



INTERCONTINENTAL®

FIJI GOLF RESORT & SPA



GROUPS & MEETINGS
BANQUETS MENU

INTRODUCTION



Whatever the scale or theme of your event, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks, and dinners.

Our 'Local Origins' dishes, for instance, offer signature and provincial recipes inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Our 'World Kitchen' recipes leverage our global expertise, drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with an emphasis on fresh and natural produce.

Our team of chefs would be pleased to work with you to create your very own 'Insider' menu, ensuring a truly memorable experience.



World Origins

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



Contains
Alcohol



Contains
Dairy



Contains
Egg



Contains
Nuts



Contains
Pork



Contains
Seafood



Contains
Sesame



Gluten Free



Lactose
Free



Vegetarian

All prices quoted in Fijian dollars and inclusive of all government taxes. Prices are per person unless otherwise stated.

MORNING & AFTERNOON TEA

\$27 PER GUEST | MIN 20 GUESTS, MAX 100 GUESTS

All break items come with your choice of one savoury and one sweet item.

All breaks are served with seasonal fruit.

SAVOURY COLD

Open Faced Sandwiches

- Cucumber & cream cheese 🍴
- Roast beef with horseradish 🍴
- Egg and mayo 🍴🥗
- Chicken tikka and chutney 🍴

Closed sandwich

- Tomato, cucumber, cheese, pesto 🍴🥗
- Ham, cheese, mustard 🍴
- Salmon and cream cheese 🍴🥗
- Spicy tuna sandwich 🍴
- Artichoke and chargrilled capsicum 🍴🥗
- Mushroom tart 🥗
- Spinach and bacon quiche 🍴
- Tomato and goat cheese bruschetta 🍴🥗
- Ham and cheese croissant 🍴
- Smoked salmon bagels 🍴🥗
- Pesto and pinenuts cruffin 🍴🥗🥗
- Chia pudding 🥗🥗🥗
- Bircher muesli pots 🍴🥗🥗
- Onion and fig tart 🥗🥗

SAVOURY HOT

- Potato curry puff 🥗🍴
- Tandoori chicken sausage puff 🍴
- Assorted satays with peanut sauce
(choice of chicken, beef, prawns) 🍴🥗
- Chicken wonton 🍴
- Vegetable wonton 🥗
- Chicken wing with asian pepper sauce 🍴
- Mini pizza salmon and olive 🍴🥗
- Lamb parcels 🍴
- Vegetable spring rolls 🍴
- Truffled mushroom vol au vent 🍴



SWEET SELECTION

- Red velvet with cream cheese 🍴🥗🥗🥗
- Banana cake 🍴🥗🥗
- Carrot cake with mascarpone frosting 🍴🥗🥗🥗
- Dates cake 🍴🥗🥗🥗
- Matcha cake with caramel ganache 🍴🥗🥗
- Almond financier 🍴🥗🥗🥗
- Cheesecake 🍴🥗🥗🥗
- Fudge brownie 🍴🥗🥗🥗
- Madeline 🍴🥗🥗🥗
- Citrus gateaux de voyage 🍴🥗🥗🥗
- Tiramisu 🍴🥗🥗🥗
- White chocolate & berry mousse 🍴🥗🥗
- Coconut mousse 🍴🥗🥗
- Dark chocolate cremeux 🍴🥗🥗🥗🥗
- Mango baked yogurt 🍴🥗🥗
- Lychee pannacotta 🍴🥗🥗
- Coconut & lemon grass pannacotta 🍴🥗🥗🥗
- Anzac cookies 🍴🥗🥗
- Chocolate chip cookies 🍴🥗🥗🥗
- Coconut cookies 🍴🥗🥗🥗
- Tea cakes 🥗🥗🥗
- Sesame bars
- Healthy bliss ball 🥗
- Assorted danish pastry 🍴🥗🥗🥗
- Danish chocolate 🍴🥗🥗

SPECIALITY COFFEE BREAK - \$44/GUEST

- Fijian coffee break Natadola coffee
- Masala bun, lovo chicken, tamarind chutney
- Vegetable curry vol au vent 🥗🍴
- Fijian lamb samosa, onion jam 🍴
- Purini 🥗🍴🥗
- Pumpkin lotte 🍴🥗🥗🥗

