Fijian dishes.

Share the Experience

Your chosen dishes will arrive at your table as they are cooked to maintain heat and freshness. Dishes are designed to be shared in the middle of the table as Fijians dine at home.

**THE AWARD-WINNING
"1808" CULTURAL
DINING EXPERIENCE IS A
FUSION OF THE PAST AND
PRESENT; HOW WE USED
TO EAT; AND HOW THE
WORLD USED TO BE.**





1808

INSPIRED BY FIJIAN HISTORY, CULTURE & TECHNIQUE

Dinner

6:30PM-10PM

脣洗面奶

CLEANSE

Complimentary Masala Chai Tea, designed to awaken all five gustatory sensors of bitter, sweet, salty, sour and savoury

启菜

ACTIVATE

SUNG CHOI BAO DF // NF

FJ\$9 AU\$5

Crisp lettuce cups with wok tossed local Chinese vegetable, water chestnut, basil, fried noodle, hoisin mayo, shallots
Choice of minced pork, chicken or tofu (veg)

CRISPY TAILEVU CHICKEN NF

FJ\$27 AU\$19

Fried chicken bites infused with sesame, ginger & honey, wok tossed in hot chilli chutney & oyster sauce, sweet mango aioli, nori granola crackling

SMOKY COCONUT KOKODA

DF // NF FJ\$27 AU\$19

Fresh grated coconut smoked with hot stone, squeeze silky & smooth coconut milk, tomato salsa, ginger juice, lychee, orange, kumala chip

Add BBQ prawn or fish FJ\$36 AU\$25

AMBARELLA PRAWN DF // EF // NF

FJ\$35 AU\$25

Navua prawn cutlets wok tossed with Indian temper spice & ambarella chutney, eggplant choka, cucumber & tomato salsa, tamarind chutney

CRYING TIGER BEEF DF // NF

FJ\$32 AU\$22

Wood fired grilled Yaqara beef, marinated in chai tea masala, raw honey & soy, green papaya salad, dried chilli flakes, hoisin mayo, fried shallots

Add BBQ chai duck FJ\$37 AU\$26

主菜

EXPLORE

PAD THAI NOODLE DF

FJ\$45 AU\$32

Rice fettuccine wok-tossed in sweet & sour tamarind sauce, bean sprouts, cabbage, peanut, lime zest, basil & spring onion
Choice of lemongrass chicken, prawn or tofu

LEMONGRASS CHICKEN DF // NF

FJ\$40 AU\$28

Wood fired BBQ Tailevu chicken thigh infused with wild lemongrass, honey, basil & soy sauce, green papaya salad, coconut chutney, mango aioli, nori granola

BBQ TAMARIND FISH DF // NF // EF

FJ\$51 AU\$36

Locally-caught fresh fish marinated in tamarind juice, wok tossed lettuce, fresh Fijian ginger, spring onions & dried chilli, finished with seared tamarind soy sauce

SICHUAN XO PRAWNS DF // NF // EF

FJ\$55 AU\$39

BBQ Navua prawn cutlets marinated in mango chutney wok tossed in Sichuan pepper XO sauce, carrot, capsicum, bean sprouts, spring onion

STICKY BBQ PORK BELLY DF // NF

FJ\$40 AU\$28

Pork belly infused in an artisan brine of seawater and spice for three days, orange char siu glazed, Asian cabbage slaw, pork crackling

SIZZLING CHAI BEEF DF // NF

FJ\$55 AU\$39

Charred Yaqara beef fillet, wok tossed in traditional Mongolian sauce, kumala dumpling, dried chilli, wild ginger, basil, snake beans, served on sizzling plate

WOK-TOSS GREENS NF

FJ\$15 AU\$11

Organically grown local Fijian otta "spinach" wok tossed in butter, garlic & oyster sauce, snake beans, sesame seeds

STEAMED JASMINE RICE

GF // DF // NF FJ\$10 AU\$6

甜點

INDULGE

DEEP FRIED ICE CREAM

FJ\$25 AU\$17

Caramel ice cream wrap in five spice & banana sponge cake, crumbed with toasted coconut, honeycomb, coconut sand, lolo caramel sauce

STEAMED STICKY DATE PUDDING

NF FJ\$25 AU\$17

Rich date pudding steam in bamboo basket, caramelized coconut lolo sauce, crystals ginger, tropical fruit, vanilla ice cream

LEMONGRASS MANGO BRÛLÉE

NF FJ\$30 AU\$19

Creamy milk custard infused with fresh tropical mango & lemongrass, mango macaroni, mango compote, vanilla ice cream

COCONUT HAUPIA PEARL NF

FJ\$30 AU\$21

White chocolate mousse pearl infused with Fiji coconut bati rum & coconut liqueur, coconut custard pudding, candy coconut, caramel sauce

LEMON CHEESECAKE NF

FJ\$35 AU\$25

Wild bush lemon infused cheesecake, lemon syrup, vanilla ice cream, cookie crumb, sponge coral, lemon meringue candy

SAVUSAVU MOUSSE NF

FJ\$35 AU\$25

Dark rainforest chocolate mousse, chocolate bowl, berry, lolo caramel sauce, brownie

NUTTY VOLCANIC FONDANT

FJ\$37 AU\$26

Savusavu chocolate warm oozing pudding, crème anglaise sauce, berry compote, island-made honeycomb, ice cream

Allow for added baking time