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Holiday Inn
AN IHG® HOTEL
SUVA

In Room Dining Menu



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In Room Dining

IN ROOM BREAKFAST (6.00am - 11.00am)

AMERICAN BREAKFAST

\$42

Choice of orange, guava or pineapple fruit juice, fresh seasonal fruit platter, cereals (cornflakes or All-Bran or Multi Grain or Dry Muesli or Coco Pops) with cold milk or hot milk, choice of bakery basket (pick three from the following: Danish pastry, chocolate muffin, vanilla muffin, low fat muffin, soft bread roll and white or wheat toast), peanut butter, butter, strawberry jam, two fresh farm eggs to your liking served with hash brown, grilled tomato, lamb sausage, baked beans and either coffee or tea.

CONTINENTAL BREAKFAST

\$34

Choice of orange, guava or pineapple fruit juice, fresh seasonal fruit platter, choice of one yoghurt (plain, guava, banana or mango), choice of bakery basket (pick three from the following: Danish pastry, chocolate muffin, vanilla muffin, low fat muffin, soft bread roll and white or wheat toast), peanut butter, butter, strawberry jam and either coffee or tea

HEALTHY BREAKFAST

\$27

Choice of orange, guava or pineapple fruit juice, cottage cheese with fresh seasonal fruit platter, cereals (cornflakes, or All-Bran or Multi Grain or dry muesli or cocopops) with cold milk or hot milk, sauteed assorted mushrooms with smoked chicken breast on whole-wheat toast and either coffee or tea.

EGGS COOKED TO YOUR LIKING

\$8

(One serve is two (2) eggs)

EGGS

\$16

Two eggs served with hash brown and bacon or sausages (choice of chicken or lamb sausages) scrambled, boiled, poached or fried

OMELETTE

Two eggs served with hash brown and bacon or sausages (choice of chicken or lamb sausages)

- Plain or all white

\$12
 - With fillings Selection of ham, onion, mushrooms, bell pepper, tomato, olives and cheese

\$14

In Room Dining

IN ROOM BREAKFAST (6.00am - 11.00am)

FRENCH TOAST	\$10
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Two pieces with maple syrup, honey or jam.

PANCAKES	\$13
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Three pieces with maple syrup & berry compote

PLAIN PORRIDGE	\$13
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CHEESE PLATTER	\$23
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Brie, cheddar and blue veine cheese with crackers

WHITE OR WHEAT TOAST	\$8
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Three pieces with jam, butter, vegemite, peanut butter and honey

CEREALS (served with full cream, light, soya or skim milk)	\$8
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Weetbix, All-Bran, Multi-Grain, cornflakes, rice bubbles, coco pops or toasted muesli

FRESH FRUITS PLATTER	\$12
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Papaya, pineapple, orange and watermelon

CHILLED JUICES	\$6
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Orange, pineapple, apple or tomato

TEA SELECTION (SMALL POT)	\$8
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English breakfast, Earl Grey, Chamomile, Japanese green tea and bitter lemon

FRESH BLENDED COFFEE (SMALL POT)	\$10
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In Room Dining

24/7 Dining

SOUPS

CREAM OF PUMPKIN & CHICKEN **\$16**

VEGETARIAN MUSHROOM **\$16**

CREME OF ROU-ROU **\$26**

with fresh coconut milk

SALADS / APPETIZERS

GREEN LEAVES SALAD **\$18**

Mesclun salad with tomato wedges, cucumber, onion, green capsicum and a choice of French dressing, thousand dressing or olive oil and lemon dressing

WARM CHICKEN SALAD **\$28**

With baby cos, anchovy, bacon, sauteed chicken parmesan and mustard dressing

POTATO SALAD **\$23**

Boiled potato tossed with curry mustard mayonnaise and topped with hard boiled egg