French Coffee Break Tour d'eiffel

- Jambon au fromage croissant 🍴
- Nicoise wraps 🥗🍴
- Potiron scones, orange marmalade 🍴🥗
- Ananas financier 🍴🥗🥗🥗
- Seafood frittura 🥗🍴🥗

Energy Break

- Zucchini & semi-dried tomato muffins 🍴🥗🥗
- Coconut bliss balls 🍴🥗🥗🥗
- Power bar 🍴🥗🥗🥗
- Matcha chia pudding 🍴🥗🥗🥗
- Qunioa and salmon cakes 🍴🥗🥗🥗
- Sliced fresh fruit 🥗

BUFFET LUNCH MENU












\$73 PER GUEST | MIN 20 GUESTS, MAX 100 GUESTS

Our team of passionate chefs have created the following buffet lunch menu options to allow you to tailor make your own lunch buffet. Please select one cold, two salads, three hot, two side dishes and two desserts.










All lunch buffets are served with house-baked bread.

COLD select one

Sandwich or wraps

- Tomato, cucumber, cheese, pesto   
- Ham, cheese, mustard 
- Salmon and cream cheese  
- Spicy tuna sandwich   
- Artichoke and chargrilled capsicum  

Others

























- Spinach and bacon quiche  
- Spanish frittata  
- Mahi mahi kokonda   
- Tartlets of goat cheese and caramelized onion  

Selection of sushi select one














- Chicken  
- Vegetable and cream cheese   
- Spicy tuna   

HOT select five




















Western

- Beef sirloin with black pepper sauce.  
- Pan sauté reef fish, saffron sauce.   
- Lamb navarin with baby vegetables  
- Chicken breast, tomato and basil cream sauce  
- Grilled chicken thighs, mustard jus  
- Grilled vegetable lasagna  
- Cauliflower gratin  
- Roasted potato   
- Honey roasted kumara   
- Spiced cassava wedges   









Asian

- Malaysian beef rendang  
- Steamed fish, bok choy, sesame soya  
- Stir fried lamb, ginger, spring onion  
- Green thai chicken curry  
- Sweet and sour fish   
- Stir fried greens with garlic and soya  







































Indian / Fijian

- Butter chicken  
- Kai in curry lolo   
- Panfried fish, vudi and lolo   
- Fijian lamb curry  
- Vegetable palau  
- Vegetable biryani   
- Paneer matar  
- Gobi adraki  

SALAD select two

- Sea food salad   
- Nicoise salad    
- Fattoush with calamari salad   
- Moroccan chickpea salad  
- Chicken, spinach and pine nuts salad  
- Three beans salad with beef sausage  
- Sweet corn salad   
- Pasta and mozzarella salad 
- German potatoes salad   
- Greek salad   
- Quinoa salad, fruits, tahina    
- Beetroot, citrus fruit, feta and walnut    
- Caesar salad   
- Pumpkin seed hummus, roasted vegetable, pesto    

DESSERT

- Dates tart     
- Fresh fruit tart  
- Carrot cake with mascarpone frosting    
- Dates cake    
- Purini   
- Coconut mousse   
- Mango baked yogurt   
- Almond financier    
- Cheesecake     
- Fudge brownie     

VEGAN LUNCH MENU

\$73 PER GUEST | MIN 20 GUESTS, MAX 50 GUESTS

COLD

- Kiwi quinoa salad 🌱🌱🌱🌱
- Salt-baked beetroot with citrus thyme 🌱🌱🌱🌱
- Vegan panzanella 🌱🌱
- Rocket & mushroom salad with honey balsamic dressing 🌱🌱🌱🌱
- Avocado hummus 🌱🌱🌱

DESSERT

- Vudi vakasoso 🌱🌱🌱
- Coconut lemongrass panna cotta 🌱🌱🌱
- Vegan chocolate cake 🌱🌱
- Seasonal fruits 🌱

HOT

- Thai vegetable curry 🌱🌱🌱
- Palusami 🌱🌱🌱
- Sweet potato croquettes with romesco sauce 🌱🌱🌱
- Vegan eggplant moussaka 🌱🌱🌱
- Buckwheat noodles, hakka style 🌱🌱🌱

