

## ***Bula*** from Flying Fish Fiji

Before you dine, we would like to share our story....

Acclaimed Chef, Restaurateur, Author, and TV presenter,  
***Peter Kuruvita*** established Sydney's award-winning  
***Flying Fish Restaurant & Bar*** in 2004.

The stunning harbour-side restaurant rapidly gained international recognition for its fresh seafood and innovative cuisine.

Peter's signature style travelled to Fiji in 2008 through a partnership with Starwood Hotel group...  
and ***Flying Fish Fiji at Sheraton Fiji Resort*** was born.

Flying Fish Fiji's intimate poolside setting and beachfront ambience can only be enhanced by Peter's exquisite menu, showcasing the best of local and Australian produce and seafood. Our delicious must-try crabs, lobsters and bugs are supplied by our local fisherman and subject to availability.

This is all prepared professionally by our team of talented chefs, lead by Head chef Pawel Klodowski

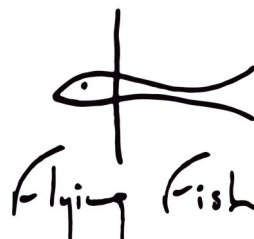
Our Wine list has been carefully selected to enhance your dining experience and boasts a selection of fine Australian, New Zealand and international wines to complement your meal.

We invite you to sit back, relax and enjoy all that is Flying Fish.

Website: [www.peterkuruvita.com](http://www.peterkuruvita.com)

Like us on Facebook: Flying Fish Fiji... and check in!

Let us know how you enjoyed your experience:  
Tripadvisor - Flying Fish, Denarau Island, Fiji



FIJI

## FLYING FISH DEGUSTATION MENU

FJD AUD

Served in 6 courses

175

114

*Smoked salmon, caviar, pomegranate, dill mayo & miso vinaigrette*



*Seared Yellow Fin tuna, sweet crackling pork & ruby grapefruit*



*Seared scallops, green pea puree, baby carrots, Mediterranean salsa, herb vinaigrette*



### Choice of

*Fresh fish dusted in hazelnuts, crushed potatoes, capers & lemon*

**OR**

*Ribeye Steak 150g, roasted red pepper puree, baby greens, herbed mash potatoes, Café de Paris butter*



*Sorbet of the day*



*Banana parfait, chocolate mousse & salted peanut brittle*



GF-Gluten free, V-Vegetarian (Please advise)

While Sheraton Fiji Resort will endeavour to accommodate request for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. All prices are subjected to 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars.

Overseas currency conversions are examples only, are subject to change and round to the nearest dollar.

Note: all prices will be charged in Fiji dollars.

## CRUSTACEANS

Local crabs, lobsters and bugs are at market price per kg and subject to availability.

Cooked in one of our three ways.

### Three ways

Steamed with ginger, chili & shallots

**OR**

Flash fried with black pepper & curry leaf

**OR**

Tempura with salt & pepper

Subject to availability

Whole, plate size, Fijian fish. Grilled, served with green salad and ginger-chili sauce	80	53
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Please ask your wait help for market price per kg when placing an order.



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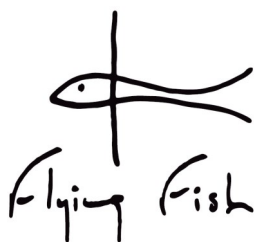
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## ENTREES

	FJD	AUD	
Seared Yellow Fin tuna, sweet crackling pork & ruby grapefruit	39	25	GF
Tempura Tiger prawns (4), black pepper sauce and coconut sambal	38	25	
Smoked salmon, caviar, pomegranate, dill mayo & miso vinaigrette	37	24	
Seared scallops, green pea puree, baby carrots, Mediterranean salsa, herb vinaigrette	45	29	GF
Nadi garden salad, mixed local greens, grilled pumpkin, mint & coconut dressing	29	19	V,GF
Flying Fish selection of seafood tapas	42	27	
Poached prawn, watermelon, shaved coconut, dry shallots, cos lettuce & nahm jim caramel	45	29	GF
Grilled local zucchini, roasted almonds, cherry tomato, parmesan cheese, ginger & white miso dressing	36	21	V
Flying Fish Kokoda with avocado, jalapeno fresh apple and shaved coconut	25	16	GF