TRADITIONAL CAESAR SALAD **\$25**

Crisp lettuce tossed in creamy garlic- anchovy dressing, topped with crunchy bacon, herbed croutons and fresh ground parmesan cheese

W/GRILLED CHICKEN **\$29**

KOKODA **\$25**

Traditional walu, lemon juice & coconut Fijian dish

SMOKED SALMON VIETNAMESE ROLLS **\$16**

served with sweet chili sauce

WARM VEGETABLE TIAN (V) **\$18**

with tomato, onion, zucchini and eggplant with wholegrain mustard and olive oil dressing

In Room Dining

24/7 Dining

LIGHT MEALS

TOASTED SANDWICH With your choice of 3 fillings between chicken, tuna, ham, cheese, or egg (\$3 per extra filling)	\$24
TRADITIONAL BEEF BURGER 180g season beef patty in large sesame bun with lettuce, tomato raw onion and dill pickles	\$26
CLUB SANDWICH Ham, lettuce, tomato, chicken, egg, cheese and mayonnaise	\$33
OPEN CHICKEN SOUVLAKI Chicken marinated with garlic and spices, topped with Tzatziki sauce and Greek salad, served on Greek pita bread	\$27
VEGGIE BURGER Mushroom, black bean, red onion, grated carrot, brown rice, cashew nuts patty with tomato, lettuce, pickles, avocado and beetroot	\$25
TANDOORI CHICKEN WRAP Sliced tandoori chicken, cucumber, fresh coriander & sliced red onion with yoghurt dip	\$27

MAINS COURSE

SPAGHETTI PASTA BOLOGNAISE Served with tomato sauce and parmesan cheese	\$33
VEGETARIAN PENNE PASTA Served with fresh tomato sauce and parmesan cheese	\$26
VEGETARIAN FRIED RICE Green peas, sweet corn, mushrooms, carrots, capsicum and onion	\$28
FIJIAN STYLE FISH BEEF PORK LAMB CHICKEN VEGETARIAN CURRY With basmati rice, pineapple, tomato, cucumber salsa, pappadum and roti	\$44
PAN-SEARED SALMON FILLET 180G On a bed of sauteed leek, mash sweet potato and red wine sauce	\$37
GRILLED CHICKEN BREAST With potato gratin, French beans and peppercorn sauce	\$37
PESTO CRUSTED MAHI-MAHI (180GM) With potato gratin, French beans and peppercorn sauce	\$37
ROAST OF THE DAY With sautéed mushroom, potatoes and natural sauce to suit the roast	\$39
SURF AND TURF BEEF TENDERLOIN (180G) With prawns, mash potato, French bean tempura and bearnaise sauce	\$52

In Room Dining

24/7 Dining

SIDE ORDERS

CRISPY FRIES with garlic mayo	\$11
POTATO WEDGES with sour cream	\$12.50
FRESH GARDEN SALAD with balsamic dressing	\$8
STEAMED GARDEN VEGETABLES	\$8
CREAMY MASH POTATO	\$12
BASMATI STEAMED RICE	\$8

DESSERTS

BAKED CHEESECAKE with king island cream and vanilla ice cream	\$21
ICE CREAM TRIO vanilla, chocolate, strawberry	\$12
HOLIDAY INN CHOCOLATE MOUSSE with English cream and orange wedges	\$17
THIN APPLE, CINNAMON AND HONEY PIE with vanilla ice and English cream	\$17
TROPICAL FRUIT PLATTER	\$17
TROPICAL FRUIT GRATIN WITH PASSION FRUIT COULIS	\$18

Holiday Inn

AN IHG® HOTEL

SUVA

*BATT
UT WAT*

WOOD-FIRED PIZZAS

11:00AM - 10:00PM

FF

We hope you brought

An Appetite

From snack and starters to mains and more, you'll find it all on our menu.