SIDE DISHES

- Steamed jasmine rice 🌱🌱🌱
- Honey-glazed kumala 🌱🌱🌱

COFFEE BREAK - MORNING

- Chia pudding with berry compote 🌱🌱🌱🌱
- Avocado hummus on sourdough bread 🌱🌱🌱
- Antipasti wrap 🌱🌱
- Vegan muffin 🌱🌱🌱
- Seasonal sliced fruits 🌱🌱🌱

COFFEE BREAK - AFTERNOON

- Vegetable samosa 🌱🌱
- Koshimbir wrap 🌱🌱
- Vegan spring vegetable roll 🌱🌱
- Apricot coconut bar 🌱🌱🌱
- Seasonal sliced fruits 🌱🌱🌱



GROUPS ON THE GO

We provide a full range of delicious food for working breakfasts and lunches. Special dietary needs?
No problem, just let us know what you need.

BOXED BREAKFAST

\$44 per guest

- Homemade fruit muffin (GF) (V)
- Muesli bar (GF) (V) (D)
- Fruit yoghurt (GF) (V) (D)
- Two pieces of whole fruit (V)
- Vegetable, cheese, and pesto wrap (GF) (V) (D)

(gluten-free option available)

OR

- Roasted chicken, coleslaw, and pesto wrap (GF) (V)
- (Gluten-free option available)
- One packet of tropical fruit juice

BOXED LUNCH

\$59 per guest

- Fruit muffin (GF) (V) or gluten-free muffin (GF) (V)
- Chocolate bar (GF) (D)
- Fruit yoghurt (GF) (V) (D)
- Two pieces of whole fruit (V)
- Roasted vegetable, pesto, mozzarella, turkish bread, garlic aioli (GF) (V) (D)

(Gluten-free option available)

OR

- Roasted beef, cucumber, coleslaw, turkish bread, garlic aioli (GF) (V)
- (gluten-free option available)
- Fiji Water 330ml

Please note that 24 hours' notice is required for all ON-THE-GO ITEMS.

Boxed breakfast will be charged for guests who have consumed breakfast and request a takeaway.

For groups of more than 20 guests, a service fee of \$15 per guest will be applied for boxed breakfast requests.



PRE DINNER CANAPÉS

SERVED FOR 30 MINUTES

Select 3 Cold 3 Hot

\$54 Per Guest

SERVED FOR 1 HOUR

Select 4 Cold 4 Hot

\$83 Per Guest

SERVED FOR 2 HOURS

Select 6 Cold 6 Hot

\$117 Per Guest

COLD

- Tuna tataki, cucumber ribbon, wasabi cream 🌱🌱
- Harissa spiced shrimp skewer, cauliflower dip 🌱🌱🌱
- Smoked salmon, pumpernickel bread, caper 🌱🌱
- Peppered beef with rocket and shaved parmesan 🌱🌱
- Wonton shell hoisin chicken with mango salsa 🌱
- Thai chicken salad rolled in rice paper 🌱🌱
- Parmesan grissini, parma ham rolls 🌱
- Assorted sushi rolls: chicken, tuna, vegetable 🌱
- Bocconcini with tomato, mozzarella, and Basil pesto 🌱🌱🌱
- Truffled mushroom tart 🌱🌱
- Bell pepper and onion tortilla 🌱🌱

HOT

Fish and Seafood

- Reef fish and prawn spiedini, pumpkin and yoghurt dip 🌱🌱
- Devilled fish cake, tomato remoulade 🌱🌱🌱
- Prawn wontons sweet chilli sauce 🌱🌱
- Salmon teriyaki with ginger and soy dressing 🌱🌱🌱
- Tempura prawns with nam prik mayo 🌱🌱🌱
- Grilled polenta and rare tuna 🌱🌱

Chicken

- Asian duck pancake rolls 🌱
- Chicken money bags 🌱
- Crisp sesame chicken wings with Cajun mayonnaise 🌱🌱🌱
- Chicken Shish Tawook, Tahina Yoghurt 🌱🌱
- Chicken croquettes with garlic mayonnaise 🌱🌱
- Indian chicken tikka with a minted cucumber raita 🌱

