

KITCHEN GRILL

RESTAURANT • BAR • WHISKY ROOM

westindenarauisland.com/kitchengrill

@kitchengrill

Kitchen Grill, Fiji

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Kitchen Grill



GLUTEN FREE

VEGETARIAN

STARTERS

SEARED YELLOWFIN TUNA
pineapple salsa, citrus vinaigrette
AU 17 NZ 19 FJ 27

18 MONTH AGED, PARMA HAM
local paw paw, slow roasted tomatoes
AU 18 NZ 20 FJ 28

QUINOA SALAD
with wild black rice, baby beets,
cucumber, cherry tomatoes
AU 17 NZ 18 FJ 26

GRILLED LOCAL ZUCCHINI
tomato chutney, parmesan crisp,
roasted almonds, miso vinaigrette
AU 17 NZ 18 FJ 26

TEMPURA SOFTSHELL CRAB
lemon & ginger aioli
AU 19 NZ 21 FJ 29

RED PORK BELLY
ginger-honey glazed,
sautéed brussel sprouts,
carrot puree, sweet & sour crumble
AU 18 NZ 20 FJ 28

SALADS

GREEN GARDEN SALAD
tomato, cucumber, capsicum,
spanish onion, vinaigrette dressing
AU 16 NZ 18 FJ 25

PANZANELLA SALAD
fresh tomato, olives, capers, onion
balsamic dressing
AU 16 NZ 18 FJ 25

ROCKET SALAD
local tomato, almonds
honey-mustard vinaigrette
AU 16 NZ 18 FJ 25

MAINS

BQ BABY PORK BACK RIBS
slowly cooked, smoked sweet potato
wedges, poached pear & cabbage
AU 38 NZ 42 FJ 59

HERB CRUSTED RACK OF LAMB
macadamia crunch, local orange
kumara, caramelized onion puree
& sautéed baby greens
AU 44 NZ 48 FJ 68

CATCH OF THE DAY
simply grilled local Fijian fish,
fennel salad, blood orange- coconut
sauce
AU 34 NZ 37 FJ 52

GRILLED CHICKEN BREAST
sautéed baby spinach, herb mashed
potatoes, tomato relish
AU 35 NZ 38 FJ 54

ROASTED NZ SALMON FILLET
baby greens, green pea puree
& wild black rice
AU 45 NZ 49 FJ 69

SAUCES

KITCHEN JUS

CREAMY MUSHROOM SAUCE

PEPPERCORN SAUCE

SMOKEY BBQ SAUCE

AU 4 NZ 5 FJ 6



FROM THE GRILL

SAVANNAH GRASS FEED ANGUS
SCOTCH FILLET
300g, New Zealand
AU 47 NZ 51 FJ 72

CAPE GRIM ANGUS
T-BONE
500G, Tasmania, 36 months aged
AU 51 NZ 56 FJ 79

SAVANNAH GRASS FEED ANGUS
TENDERLOIN
180g, New Zealand, 21 day aged
AU 48 NZ 52 FJ 74

CAPE GRIM WAGYU
SMOKED RUMP CAP
1kg, Tasmania, 36 months aged
Ideal to share
AU 117 NZ 128 FJ 180

CHICKEN BREAST
AU 32 NZ 35 FJ 49

SALMON FILLET
200G, New Zealand
AU 42 NZ 45 FJ 64

LAMB CUTLETS
4 Pins, New Zealand
AU 40 NZ 44 FJ 62

All grills are served
with thyme roasted baby potatoes,
chimichurri & kitchen jus

HOUSE SPECIALITIES

WHOLE GRILLED FIJIAN FISH
simply grilled with lemon butter
& herbs
AU 42 NZ 46 FJ 65 - for 1
AU 54 NZ 59 FJ 83 - for 2

SPICED RUBBED LOCAL CHICKEN
chilli & paprika,
marinated overnight with herbs,
roasted thyme potatoes & chimichurri
AU 32 NZ 35 FJ 49 - for 1
AU 46 NZ 50 FJ 70 - for 2

THE KITCHEN GRILL SKEWERS
chicken topped with chilli,
teriyaki & spring onion,
pork belly with miso and sesame,
teriyaki vegetable skewer
served with grill corn & chimichurri
AU 41 NZ 45 FJ 64 - for 1
AU 58 NZ 63 FJ 89 - for 2

CRUSTACEAN OF THE DAY
grilled with garlic butter sauce
or mornay
MARKET PRICE



PASTA + RISOTTO

CONGILIONI
grilled vegetable stuffed pasta,
tomato sauce, nutmeg béchamel
baked with parmesan
AU 31 NZ 34 FJ 48

SQUID INK SPAGHETTI
local fish & prawns
with a basil tomato sauce
AU 38 NZ 41 FJ 59

MUSHROOMS RISOTTO
king oyster mushroom, green peas,
mascarpone, truffle oil,
roasted zucchini & parmesan crisp
AU 36 NZ 49 FJ 55

KITCHEN GRILL SEAFOOD PLATTER

crustacean of the day (approx. 600g), yellowfin tuna tataki,
tempura softshell crab, bbq prawns

Sides of green salad, fijian fries & sautéed vegetables

AU 100 NZ 110 FJ 175

* SPG & SPP discounts not available with Kitchen Grill Seafood Platter



Meet our Chef – Pawel Klodowski

Originally from Poland, Pawel has worked in some great restaurants in the UK, Ireland, Cyprus, Denmark, Poland & USA. He has worked alongside Rene Redzepi at Noma, ranked 4 times World's Best Restaurant, culinary star, Ronny Emborg of the Marchal at the hotel D'angleterre, named best restaurant in Denmark, 2014 & most recently celebrity chef Peter Kuruvita opening the Sheraton Samoa Aggie Grey's Hotel.

Pawel has a passion for modern cuisine, using the freshest ingredients. During his time here in the South Pacific, Pawel has embraced Fijian produce & has infused his own signature touches to new creative dishes for Kitchen Grill. Pawel believes that your food should look as beautiful as it tastes.

While The Kitchen Grill 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 & supplied ingredients. All prices are subjected to 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants & bars. Overseas currency conversions are examples only, are subject to change & round to the nearest dollar. Note: all prices will be charged in Fiji dollars.

Feb 2017