

APPETISERS	AUD	NZD	FJD
Crunchy prawn, cucumber, carrots, chinese cabbage 🌽 and lemongrass dressing	16	18	25
Soft poached chicken salad with carrots, cherry tomatoes, spring onions, dry shallots and sichuan peanut butter sauce	12	14	19
Green papaya salad 🥸 🥕 with long beans, cherry tomatoes, carrot and peanuts	10	11	16
HOT SELECTION			
Sweet corn soup	12	13	18
Hot & sour soup with tofu and bamboo shoots 🥕	12	13	19
Crispy vegetables spring rolls	12	13	18
Deep fried salt and pepper squid	15	16	23
Chicken satay with peanut sauce	14	16	22
DUMPLINGS			
Chicken and mushroom	10	11	16
Pork and chives 🐭	10	11	16
Vegetable 🥕	10	11	16
Prawn 6 dumplings to a serve. All dumplings come with soy and fresh chopped chilli	12	13	18
CHINESE BBQ + ROAST			

CHINESE BBQ + ROAST Succulent BBQ (Please choose one) with Asian greens, steamed in	rice and b	roth	
Char sui pork or crispy pork belly 🥯	22	24	33
Soya chicken	21	23	32
BBQ combination - three items 🥯	23	26	39
NOODLES AND RICE			
Wonton noodle soup with char sui pork 🕯	20	21	30
Singapore fried noodles with seafood	20	21	30
Shanghai fried noodles with BBQ pork 🥯	19	21	29
Nasi goreng with chicken satay skewers	19	21	29
Yang zhou fried rice with mixed seafood and vegetables 🐭	19	21	29

CHICKEN	AUD	NZD O.4	FJD
Kung pao chicken with peanuts and chillies	22	24	33
Chicken san choi bao	22	24	33
Deep fried chicken with honey sauce	21	23	32
Stir-fried chicken with cashew nuts	22	24	33
Sweet and sour chicken with pineapple	21	23	32
BEEF 🚭			
Stir-fried beef with oyster sauce	22	24	33
Stir-fried beef with chilli black bean sauce	22	24	33
Szechuan style beef with cashew nuts 🥒	22	24	33
Wok fried beef in black pepper sauce 🥒	22	24	33
PORK 🤡			
Sweet and sour pork with pineapple	22	24	33
Wok-fried pork in black bean sauce	21	23	32
Szechuan style twice cooked pork with leeks 🥒	21	23	32
Crispy pork in honey sauce	22	24	33
SEAFOOD			
Sweet and sour fish	21	23	32
Black pepper prawns 🧪	25	28	39
Stir-fried calamari with oyster sauce	23	25	35
Scallops, stir-fried with vegetables, ginger and spring onion	30	33	46
VEGETARIAN 🥕			
Mapo tofu with spicy sauce	18	20	28
Stir-fried shanghai noodle with vegetables	18	20	28
Stir fry vegetables with garlic sauce	18	20	28
Stir-fried green beans in spicy sauce 🦯	18	20	28
SIDES + ACCOMPANIMENTS			
Steam jasmine rice	3	4	5
Chinese cabbage with garlic sauce 🥕	3	4	5
Fried rice 🥕	4	5	6
French fries	4	5	6

CHEFS SEAFOOD RECOMMENDATIONS				
CORAL TROUT	AUD	NZD	FJD	
Steamed in soy and spring onion or black bean sauce	31	34	48	
Deep fried in sweet and sour sauce or spicy salt and pepper	31	34	48	
CRUSTACEAN				
Cooking methods; ginger and spring onion, spicy salt and crispy shallots or singapore style chili sauce 🖊 💮 💮				
Balmain bugs	44	49	69	
Mud crabs	44	49	69	
Green lobster (800 grams)	59	63	89	
All the crustaceans come with fried rice				
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While The Westin Denarau Island Resort and Spa 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 subject to 25% Fiji government taxes. There is a 10% public holiday surcharge for all restaurants and bars, overseas currency conversions are examples only and are subject to change.

Please advise your wait-help should you have any dietary requirements that we may be of assistance. Note: all prices will be charged in Fiji dollars.



APPETISERS Vegetable samosa, tamarind sauce and mint chutney /	aud 13	nzd 14	FJD 20	
Aloo chat with kachumber salad	13	14	20	
Kokoda 🕸	13	14	20	
Mixed garden salad with vinaigrette dressing 🥕	12	14	19	
Tandoori lamb rack on bed of vegetables biryani	25	28	39	
Mixed vegetables kofta with makhani sauce	12	14	19	
TANDOOR SPECIALTIES Chicken tika	22	24	34	
Lamb seekh kebeb	22	24	34	
Tandoori fish	22	24	34	
Tandoori lobster	59	63	89	
All tandoori served with silky creamy curry sauce, naan, kachun	nber salad	and min	t chutney	

BIRYANI			
Hyderabadi chicken biryani topped with boiled egg	22	24	34
with coriander raita and mint sauce			
Vegetable biryani with kachumber salad and coriander raita 🥕	18	20	28

DESSERTS Banana fritters with vanilla ice cream	aud 10	NZD 11	FJD 16
Danana millens with vailina ice cieam	IU	11	10
Gulab jamun with vanilla ice cream	10	11	16
Passionfruit and meringue ice cream	10	11	16
Deep fried ice cream	10	11	16
Mango and pistachio kulfi	10	11	16
Fresh sliced fruit platter 🏻 🕸	10	11	16
Mango sago pudding with lychee sorbet	10	11	16
Semolina and dry fruits pudding with saffron rabri	10	11	16
DILMAH TEA SELECTION English breakfast, Earl Grey, Chamomile, Peppermint or Green tea served with full bream, skimmed or soy milk	4	5	6
FIJI COFFEE Espresso, flat white, cappuccino, long black or decaffeinated served with full bream, skimmed or soy milk	4	5	6
Hot chocolate	4	5	6

CURRY SELECTION Saag lamb curry	AUD 22	NZD 24	FJD 34	
Butter chicken	23	25	36	
Methi murgh - Chicken curry with fenugreek 🥒	23	25	35	
Palak Paneer 🥕	18	20	28	
Malai Kofta 🥕 🥕	18	20	28	
Goan fish curry 🥒	20	21	30	
Lobster curry 🥒	44	48	69	
Mud crab curry 🧪	35	37	55	
Kadhai prawns curry 🥕	28	31	43	
CURRY SAMPLER P Goan fish curry, saag lamb curry, spinach, potato and palak paneer	26	28	40	
All curries are served with kachumber salad, naan, basma	ti rice, raita & po	oppadum	'S	

SIDE DISHES Fried rice	4	5	6
Garlic naan bread with indian gravy 🥕	4	5	6
Lachha paratha with curry sauce 🥕	4	5	6
Chili naan with raita 🧪	4	5	6
Steamed basmati rice 🥕	3	4	5
Indian tawa roti 🥕	3	4	5

✓ Vegetarian
 ✓ Contains Pork
 ✓ Contains Chilli
 ✓ Contains Beef
 ✓ Gluten Free in preparation

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