In-Room Dining



CROWNE PLAZA°

——— BY IHG ———

Fiji Nadi Bay Resort & Spa

Content

Breakfast	3 - 4
All Day Breakfast	5
All Day Dining Menu	6 - 8
Tutuwalu Kids Menu	9 - 10
Overnight Menu	11
Drinks Menu	12 - 13

We know that when you order in-room dining, you expect fresh, expertly cooked food that's beautifully presented and delivered promptly. Our extensive menu offers a wide variety of dishes to satisfy all tastes and appetites. We prioritize sustainable and organic suppliers whenever possible and support local growers and producers for our fruits and vegetables.

Once you've made your choice, press the Room Service button on your phone to place your order or scan the QR code.

We welcome inquiries from guests regarding specific ingredients or allergens in our meals. If you have a food allergy or intolerance, please inform your server when placing your order.

KEY



Contains Spicy

Egg Free

Dairy Free

Sugar Free

Nut Free

Contains Dairy

Contains Pork

Seafood Free

Cheese Free

Contains
Alcohol

Contains Nuts

Contains Seafood

Contains Beef

Seasonal Produce



Continental Breakfast 55

Juice Selection: Choose from apple, orange, pineapple, tropical, or tomato juice.

Fresh Seasonal Fruit: Served with your choice of plain, fruit-flavored, or low-fat yogurt.

Cereal Options: House-made Bircher muesli or your choice of one cereal: Cornflakes or Rice Bubbles

Gourmet Bakery Selection: Choose three from our assortment: chocolate croissant, plain croissant, Danish pastry, toasted white bread, whole - wheat bread, multigrain or gluten-free bread. Accompanied by a selection of preserves.

Beverages: Your choice of Vittoria coffee, hot chocolate, or tea. Full cream, skim, soy, almond, oat or milk is available upon request.

American Breakfast 70

Enjoy all the offerings of the Continental Breakfast, plus:

Eggs: Two free-range eggs cooked to your preference.

Sides: Smoked bacon, chicken and herb sausage, field mushrooms, hash brown, and slow-roasted tomato with pesto.

Beverages: Your choice of Vittoria coffee, hot chocolate, tea. Full cream, skim, soy, almond, oat milk is available upon request.

- For assistance with any dietary requirements, please contact room service and speak to a staff member.
- Some dishes may contain traces of nuts, and a few can be adapted to be gluten-free
- Prices are inclusive of 12.5% Fiji government taxes. All prices will be charged in Fiji dollars.
- A 10% Public Holiday surcharge applies to all food & beverage items during public holidays.
- A tray charge of FJD 9.00 applies to all orders.

Breakfast

6:30am until 10:30am

The Fijian Breakfast	60
Start with the Continental Breakfast and enjoy the addition of: Curried beef mince, tomato salsa, cheddar cheese, iceberg lettuce, and tamarind chutney served in a cheese loaf.	
Beverages: Choose from coffee, hot chocolate, or tea. Full cream, skim, soy, almond, oat milk is available upon request.	
Toast with Your Choice of Condiment	35
Toast options (2 slices): white, whole meal, multigrain or rye	
Condiment options (choose 1): Vegemite, raspberry jam, marmalade or peanut butter	
Eggs your way Poached, scrambled, fried, toasted sourdough, tomato relish	35
Omelette (all white available) 3 egg omelette, mushrooms, peppers, cheese, spring onions, tomato, spinach.	35
Sides	
Egg	20
Toast with jam	20
Hash brown	20
Sausage	20
Bacon	20
Baked bean	20

