

前菜—APPETISERS

斐济币

- 爽口虾仁配黄瓜，胡萝卜，卷心菜和柠檬草汁 31.5
CRUNCHY PRAWN, CUCUMBER, CARROTS, CHINESE CABBAGE AND LEMONGRASS DRESSING
- 辣味鸡丝色拉配胡萝卜，小番茄，青葱， 24.0
干洋葱和椒麻汁
SOFT POACHED CHICKEN SALAD
- 青木瓜色拉配绿豆角，小番茄，胡萝卜和花生 20.0
GREEN PAPAYA SALAD

热制前菜—HOT SELECTION

- 甜玉米汤 22.5
SWEET CORN SOUP
- 酸辣汤 24.0
HOT & SOUR SOUP WITH TOFU AND BAMBOO SHOOTS
- 香炸春卷 22.5
CRISPY VEGETABLES SPRING ROLLS
- 椒盐鱿鱼 28.5
DEEP FRIED SALT AND PEPPER SQUID
- 鸡肉沙爹串 27.5
CHICKEN SATAY WITH PEANUT SAUCE

蒸饺—DUMPLINGS

- 鸡肉蘑菇饺子(6) 20.0
CHICKEN AND MUSHROOM
- 猪肉香葱饺子(6) 20.0
PORK AND CHIVES
- 蔬菜饺子(6) 20.0
VEGETABLE
- 虾仁饺子(6) 20.0
PRAWN

中式烧腊— CHINESE BBQ + ROAST

- 以下烧腊拼盘均包含蔬菜，米饭，酱油汁和汤 41.5
CHAR SUI PORK OR CRISPY PORK BELLY
- 酱鸡 40.5
SOYA CHICKEN
- 烧腊拼盘（叉烧，脆皮猪和酱鸡） 48.5
BBQ COMBINATION – THREE ITEMS

面条和米饭— NOODLES AND RICE

- 云吞汤面配叉烧肉 37.5
WONTON NOODLE SOUP WITH CHAR SUI PORK
- 新加坡炒面配海鲜 37.5
SINGAPORE FRIED NOODLES WITH SEAFOOD
- 上海炒面配叉烧肉 36.5
SHANGHAI FRIED NOODLES WITH BBQ PORK
- 印尼炒饭配鸡肉沙爹串 36.5
NASI GORENG WITH CHICKEN SATAY SKEWERS
- 扬州炒饭配海鲜 36.5
YANG ZHOU FRIED RICE WITH PRAWNS, PORK AND VEGETABLES

肉类 — CHICKEN

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- 宫保鸡肉 41.5
KUNG PAO CHICKEN WITH PEANUTS AND CHILLIES
- 鸡肉三彩宝 41.5
CHICKEN SAN CHOI BAO
- 蜜汁鸡肉 40.5
DEEP FRIED CHICKEN WITH HONEY SAUCE
- 炒鸡肉配腰果 41.5
STIR-FRIED CHICKEN WITH CASHEW NUTS
- 酸甜咕嚕鸡 40.5
SWEET AND SOUR CHICKEN WITH PINEAPPLE

牛肉类 — BEEF

- 蚝油牛肉 41.5
STIR-FRIED BEEF WITH OYSTER SAUCE
- 川味牛肉 41.5
SZECHUAN STYLE BEEF WITH CHILLI BLACK BEAN SAUCE
- 炒牛肉配腰果 41.5
STIR-FRIED BEEF WITH CASHEW NUTS
- 黑胡椒牛肉 41.5
WOK FRIED BEEF IN BLACK PEPPER SAUCE

猪肉类 - PORK

- 酸甜咕嚕猪肉 41.5
SWEET AND SOUR PORK WITH PINEAPPLE
- 豆豉炒猪肉 40.5
WOK-FRIED PORK IN BLACK BEAN SAUCE
- 川味回锅肉 40.5
SZECHUAN STYLE TWICE COOKED PORK WITH LEEKS
- 蜜汁猪肉 41.5
CRISPY PORK IN HONEY SAUCE

海鲜类 — SEAFOOD

- 酸甜鱼块 40.5
SWEET AND SOUR FISH
- 黑胡椒炒虾仁 48.5
BLACK PEPPER PRAWNS
- 滑炒鱿鱼 43.5
STIR-FRIED CALAMARI WITH OYSTER SAUCE
- 滑炒扇贝和蔬菜 57.5
SCALLOPS, STIR-FRIED WITH VEGETABLES, GINGER AND SPRING ONION

素食类 — VEGETARIAN

- 麻辣豆腐 35.0
MAPO TOFU WITH SPICY SAUCE
- 上海炒面配蔬菜 35.0
STIR-FRIED SHANGHAI NOODLE WITH VEGETABLES
- 蒜茸炒蔬菜 35.0
STIR FRY VEGETABLES WITH GARLIC SAUCE
- 辣味炒豆角 35.0
STIR-FRIED GREEN BEANS IN SPICY SAUCE

配菜 — SIDE + ACCOMPANIMENTS

- 米饭 6.5
STEAM JASMINE OR BASMATI RICE
- 蒜茸白菜 6.5
CHINESE CABBAGE WITH GARLIC SAUCE
- 炒饭 7.5
FRIED RICE
- 薯条 7.5
FRENCH FRIES