Lamb and Beef

- Sesame soy glazed beef skewers 🌱
- Mini Arabic kofta stuffed, Tahini Sauce 🌱🌱
- Lamb curry puffs 🌱
- Beef satay with peanut dip 🌱🌱🌱

Vegetarian

- Fijian Bhajiya with tomato chutney 🌱
- Mini pizzas with tomato and Pepper 🌱
- Vegetable spring rolls with sweet chili sauce 🌱

SWEET CANAPÉS

- Red velvet with cream cheese 🌱🌱
- Banana cake 🌱🌱🌱🌱
- Carrot cake with mascarpone frosting 🌱🌱🌱🌱
- Dates cake 🌱🌱🌱🌱
- Matcha cake with caramel ganache 🌱🌱🌱🌱
- Almond financier 🌱🌱🌱🌱
- Cheesecake 🌱🌱🌱🌱
- Madeline 🌱🌱🌱🌱
- Tiramisu 🌱🌱🌱🌱🌱
- White chocolate & berry mousse 🌱🌱
- Masala chai brulee 🌱🌱🌱
- Mahalabia 🌱🌱



DINNER




NADATOLA LAND & SEA BUFFET \$137 PER GUEST | MIN 30 GUESTS

The best of Land and sea produce, cooked to perfection by own chefs.

OUR SIGNATURE SOUP

BOUILLABAISSE “Fijian”

Savory stew of prawns, scallops, clams, and mussels

Fennel saffron broth, rustic herbed crouton   

Our Salad Greens

Made with the finest baby lettuce, cherry tomatoes, and avocado, dressed with citrus vinaigrette.

Prawn Martini

Vodka-infused prawns, cocktail sauce, pesto

Crispy calamari and mussel salad

Thai sweet chili sauce, vegetables, toasted peanuts

Mediterranean Platter









Babaganoush, lavash, pomegranate molasses

Cobb Salad






Grilled chicken, smoked bacon, tomato, cheddar, egg, blue cheese, mixed greens, and balsamic vinaigrette.

MAINS











Seafood

- Seared ahi tuna   
Wasabi mashed potatoes and sweet soy sauce
- Grilled reef fish   
Served with potato tossed with cumin, dhal
curry reduction.
- Seafood thermidor  
Mushroom, mornay and mustard.
















LAND

- Lahsooni lamb chops  
Succulent lamb chops marinated with garlic
and yogurt, cooked in our clay oven.
- Teriyaki grilled chicken 
Grilled chicken served on sesame-tossed bok
choy, with ponzu sauce.
- Grilled sirloin  
Served with stewed shiitake mushrooms and
tamarind jus.

OUR SIDES

- Vegetable fried rice  
- Cauliflower with garlic and herbs   
- Pan fried sweet potatoes.   
- Stir fried greens with soya and garlic  

DESSERT

- Citrus gateaux de voyage    
- Mango baked yogurt   
- Purini   
- Dates tart    
- Fresh tropical fruits 

DINNER

FIJIAN KORO BUFFET \$186 PER GUEST | MIN 30 GUESTS

A winner for memorable atmosphere complemented with authentic, enriching entertainment. Celebrate your evening with a chiefly Fijian feast featuring Fiji's finest seafood, meat and produce on the white sands of Kama beachfront.

NIBBLE ON

- Chargrilled Sigatoka vegetable platters 🌿 🍷 🍷
- Assorted breads and crispbreads 🍷
- Natadola dip selection 🍷
- Battered taro bites & bhajiya

COLD SELECTION

- Kokoda of mahi-mahi 🌿 🍷 🍷
- Lentil salad 🌿 🍷
- Grilled octopus and prawn escabeche 🌿 🍷
- Sigatoka tomato and basil salad 🌿 🍷 🍷
- Plantain and reef fish salad 🌿 🍷

HOT SELECTION

- Tandoori marinated chicken thighs, cucumber raita 🌿 🍷 🍷
- Fijian chickpea and potato curry 🌿 🍷 🍷
- Steamed coconut rice 🌿 🍷 🍷
- Wok fried prawns and squid with fern leaf, bean sprouts and Fijian fire sauce 🍷 🍷 🍷
- Mahi-mahi steamed in taro leaf with lemongrass and coconut milk 🌿 🍷 🍷
- Vegetable medley 🌿 🍷