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All Day Breakfast

10.30am until 10:00pm

Artisan Farmhouse Cheese 🖉 🛈	65
Blue vein, Camembert, Brie, aged Cheddar	
Served with grissini sticks and lavosh	
Charcuterie Board (S) (1)	70
Smoked ham, bresaola, prosciutto, smoked chicken	
Accompanied by blue vein, Camembert, Brie, aged Cheddar, and grapes	
Pancake Stack (S)	55
Served with bacon, maple syrup, seasonal fruits, and berry compote	
Tropical Waffles 🗓	55
Topped with caramelized banana, toffee rum sauce, cinnamon, and vanilla ice cream	
French Toast	55
Sprinkled with cinnamon sugar, served with berry compote and freshly whipped cream	
Avocado on Toast	45
Taveuni feta, cherry tomatoes	
Toast options: white, multigrain, or sourdough, add poached egg	
Fruit Compote (3)	35
Choice of (1) house-made compotes: Cranberry, blueberry, mixed berries	

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All Day Dining

11:00am till 10:00pm

To Start

Smoked Ham Hock Soup (🐷)		40
Green split peas, chopped ham, ciabatta bread		
Cream of Roasted Pumpkin Soup		30
Coconut cream, fried basil, roasted pumpkin seed		
Chicken Ramen Soup		30
Grilled chicken, boiled egg, spring onion, mushroom		
BBQ Grilled Chicken Wings		35
Smoked chipotle sauce		
Taveuni Grilled Halloumi		35
Warm turkish bread, hummus, tapenade		
Crisp Crumbed Calamari		30
Tartare, lemon, chili		
Fresh		
Hearts of Romaine ()		30
Romaine hearts, crisps pancetta, shaved grana, spanish achovy, p	oached egg	
Greek Ø 🖒		30
Organic fetta, peppers, cucumber, tomatoes, oregano, lim	ne, olive oil	
Chopped Salad 🔗		25
Marinated feta, chickpeas, pickled cucumber, vine ripened toma	toes, oregano, oil	
	Add	
	Chicken	10
	Prawns	15

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All Day Dining

11:00am till 10:00pm

Bistro classics

Craft Beer Battered Snapper	40
Bistro fries, asian slaw, tartare, lemon	
Chicken Parmigiana (©) (i) Panko crumbed chicken breast, napoli, smoked ham, golden greens, bistro fries	42
Black Angus Burger (1) Black angus patty, brioche bun, cheese, egg, bistro fries	45
Penne Bolognaise (**) Penne pasta, braised beef ragout, grana	45
The Club (a) (b) Toast square tin brioche, grilled chicken, cheddar cheese, bacon, lettuce, tomato, bistro fries	45
Steak and Chips Charred tenderloin, bistro fries, golden greens, bistro gravy	85
Prawns Quesadilla (1) Pico de Gallo, cheddar cheese, guacamole, sour cream, lemon wedge	45
Seafood Linguine aglio e olio () () Prawns, fish, squid, cherry tomato, spinach white wine, olive oil, parmesan	45
Chicken Alfredo (b) (b) White wine, cream, parmesan, fettuccine	42

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All Day Dining

11:00am till 10:00pm

Local Favorites	
Butter Chicken (1) Naan, house made chutneys, basmati rice	45
Beef Korma (1) Naan, basmati rice, coconut chutney, pickled cucumber, naan	45
Vegetarian Village Subzee O Dhal soup, naan, papadums, rice, two curries	30
Sides	
Bistro fries Sauteed garden greens Garden salad	20 15 15
The sweet stuff	
Seasonal Tropical Fruit	25
Lemon Curd Pavlova	25
Chocolate Fudge	25
Gelato Choice of 3 flavors: vanilla, berries, chocolate, passionfruit, coffee, chocolate mint	25
Tiramisu	30

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Lady finger, mascarpone, Frangelico, espresso