BATI
HI WAI

PIZZA BREAD

Cheese & chili pizza bread \$12

Cheese & pesto pizza bread \$13

STANDARD PIZZA (tomato sauce base)

HAWAIIAN 
Ham, onion, pineapple

MARGARITA 
Cheese, tomato, fresh basil

BOMBAY 
Coriander, chili, fresh tomato, capsicum, spring onion

PEPPERONI 
Pepperoni, onion, mushroom, capsicum

8 INCH - \$24
12 INCH - \$34

STANDARD PIZZA (pesto sauce base)

VEGETARIAN 
Capsicum, onion, eggplant, zucchini, mushroom, fresh tomato and rocket topped with fresh rocket

GREEN MARGARITA 
Cheese, tomato, fresh basil, topped with fresh rocket

8 INCH - \$24
12 INCH - \$34

GOURMET PIZZA (pesto sauce base)

SEAFOOD 
Calamares, scallop, crabmeat, prawn, onion, fresh herbs, capsicum

SEAFOOD & CHORIZO 
Calamares, scallop, crabmeat, prawn, onion, fresh herbs, capsicum

8 INCH - \$27
12 INCH - \$39

We hope you brought

An Appetite

From snack and starters to mains and more, you'll find it all on our menu.

BATI
HI WAI

GOURMET PIZZA (white sauce base)

CARBONARA

Bacon, mushroom, fresh egg, black pepper, mozzarella and topped with fresh rocket

SMOKED SALMON & AVOCADO

Smoked salmon, cream cheese, dill, garlic, mozzarella Avocado and topped with fresh rocket

8 INCH - \$31
12 INCH - \$44

GOURMET PIZZA (tomato sauce base)

ISLAND CHICKEN

Chicken with island spices and coconut cream, olives, capsicum

MEAT LOVERS

Beef, chicken, pork, onion, capsicum, chili

FARMER

Chicken, artichoke and blue vein

FOUR CHEESE

Brie, blue vein, mozzarella, cream cheese

TANDOORI

Tandoori chicken, onion, capsicum, coriander and yoghurt

SPICY MEXICAN

Ground beef, jalapenos, red bean, corn kernel, spicy tomato chutney and topped with spicy guacamole

