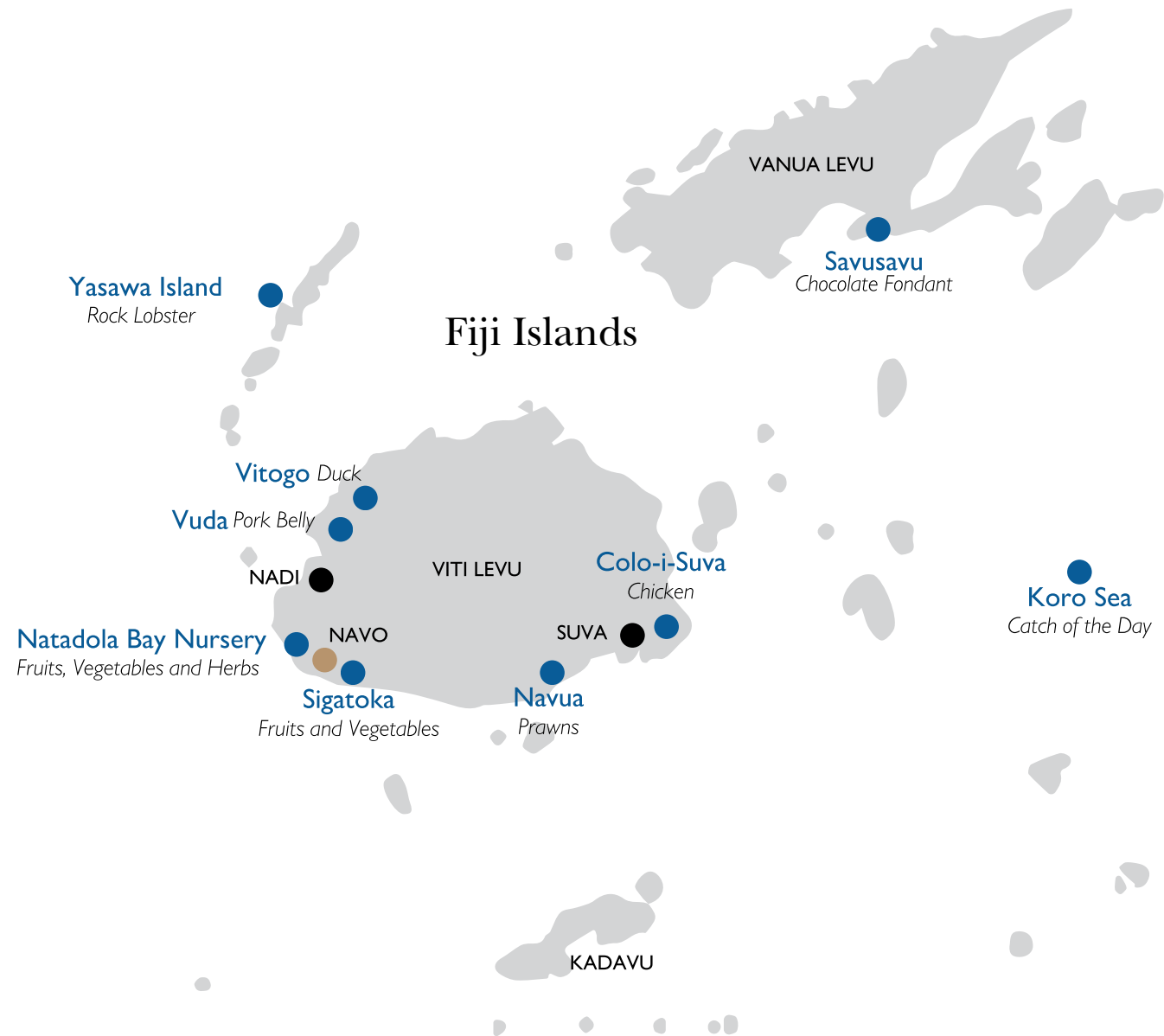


naivo

Fiji Islands



THE LEGEND OF NAVO

For centuries, Navo Island has been revered by the Sanasana Villagers for its sacred role in the survival of their people. Located across the channel from Navo Restaurant, the island was once used as a place of safe retreat during times of war and conflict, where women and children sought shelter in its secret interior caves guarded by warriors.