**FIJI**

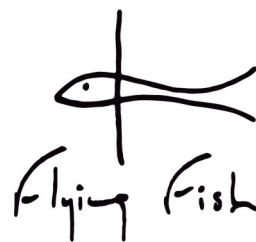
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MAINS	FJD	AUD	
Mahi-mahi curry & prawn savory rolls with coconut sambal, spring onion & coriander	68	44	
Pan fried red snapper, grilled black tiger prawns, pickled shallots, pear puree, dill & baby greens	80	52	
Roasted Salmon fillet, saffron potato puree, bok choy, prawn & tomato vinaigrette	74	48	GF
Peter Kuruvita's butternut squash pumpkin curry & brinjal roti	52	34	V
Sri Lankan Chicken Kottu, roasted coconut, peanut and ginger	72	47	
Risotto with roasted king oyster mushrooms, confit cherry tomatoes and parmesan crisps	65	42	V
Roasted chicken breast, sweet potato puree, spinach and tomato curry leaf chutney	65	42	GF
Grilled Lamb rack, crispy polenta, summer greens roasted tomato, caramelized onion puree, mint & cherry wine sauce	89	58	
Ribeye Steak, 300g, roasted red peppers puree, baby greens, herbed mash potato, Café de Paris butter	95	62	



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<b>FIJI FRESH FISH SELECTION</b>	<b>FJD</b>	<b>AUD</b>
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200 gram portions of locally caught fish served in one of three ways	59	34
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SIMPLE - grilled with lemon butter sauce, flying fish salad

**OR**

CLASSIC - dusted in hazelnuts, crushed potatoes, capers & lemon

**OR**

BLACKENED FISH - Ambul thial “Blackened” fish curry

<b>SIDES</b>	<b>15</b>	<b>9</b>
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Butter-fried cauliflower

Chips with chili salt

Flying Fish mixed salad	GF
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Fijian long beans served in one of three ways

Simple	GF
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**or**

with coconut sambal	GF
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**or**

with peanut chili



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## DESSERT

FJD AUD

23 13

Banana and passionfruit parfait, passionfruit curd, macadamia Crunch, caramel shards, white chocolate mousse

Mango and Vanilla spice bombe Alaska with tropical fruit

Wattalappan, Sri Lankan coconut custard with coconut shards and salted cashew caramel ice cream

Valhrona chocolate delice, chocolate crumb, berry sorbet

Salty peanut semi freddo, peanut crunch, banana curd and chocolate mousse

Local fruit plater with vanilla ice cream



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## ABOUT PETER KURUVITA:

After 3 decades as an award-winning chef and restaurateur, Peter has now diversified his career to encompass the roles of TV presenter, author, industry speaker and restaurant consultant.

Peter is well known for his time at Sydney's iconic ***Flying Fish Restaurant & Bar*** which he opened in 2004, and successfully led the kitchen team as Executive Chef for 8 years.

Peter's love of the Pacific & passion for seafood led to the opening of ***Flying Fish at Sheraton Fiji Resort***, in 2008 in partnership with Starwood Hotel group. The restaurant has recently been voted on Tripadvisor as one of the Top 10 Restaurants in the Pacific Region.

Peter's signature style of fresh quality seafood, stunning ambience and beachside locations can now be experienced in Australia at his latest restaurant partnership, ***Noosa Beach House*** with ***Sheraton Noosa Resort***.

Peter's childhood experiences cooking with his Grandmother in the traditional kitchen of his ancestral home in Colombo, Sri Lanka inspired his first cookbook ***"Serendip – My Sri Lankan Kitchen"*** His next cookbook ***"My Feast with Peter Kuruvita"*** takes food lovers on a culinary and cultural journey through the island communities of Asia and the South Pacific.

Peter has now presented 3 TV series produced by The Precinct Studios for SBS Television, which air on many networks worldwide. His shows combine beautiful scenery with sensational local cuisine as he immerses himself in the cultures of the unique lands he travels through.

***"My Sri Lanka with Peter Kuruvita"***  
***"Island Feast with Peter Kuruvita"***  
***"Mexican Fiesta with Peter Kuruvita"***

To see the latest information on Events, **World Expeditions** culinary tours, Cooking classes, and Product range: [www.peterkuruvita.com](http://www.peterkuruvita.com)