MAKE YOUR OWN

Margarita pizza with your choice of (3) three additional toppings

8 INCH - \$27
12 INCH - \$39

GLUTEN FREE AVAILABLE

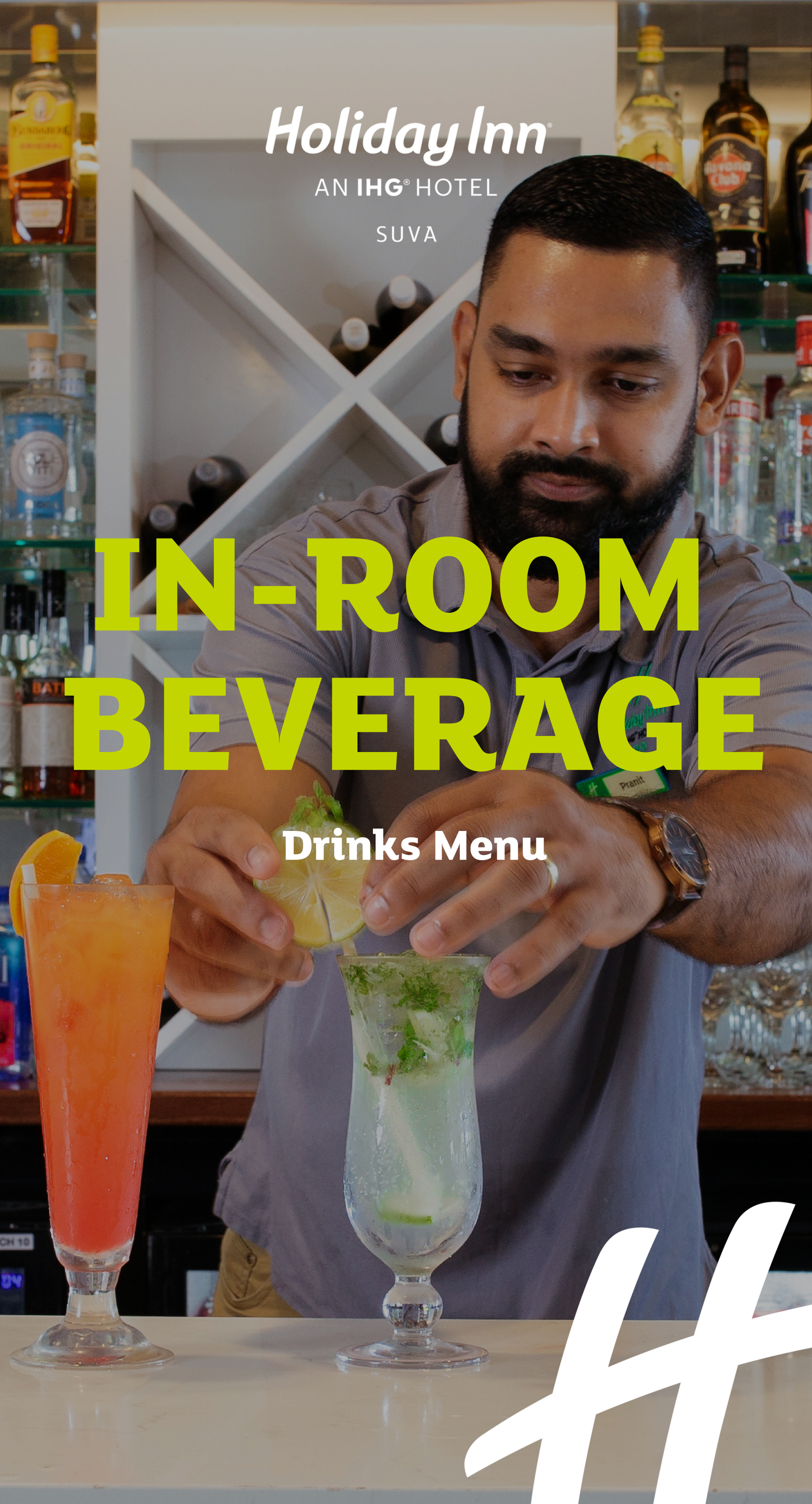
Holiday Inn[®]

AN IHG[®] HOTEL

SUVA

IN-ROOM BEVERAGE

Drinks Menu



In Room Dining		
BEVERAGES		
SPARKLING	GLASS	BOTTLE
Grandial Sparkling Brut (FRA)	\$16.00	\$70.00
Light Sparkling (UK)	\$15.00	\$53.00
Lambirini Slight Strawberry (US)	\$15.00	\$53.00
RISELING		BOTTLE
Jacob’s Creek Traditional (AUS)		\$70.00
SAUVIGNON BLANC	GLASS	BOTTLE
Oyster Bay (NZ)	\$23.00	\$92.00
Babich Hawke’s Bay		\$75.00
J. Moreau & Fils (FRA)		\$61.00
Maipo (CHILE)	\$15.00	\$61.00
CABERNET SAUVIGNON		BOTTLE
Taylor’s Clare Valley (AUS)		\$97.00
Wyndham Estate Bin 444 (AUS)		\$79.00
Beach Days (AUS)		\$60.00
MERLOT	GLASS	BOTTLE
Oxford Landing Estate (AUS)		\$62.00
Mud House (NZ)		\$106.00
Yalumba Y Series l (AUS)	\$16.00	\$73.00
River Retreat (AUS)		\$74.00
Frontera (CHILE)	\$15.00	\$61.00
SHIRAZ	GLASS	BOTTLE
Beach Days (AUS)	\$15.00	\$64.00
Charlotte Street (AUS)	\$15.00	\$61.00
River Retreat (AUS)		\$74.00
Harbour (NZ)		\$62.00
Oxford Landing Estate (AUS)		\$66.00