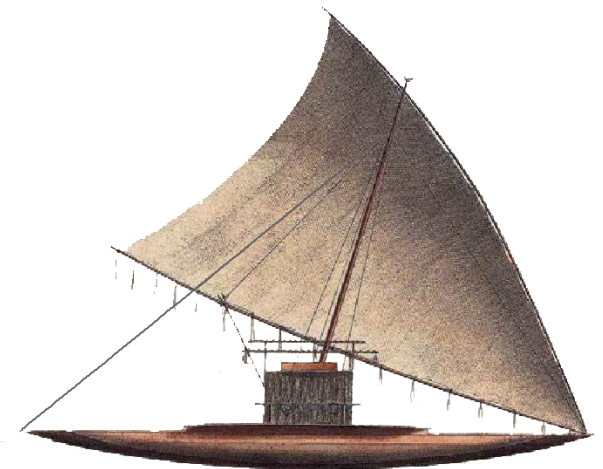
We honor the legend of Navo by showcasing the finest Fijian produce with an authentic Fijian touch, accompanied by old and new world wines, all served by our dedicated Navo team.

Inspired by our surrounding sea and land, and through intensive research for the perfect local ingredients, we strive to deliver a dining experience with a refined touch and technique, while staying true to Fiji's enriching culture through the colors, aromas, and textures.

Supporting the local industry is paramount to the success of InterContinental. The map of the Fijian Islands identifies the areas where we source the ingredients you will find on your plate this evening.

We trust that you will enjoy your dining experience with us.

“MARAU TAKA NA NOMU VAKAYAKAVI”



YOUR NAVO EXPERIENCE

You can expect a unique experience that brings to life the very best of Fijian ingredients and flavours infused with international cooking styles and techniques. As we bring our Fijian experiences to life, please allow us to share with you more information about our menu and table accessories.

The menu offers a selection of delicacies from the 14 provinces of Fiji and a combination of international-grade meats. For example, you can expect fresh vegetables from the nearby Sigatoka Valley, succulent poultry from Vitogo, the finest-grade pork from Vuda, the freshest lobsters from the Yasawa Islands, and the tastiest fish from the Koro Sea. We also have international imports such as beef, salmon, and lamb on offer. The culinary experience aims to delight your senses.

In line with our sustainable efforts to support the local community, we have partnered with “Rise Beyond the Reef”, a Fijian non-profit that bridges the divide between remote communities, government and the private sector in the South Pacific, sustainably creating a better world for women and children.

Your table is thoughtfully adorned with decorative pieces all handmade by women and children from rural communities located in the Western interior of Fiji. The place mats are handmade by the women of Vatawai Village, located at the base of Mt. Evans in the province of Ba. The table runners resemble an ibe ni kana or table mat, and these are made by women from within the provinces of Ra and Ba. The table runners and napkins are all handmade, and for some families, the purchase of these products is the single source of income they have coming into their homes.

Local artisans have extended their techniques to crafting especially made mother-of-pearl shells for your side plate, with a knife also made from mother-of-pearl and a handle made from coconut wood.

Your dining experience is brought to life by our exceptional team of waitstaff. Please feel free to let them know if there is anything additional they can do to enhance your dining experience this evening. We have much pleasure in looking after you and are delighted to be of service.



NAVO DEGUSTATION MENU

Dine off our chef's carefully crafted signature menu, using the finest Fijian produce.