Small Plates - Healthy Options

Smiley Tomato Soup A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes	18
Crunch Vegges & Hummus Dip Hummus is a popular and traditional middle eastern dish made with chickpeas	18
Super Salad with Avocado, Greens and Asian Dressing Give your day a healthy energy boost	21
Cubes with Wok- Fry Vegetables and Avocado A rich source of omega 3 and vitamin B, keeps your brain healthy	18
Big Plates for Little People	
Chinese Fried Rice with Honey Soy Chicken Tender boneless chicken cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir-fried with peas and sweet corn	21
Penne Pasta with Red Sauce This classic pasta dish includes three of the foods Italy is most famous for – pasta, tomatoes and parmesan cheese	21
Krispie Fish Fingers Golden fish fingers coated with crushed rice krispies served with healthy cherry tomatoes, fresh cucumber and carrot sticks	21
Yummy Mini Beef Burger Perfectly grilled homemade mini beef burger, served with a fresh salad. Legend has it that the birthplace of the 'Burger' is Athens, Texas, in the USA	21
Tomato & Cheese Toastie Melted mozzarella cheese and tomato toasted between bread, served with salad and chips	21
Spaghetti Bolognese (This is a hearty, meaty spaghetti dish that is packed with great flavour and nutrients from all the hidden vegetables	21

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Crunchy Munch Chicken Nuggets This dish is irresistibly tasty with lean chicken pieces, a crispy crunch layer and paired with the super food broccoli florets to add colour and nutrients to the plate	21
Steak & Potato (©) Grilled mini steak with roasted potato and steamed green beans	30
A-maize-ing Corn - On The Cob Interestingly there is always an even number of ears on a cob of corn. Corn is also grown on every continent in the world except Antarctica	13
Scrummy Potato & Pumpkin Mash Potato and pumpkin mashed together for you to shape anyway you like. Did you know the largest pumpkin on record is bigger than a baby elephant?	13
French Fries The origins of the French fries have been traced back to Belgium from the late 1600's	13
Desserts	
Chocolate Brownie A do- it- yourself chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles	14
Flying Fijian Fruit Salad Stay refreshed with some juicy fruit from the local fijian farmers	13
Drinks	
Apple Juice Orange Juice Pineapple Juice Milk Fiji Water	7 7 7 6 5

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Overnight Menu

10:00pm till 6:30am

Egg Benedict Poached eggs on english muffin, hollandaise, kale	30
Toached eggs on english munin, nonandaise, kale	
Cream of Roasted Pumpkin Soup Coconut cream, fried basil, roasted pumpkin seed	30
Hearts of Romaine (5) (1)	30
Romaine hearts, crisps pancetta, shaved grana, spanish achovy, poached egg Add: Chicken \$10, Prawns \$15	
Taveuni Grilled Halloumi	35
Warm turkish bread, hummus, tapenade	
Crisp Panko Crumbed Calamari	30
Tartare, lemon, chili	
The Club (a) (b)	40
Toast square tin brioche, grilled chicken, cheddar cheese, bacon, lettuce, tomato,	10
bistro fries	
Black Angus Burger (1)	45
Black angus patty, brioche bun, cheese, egg, bistro fries	
Chicken Parmigiana (a) (1)	42
Panko crumbed chicken breast, napoli, smoked ham, golden greens, bistro fries	
Craft Beer Battered Snapper	40
Bistro fries, Asian slaw, tartare, lemon	. •
Penne Bolognaise	42
Penne pasta, braised beef ragout, grana	72
P (W	45
Beef Korma Naan, basmati rice, pickled onion, pappadam	45
Tradity Sastrial Treey prefixed Smerry pappagatin	
Bistro fries	20
Served with aioli	
Dessert	
Gelato	30
Choice of 3 flavors: vanilla, berries, chocolate, passionfruit, coffee, chocolate mint	
Seasonal Tropical Fruit	25