In Room Dining

BEVERAGES

BEER	BOTTLE
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Fiji Gold	\$7.90
Fiji Bitter	\$7.50
Vonu Lager	\$11.50
Pure Blonde	\$14.90
Corona	\$15.90
DB Export / DB Gold	\$14.50
Heineken	\$15.90

ASSORTED DRINKS	BTL/CAN
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Coke / Coke Zero / Coke Diet	\$5.50
Fanta	\$5.50
Sprite	\$5.50
Chapman	\$5.50
Orange / Pineapple / Apple	\$5.50
Tropical Juice	
Pepsi Max / Pepsi Cola	\$5.50
Mirinda Raspberry / Orange	\$5.50
7Up	\$5.50
Mountain Dew	\$5.50
Tonic Water / Soda Water	\$6.40
Ginger Ale	\$6.40

WATER	BOTTLE
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Fiji Water 500ml	\$6.00
Fiji Water 1000ml	\$11.00
Perrier Water	\$13.20

Holiday Inn[®]

AN IHG[®] HOTEL

SUVA

Coffee
&
Smoothies

Menu



In Room Dining

Coffee & Smoothies

HOT BEVERAGES

Cappuccino

A shot espresso with one third steam milk and one third foam, then dusting on top with chocolate.

L - T/AWAY	\$9.80
R - T/AWAY	\$6.20
IN-HOUSE	\$6.20

Flat White

A shot of espresso with steam milk and it should have a thin layer of foam on top.

L - T/AWAY	\$9.80
R - T/AWAY	\$6.20
IN-HOUSE	\$6.20

Long black

3/4 hot water with double espresso

L - T/AWAY	\$9.80
R - T/AWAY	\$6.20
IN-HOUSE	\$6.20

Caffe Latte

A shot of espresso with steam milk and 1cm of froth on top.

L - T/AWAY	\$9.80
R - T/AWAY	\$6.20
IN-HOUSE	\$6.20

Mocha

It is a chocolate and espresso combination. 1 tsp chocolate powder in a shot of espresso top up with steam milk, with an addition foam and dusted chocolate dusted on top

L - T/AWAY	\$10.60
R - T/AWAY	\$6.20
IN-HOUSE	\$6.20

Chai Latte

2-3 spoon of chai powder with addition of foamed and steamed milk.

L - T/AWAY	\$6.20
R - T/AWAY	\$4.20
IN-HOUSE	\$4.20

Dirty chai latte

2-3 spoon of chai powder with a shot of coffee and addition of foamed and steamed milk.

L - T/AWAY	\$9.80
R - T/AWAY	\$6.20
IN-HOUSE	\$6.20

Hot Chocolate

2-3 spoon of chocolate powder with stream milk and addition foamed and dusted chocolate on top.

L - T/AWAY	\$6.20
R - T/AWAY	\$4.20
IN-HOUSE	\$4.20

In Room Dining

Coffee & Smoothies

HOT BEVERAGES

Espresso A shot of coffee on an espresso cup	\$5.30
Double Espresso Two shot of coffee on an espresso cup	\$9.20
Macchiato A shot of espresso with a dash of steam milk or foam and is served on a espresso cup.	\$5.30
Piccolo latte Same as macchiato but with steam milk than and less milk than a regular latte.	\$9.20
Affogato 1 scoop of vanilla ice cream with a shot of espresso on top.	\$10.60
Irish coffee 1 shot of espresso with whipped cream or ice cream and a shot of whisky	\$12.60
Coconut Hazelnut Caramel Coffee A shot of the above syrup with espresso and whichever choice of coffee a customer wants.	<div><div>L - T/AWAY</div><div>R - T/AWAY</div><div>IN-HOUSE</div><div>\$10.60</div><div>\$6.20</div><div>\$6.20</div></div>