FJD\$157 | AUD\$106 per person, food only

Madrai Vavi

Freshly baked bread, olive oil & 'SOUTH SEA SALT' selection

1st Course

Ika va tavutavu (CS / DF)

Tataki of tuna

Raw papaya salad, nahm jhm, lychee, avocado, kikkoman jelly

2nd Course

Dakoba ni kakana dina (V / CN)

Textures of beetroot

Goat cheese, rocket, pistachio, macadamia, honey pepper dressing

Main Course

Toa ni Colo-I-Suva (GF / DF)

Smoked chicken

Locally grown chicken, braised in banana leaf, cassava, coriander chutney

or

Ika ni baravi (GF / CS / DF)

Grilled Barramundi

Sweet potato, bongo chilli, mussel and mushroom ragout, tomato and dhaniya salsa

Dessert

Purini vaka niu (CD / CE)

Purini coconut pave

Purini cake, coconut crèmeux, tropical fruits, coconut lemongrass sorbet

Coffee

Your selected espresso

Please notify your wait staff should you have any special dietary requirements, special requests or allergens. Our Chefs are fully trained to handle all special requests. Payments are transacted in Fijian dollars and inclusive of Fiji Government taxes. AUD prices are as a guide and based on currency conversions at the time menu was printed. The venue is cashless and bill will be charged to your room to be settled at check out.

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BREAD WITH COMPLIMENTS

Madrai Vavi (GF / DF / V)

Freshly baked bread, olive oil & 'SOUTH SEA SALT' selection

DROKA | RAW

Kokoda urau (GF / DF)

Yasawa lobster

Lime, coconut cream, lemon grass, coriander

Ika ni cakau (CN / CS / DF)

Salmon tiradito

Local greens, fresh salmon, coriander, chilli, chia seeds

Ika va tavutavu (CS / DF)

Tuna tataki

Raw papaya salad, nahm jihm, lychee, avocado, kikkoman jelly

SALUWAKI NI KAKANA DRAUDRAU | SALAD

Saluwaki ni Qari vaka turaga (GF / CN / CS / DF)

King crab

Cucumber, grapefruit, tamarind chutney, papadum, fried onion, garlic

Dakoba ni kakana dina (V / CN)

Textures of beetroot

Goat cheese, rocket, pistachio, macadamia, honey pepper dressing

Jisi tomato (GF / V / CN)

Tomato mozzarella

Local made fresh mozzarella, heirloom tomato, honey balsamic, cassava bread, pesto

Vuaka ni vuda kei na ura (GF / CN / CS / CP)

local pork & prawn

Lumi custard, pork belly, sweet potato, prawn tempura, chuga wakame cream

FJD AUD

73 50

57 39

41 28

37 26

34 23

41 28

44 30

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VA QA | HOT STARTER

Urau ni vei vatu (GF)

Slipper lobster

Mornay, gruyere cheese

FJD

49

AUD

33

41

Sasalu ni wai tui (CN / CS)

Spirit of ocean

Truffled spinach oat porridge, toro salmon, local clams, curried scallops, crispy mussels, purple sweet potato crisps

28

37

Sasalu ni wai tui kei na kakana draudrau (CN / CS / DF)

Buckwheat soba noodles

Garden vegetables, Fijian pesto, melange of seafood

25

34

Topoi vaka cilimi e na daliga ni tevoru (CN)

Mushroom tortellini

Pumpkin & green pea ragout, toasted pinenut, basil oil

23

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AI LUTUA VA GA | MAIN

Ika vaka turaga va roketi (GF / CS / DF)

Masala spiced king salmon

Curried cauliflower puree, bush lemon gel

FJD

AUD

68

47

Ika ni baravi (GF / CS / DF)

Barramundi

Sweet potato, bongo chilli, mussel and mushroom ragout, tomato & dhaniya salsa

Served steamed or pan fried

67

45

Ga ni Vitogo (GF)

Pan fried duck breast

Steamed carrot and lemongrass, braised beetroot, duck salad, pressed potato, duck jus

