

## SUBSTANTIAL FINGER FOOD MENU

### Platter Service

Roasted caramelized coconut chips <sup>V, GF</sup>

Spiced Taro Chips <sup>V, GF</sup>

Indian Vegetable Dumplings with tamarind & coconut chutney <sup>V</sup>

Vegetable Herbed Rice Paper Rolls <sup>V, GF</sup>

Polynesian Fish Cakes with lime dipping sauce <sup>GF</sup>

Sushi Roll Selection <sup>GF</sup>

### Live Station

Lemongrass Chicken Skewers with peanut sauce <sup>GF</sup>

Confit of Pork Belly with Chingkiang caramelized onions <sup>GF</sup>

Polynesian Coconut 'Kokoda' – Prawn & Fish <sup>GF</sup>

### Live Dessert Station

Smoked Coconut Ice Cream served in cracked coconut <sup>GF, DF</sup>

Flambéed Banana Crepe Suzette

Spiced Rum Fruit Shots <sup>GF, DF</sup>

## WELCOME DINNER

### PADDOCK & REEF MENU

Served platter style on tables or Walk-up Stations  
Separate dessert buffet

#### **SOUP & BREADS**

Fresh Coconut Miso Broth **V, GF, DF**  
Selection of artisan baked breads & dips

#### **SALADS**

Heart of Palm & Avocado Salad **V, GF**  
Green Papaya & Prawn Salad **V, GF**  
Corn & Brown Rice Salad **V, GF**  
Asian Sesame Chicken Salad **GF**  
Mixed Garden Salad **V, GF**  
Hippocrates Greek Salad **V, GF**

#### **HOT STATION**

Champagne Whole Prawn **GF**  
Garlic Butter Slipper Lobster **GF**  
Tamarind, Coconut & Honey Sticky Pork Ribs **GF**  
Rum & Cola Porterhouse Steaks **GF**  
Potato, Taro & Cheese Bake **GF**  
Melange of Farmed Vegetables **GF**  
Steamed Rice **GF**

#### **DESSERT BUFFET**

Selection of cakes & desserts made on-island  
Fresh Tropical Fruits

## GALA AWARDS DINNER

### 4-COURSE POLYNESIAN MENU

#### LOBSTER COCONUT 'KOKODA' <sup>GF+DF</sup>

Grilled lobster, Fijian ginger, sea grapes, cumquat & chilli syrup, tomato salsa in fresh coconut

#### SMOKED PORK BELLY <sup>GF</sup>

Cauliflower & goats cheese puree, pineapple & ginger compote

#### SEAWATER POACHED CHICKEN SALAD <sup>GF</sup>

With heart of palm, sautéed cabbage & toasted walnuts tossed in ginger aioli

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#### INTERMEZZO <sup>GF+DF</sup>

Palate cleanser of cucumber & pickled ginger salad

#### BANANA-LEAF WRAPPED REEF FISH WITH RED PAPAYA SAUCE <sup>GF</sup>

Plantain roesti, cassava leaf puree, red papaya coconut curry sauce, preserved lemon relish

#### COCONUT SMOKED CARVERY OF RIB EYE BEEF <sup>GF</sup>

Sweet potato mash, sautéed bush ferns & young coconut, salted coconut soil, spiced rum au jus

#### MUSHROOM SAPA SUI <sup>GF, VEG</sup>

Cultivated Asian mushrooms wok-tossed with miso butter, rice noodles, heart of palm & cabbage  
With chilli chutney and gingered soy reduction

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#### SMOKED COCONUT ICE CREAM <sup>GF, DF, NUTS</sup>

with coconut poached breadfruit, sea salted caramel, peanut coconut sugar

#### BLUEBERRY, WATERMELON & YOUNG COCONUT SALAD <sup>GF, DF</sup>

Served in a chilled broth of fresh coconut water infused with ginger & mint

#### UPSIDE DOWN LEMON TEA & ALMOND CAKE <sup>GF</sup>

With lime mascarpone and spice candied walnuts