斐济丹娜拉威斯汀水疗度假酒店将会竭尽满足对食物过敏客人的要求，但是我们也不能保证每道菜完全防过敏，这是由于潜在于环境和原料中的过敏源所影响。所有价格需另加25%的政府税，公共假日在餐厅和酒吧将额外加收10%的费用，所有外币价格只做参考。如果您有任何疑问请与餐厅服务员联系。注：所有消费价格均以斐济币收取

前菜 - APPETISERS

斐济币

炸蔬菜三角，配酸果和薄荷酱 VEGETABLE SAMOSA, TAMARIND SAUCE & MINT CHUTNEY (V)	25.0
印式土豆色拉 ALOO CHAT WITH KACHUMBER SALAD	25.0
斐济特色椰奶生鱼色拉 KOKODA	25.0
混合蔬菜色拉配油醋汁 MIXED GARDEN SALAD WITH VINAIGRETTE DRESSING	24.0
唐杜里烤羊肉配烤蔬菜饭 TANDOORI LAMB RACK ON BED OF VEGETABLES BIRYANI	48.5
蔬菜奶酪丸子配咖喱汁 MIXED VEGETABLES KOFTA WITH MAKHANI SAUCE	24.0

唐杜里特色烧烤 — TANDOOR SPECIALTIES

烤鸡肉 CHICKEN TIKKA	42.5
烤羊肉卷 LAMB SEEKH KEBAB	42.5
烤鱼 TANDOORI FISH	42.5
烤龙虾 TANDOORI LOBSTER	109.0
所有唐杜里烧烤均配有奶油咖喱汁，饅， 黄瓜番茄色拉和薄荷酱 ALL TANDOORI SPECIALTIES SERVE WITH SILKY CREAMY CURRY SAUCE, NAAN, KACHUMBER SALAD AND MINT CHUTNEY	

烤肉饭— BIRYANI

海德拉巴烤鸡肉饭配煮鸡蛋， 香菜奶酪酱和薄荷酱 HYDERABADI CHICKEN BIRYANI TOPPED WITH BOILED EGG WITH CORIANDER RAITA & MINT SAUCE	42.5
烤蔬菜饭配香菜奶酪酱和黄瓜色拉 VEGETABLES BIRYANI WITH CORIANDER RAITA AND KACHUMBER SALAD	35.0

甜品— DESSERTS

炸香蕉配香草冰淇淋 Banana fritters with vanilla ice cream	20
印式炸圆子配香草冰淇淋 Gulab jamun with vanilla ice cream	20
热情果冻糕 Passionfruit & meringue ice cream	20
炸冰淇淋 Deep fried ice cream	20
芒果和开心果冰淇淋 Mango and pistachio kulfi	20
时令水果 Fresh sliced fruit platter (GF)	20
芒果西米露配荔枝冰淇淋 Mango sago pudding with lychee sorbet	20
粗麦和干果布丁配藏红花奶酱 Semolina and dry fruits pudding with saffron rabri	20

厨师海鲜推荐— CHEFS SEAFOOD RECOMMENDATIONS
石斑鱼— CORAL TROUT

清蒸配酱油汁或配黑豆汁 STEAMED IN SOY AND SPRING ONION OR BLACK BEAN SAUCE	60.0
脆炸配糖醋汁或配辣味黑胡椒汁 DEEP FRIED IN SWEET AND SOUR SAUCE OR SPICY SALT AND PEPPER	60.0

虾和蟹— CRUSTACEANS -

所有虾蟹类均配有一份炒饭

烹饪方式-传统葱姜味，香辣味或新加坡黑胡椒味

COOKING METHODS; GINGER AND SPRING ONION, SPICY SALT AND CRISPY SHALLOTS OR SINGAPORE STYLE CHILI SAUCE

琵琶虾 BALMAIN BUGS	86.5
青蟹 MUD CRABS	86.5
龙虾 (800克) GREEN LOBSTER (800 GRAMS)	109.0

精选咖喱— CURRY SELECTION

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菠菜羊肉咖喱 SAAG LAMB CURRY	42.5
黄油鸡 BUTTER CHICKEN	45.0
葫芦巴鸡肉咖喱 METHI MURGH (CHICKEN CURRY WITH FENUGREEK)	44.0
菠菜奶酪咖喱 PALAK PANEER (V)	35.0
蔬菜奶酪饺子咖喱 MALAI KOFTA (V)	35.0
果阿鱼肉咖喱 GOAN FISH CURRY	37.5
龙虾咖喱 LOBSTER CURRY	86.5
青蟹咖喱 MUD CRAB	69.0
印式虾仁咖喱 KADHAI PRAWNS CURRY	53.5
咖喱组合-鱼肉咖喱，菠菜羊肉咖喱，菠菜奶酪咖喱 CURRY SAMPLER - GOAN FISH CURRY, SAAG LAMB CURRY & PALAK PANEER	50.0

所有咖喱均配有米饭，色拉，饅，脆饼和奶酪酱

ALL CURRY SERVE WITH BASMATI RICE, KACHUMBER SALAD, NAAN, POPPADUM AND RAITA

配菜— SIDE DISHES

蒜味脆饅和咖喱汁 GARLIC NAAN BREAD WITH INDIAN GRAVY	7.5
香甜奶油烤饼配咖喱汁 LACHHA PARATHA WITH CURRY SAUCE	7.5
辣味饅配奶酪酱 CHILI NAAN WITH RAITA	7.5
印式香米饭 STEAMED BASMATI RICE	6.5
印度塔瓦煎饼 INDIAN TAWA ROTI	6.5

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