59

40

Yava ni Sipi

Braised lamb shanks

Ras el hanout, textures of artichoke, soft polenta, lamb jus, burnt bush lemon

67

45

Toa ni Colo-I-Suva (GF / DF)

Smoked Chicken

Locally grown chicken, braised in banana leaf, broiled cassava, coriander chutney

49

33

Sasalu ni wai tui kei na tamarini (GF / CS / DF)

Tamarind seafood

White snapper, mussels, clams, prawns, tamarind, rice crackers, garden vegetables

73

50

Kakana draudrau vaka raisi malumu (GF / V)

Locally grown oyster mushroom risotto

Ota greens, parmesan

47

32

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TAVU | GRILLS

Our Lobsters are sold per 100g

Urau (GF / CS)

Hand caught tropical lobster

FJD

AUD

19

13

Urau vaka jisi (GF / CS)

Lobster thermidor - baked with a light mustard sauce and gruyere cheese

21

14

Urau vaka rokete kei na moli (GF / CS)

Lobster bongo chilli and garlic - local chilli paste, grilled lime & herb

19

13

Yatunitoga (GF / CS)

Yellowfin tuna 180g - locally caught

Coconut & cauliflower puree, confit garlic, potato gratin, lemon butter sauce

59

40

Ika vaka turaga (GF / CS)

King salmon

Coconut & cauliflower puree, confit garlic, potato gratin, lemon butter sauce

68

47

Wai ki vanua (GF / CS / CP)

Sea & fire

Grilled filet mignon, parma ham wrapped prawns, pok choy, Fijian influenced pepper sauce

83

57

Bulumakaku

250gm Black Angus Ribeye

Curried mushroom cous cous, grilled zucchini, red wine jus

84

57

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TAVU | GRILLS

Ura vaka turaga (GF / CS)

Harrisa King Prawns

King prawns, sweet potato risotto, plantain chips, prawn caramel

FJD

AUD

68

47

Bulumakaku uasivi (GF)

250gm prime cut Porterhouse

Potato gratin, garlic, mustard & peppercorn sauce, celeriac & onion puree, confit garlic

68

47

RUKUNA | SIDES

Pateta (DF / V)

Roasted chat potatoes

18

12

Pateta tavuteke (GF / DF / VG)

Truffled shoestring fries

18

12

Ota va niu (GF / DF / VG)

Long beans & ota, coconut & garlic

18

12

Raisi va lolo (GF / DF / VG)

Coconut rice

17

11

Bhindi (GF / DF / VG)

Fried okra with spiced tomato & curry leaves

18

12

Voreti kei na kakana draudrau (GF / DF / VG)

Quinoa vegetables & herbs

20

13

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VAKA LOMA VINAKA | DESSERT

	FJD	AUD
<i>Keke Jokeliti Malumu</i> (CD, CE) <i>Chocolate Fondant</i> Chocolate fondant, raspberry sorbet, berry gel, chocolate crisp	29	20
<i>Purini Vaka Niu</i> (CD, CE) <i>Coconut Pave</i> Purini cake, coconut crèmeux, tropical fruits, coconut lemongrass sorbet	28	19
<i>Dakoba Ni Jokeliti</i> (CD, CE, CN) <i>Texture of Chocolate</i> Chocolate ganache, dehydrated chocolate mousse, brownie, raspberry sorbet, berry gel	28	19
<i>Maqo Vaini Kei Na Sago Voreti</i> (VG, GF) <i>Mango Passion Sago Pudding</i> Mango, sago, coconut, mango passion sorbet	28	19
<i>Vuata Vei Waki</i> (VG, GF) <i>Selection of local fruits</i>	18	12
<i>Digitaka Nai Vaka Loma Vinaka</i> (VG, GF) <i>Selection of sorbet</i> Mango passion, coconut lemongrass, raspberry sorbet <i>(choice of two scoops per portion)</i>	15	10

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PRIVATE CABANA EXPERIENCE



Celebrate the spirit of romance and experience the luxury of dining in a private cabana, set against an inspiring ocean backdrop. Indulge off our lavish Cabana Menu, served by your own personal waiter, as the warm breeze and gentle waves set the mood for an evening of romance.