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Drinks

11:00am till 10:00pm

Sparkling	<u>glass</u>	<u>bottle</u>	Pinot Nair	<u>glass</u>	<u>bottle</u>
Mionetto Prestige Prosecco di Trevis Brut, Veneto, IT Canti Moscato Spumante V.S.Q.A Heritage , I	23 T 11	90 75	Te Henga, Pinot Noir, Marlborough, NZ Little Yering Pinot Noir, Yarra Valley, AU Nanny Goat, Pinot Noir, Central Otago, NZ	19	85 110 190
Charles Roux Blanc de Blanc, Burgandy, FR Mumm Cordon Rouge Rose NV Reims, FR	15	65 295	Merlot		
Veuve Clicquot NV Reims, FRA Janz Premium Cuvee NV, Tasmania, AU		350 150	Craggy Range, Gimblet Gravels, Hawke's Bay, NZ		140
Sauvignon Blanc			Cabernet Sauvignon		
Te Henga, Sauvignon Blanc, Marlborough NZ Oxford Landing Sauvignon Blanc, South, AU	19 16	70	Luis Felipe Edwards, Cabernet Sauvignon, Santiago, CL	16	65
Ata Rangi, Martinborough, NZ Vasse Felix, Sauvignon Semillon Blanc Margaret River, AU		140 95	The Cigar, Yalumba Cabernet Sauvignon, Coonawarra, AU		155
			Red Varietals		
Riesling			John Duval, Plexus, Shiraz Grenache Marato		210
Pewsey Vale Reisling, Eden Valley, AU		120	Barossa, AUS	,	210
Pinot Gris / Grigio			Rose		
Te Henga, Pinot Grigio, Marlborough, NZ Oxford Landing, Pinot Grigio, South, AU Greywacke, Pinot Gris, Marlborough, NZ Roaring Meg, Pinot Gris, Central Otago, NZ	19 16		Luis Felipe Edwards, Rose, Santiago, CL M Minuty Rose Cotes de Provence , South, F		65 180
Chardonnay					
Oxford Landing, Chardonnay, South, AU Vasse Felix, Chardonnay Filius Margeret River	16 , AU	65 120			
Shiraz					
Oxford Landing, Shiraz, AU Vasse Felix, Shiraz, Margaret River, AU Errazuriz Max Reserva Shiraz, Aconcagua, CL	16	65 95 120			

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Drinks

11:00am till 10:00pm

Beers & Ciders Can/Btl		Vodka	
Fiji Bitter	12	VulaViti Pure Fijian Vodka	12
Fiji Gold	12	Beluga Noble Vodka	14
Vonu Original	14	Grey Goose Original Vodka	15
Vonu Ultra Low Carb	13	Belvedere Vodka	16
Corona Extra	16	Absolut Vanilla	12
Heineken Beer Bottle	18	Absolut Peach	13
Heineken 0.0 Beer Bottle	14	Absolut Mango	11
Tribe Lime & Soda	16	Czarina Vodka	10
Tribe Raspberry & Watermelon	16		
Peroni Nastro Azzuro	15		
Asahi Super Dry 0.0 %	14	Gin	
			40
		Blue Turtle Gin	12
Spirits		Hendricks	15
C'l. Mark NAVISTAL.		Suntory Roku Japanese Craft Gin	14
Single Malt Whiskey		Bombay Sapphire	12
Glenfiddich 12YO	18	Four Pillars Bloody Shiraz	16
The Balvenie 12YO Triple Cask	22	Regal London Dry Gin	10
Dalwhinnie 15YO	20		
Blended & Other Whiskey		Tequila	
Ballentine's	14	Jose Cuervo Especial Reposado Gold	12
Jameson Irish	14	Patron Silver	12
Canadian Club	13	Patron Reposado	15
Jack Daniels	16	Patron Anejo	16
Southern Comfort	16	•	
Makers Mark	15		
Regal Whiskey	10	Soft Drinks Can/Btl	
Rum		Coke	7
		Coke Zero	7
Bundaberg Original	12	Sprite	7
Kalo Kalo Pure White Rum	10	Fanta Orange	7
Bati Dark Rum	12	Fanta Pineapple	7
Bati White Rum	12	·	
Bati Spiced Rum	12	Mineral Water	
Ratu Spiced Rum	15		
Sailor Jerry Spiced Rum	14	Fiji Water 500ml	5
Ratu Dark Rum	14	Fiji Water 1 liter	10
Malibu White Rum	12	VaiWai Sparkling 750ml	14

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