This experience is exclusive to two couples per evening. For reservations contact our team on 3336.



CABANA MENU

24 hours' notice required for booking - maximum of 2 cabanas per night
FJD\$245 | AUD\$166 per person, food only

Madrai Vavi

Freshly baked bread, olive oil & 'SOUTH SEA SALT' selection

1st Course

Kokoda urau (GF / DF)

Yasawa lobster

Lime, coconut cream, lemon grass & coriander

2nd Course

Sasalu ni wai tui (CN / CS)

Spirit of ocean

Truffled spinach oat porridge, toro salmon, local clams, curried scallops, crispy mussels, purple sweet potato crisp

Main Course

Wai ki vanua (GF / CS / CP)

Sea and Fire

Grilled filet mignon, parma ham wrapped prawns, bok choy, Fijian inspired pepper sauce

or

Sasalu ni wai tui kei na tamarini (GF / CS / DF)

Tamarind Seafood

White snapper, mussels, clams, prawns, tamarind, rice crackers, garden vegetables

Dessert

Dakoba ni jokeliti (CN)

Textures of Chocolate

Sea salt brownie, cremeux, ganache, dehydrated chocolate, citrus fruit, goji berries, macadamia nuts

Coffee

Your selected espresso

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SOUTH SEA SALT



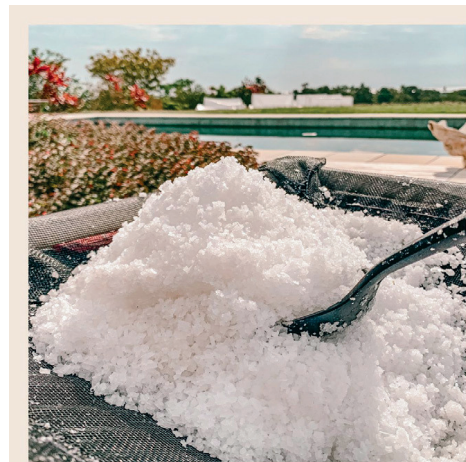
SOUTH SEAS SALT

Pristine sea water is sourced from the open Pacific ocean and brought to the South Seas Salt Farm in Fiji.

To ensure optimum purity, the seawater goes through a three stage filtration process before being poured into covered solar evaporation tables or salterns. It takes one to three weeks (depending on the weather) before crystallization naturally occurs. South Seas Salt is harvested by hand before being wrapped in muslin and dried gently in the sun.

Skilled artisan salt makers use age old techniques to ensure South Seas Salt retains the minerals of the sea, tastes delicious and provides the perfect crunch and burst of flavour when sprinkled on food. With a taste that has been described as "straight from the sea". South Seas Salt is bright, clean and gentle in taste and enhances the flavours of foods to perfection.

You are able to purchase South Seas Salt for FJ\$30 to take back home. Talk to your wait staff on how to order.



KIDS MENU

Available from 05:30pm until 07:30pm

	FJD	AUD
<i>Grilled tuna salad with avocado, tomato and local lettuce</i>	21	15
<i>Honey soy baked boneless chicken legs on egg fried rice</i>	21	15
<i>Tempura fish fingers with fries, lemon and aioli</i>	21	15
<i>Chicken nuggets with fries and vegetables</i>	21	15
<i>Mushroom risotto with local greens and parmesan cheese</i>	21	15
<i>Penne napolitano with basil, tomato and cheese</i>	21	15
<i>Chicken Schnitzel with potato bake & mini salad</i>	21	15
<i>Spaghetti Bolognese with parmesan cheese</i>	21	15
<i>Grilled Angus beef steak with green beans and carrot puree</i>	30	21
<i>Salmon stir-fry with Asian vegetables and soy sauce</i>	30	21

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