LOVO

- Roasted garlic and lemon whole chicken 🌿
- Roasted mustard beef fillet 🌿
- Crispy skin pork loin with apple chutney 🌿
- Roasted spiced cassava wedge 🍷

DESSERT

- Homemade Fijian chocolate mud cake 🍷 🍷 🍷
- Banana fudge 🍷 🍷
- Vudi vakasoso 🍷 🍷
- Matcha cheesecake 🍷 🍷
- Fijian coffee panacotta 🍷 🍷 🍷








DINNER













MATAVUVALE (FAMILY) SHARED PLATES \$166 PER GUEST | MIN 20 GUESTS, MAX 100 GUESTS

Incorporating the flavors of Fiji, our family-style menu is served in the center of your table for everyone to enjoy.
















PLATED ENTRÉE | SELECT ONE

- Lobster kokoda   
Lime juice, coconut cream, capsicum, coriander, taro chips.
- Sigatoka tart  
Tomato, local greens, basil, suva dairy feta.

SHARED MAIN PLATTER

- Fijian lamb curry  
- Chickpea and potato curry   
- Lovo chicken 
- Kai in lolo   
- Steamed mahi mahi with squid, fern leaves, and bean shoots   

SIDE DISHES






- Vegetable palau   
- Steamed coconut rice   
- Eggplant chokha   
- Tomato and coriander chutney   
- Spiced cassava wedges   

PLATED DESSERT












- Fijian coconut purini   
Purini cake, coconut crèmeux, passion sauce.

INDIAN FIJIAN FUSION FEAST \$196 PER GUEST | MIN 20 GUESTS, MAX 100 GUESTS
















PLATED ENTRÉE | SELECT ONE

- Seafood kokoda   
Lime juice, coconut cream, capsicum, coriander, taro chips.
- Cassava tart  
Sigatoka tomato, local mozzarella, coriander pesto, cassava shortbread, local greens.





SHARED MAIN COURSE

- Lamb do pyaza  
- Lobster malai curry  
- Kadhahi chicken  
- Tandoori macchi  
- Kumala curry   

SIDE DISHES

- Masala bhindi   
- Aloo zeera   
- Maseladar cassava   
- Eggplant chokha   
- Tamarind chutney   

PLATED DESSERT

- Textures of carrot    
Carrot cake, mascarpone chantilly, carrot butter, carrot halwa.

DINNER

VULAGI (INTERNATIONAL) SHARED PLATES \$201 PER GUEST | MIN 20 GUESTS, MAX 100 GUESTS

Our chefs believe in providing the best of both worlds, showcasing international flavors served family-style for everyone to enjoy.

SHARED ENTRÉE PLATTER

- Salmon Tiradito
Avocado, chia seeds, fennel, rocket salad 🌱 🍷 🍷
- Smoked Chicken Salad
Local papaya and carrot, nahm jihm dressing 🌱 🍷
- Beetroot and Goat Cheese Salad
Sugar-roasted pears, toasted walnuts 🌱 🍷 🍷 🍷
- Antipasti Platter, Romesco sauce 🍷 🍷

SHARED MAIN PLATTER

- Steamed Reef Fish 🌱 🍷 🍷
Pok choy, chili paste, coconut milk
- Harissa-Spiced Prawns
Mushroom risotto 🌱 🍷 🍷
- Braised Beef Cheeks
Soft polenta, gremolata 🌱 🍷
- Pressed Vegetable Lasagna
Basil pesto, parmesan 🍷 🍷
- Potato Lyonnaise 🌱 🍷 🍷

DESSERT

Dark Chocolate Fantasy 🍷 🍷 🍷 🍷
Chocolate fudge cake, caramel ganache, almonds, berry sauce.



DINNER

VANUA IMMERSION DINNER \$293 PER GUEST | MIN 70 GUESTS

Experience our signature offering, immersing you in the rich Fijian culture through a captivating evening that celebrates the five natural elements of the destination. Enjoy the enchanting sounds of Natadola Bay as you indulge in live cooking stations, vibrant colours, and sensational beats, creating a memorable finale to your time in Fiji.

WATER (SEAFOOD)

- Grilled salmon, chili coconut, and lemongrass sauce 🌿🍷🍷
- Singapore crab, chili garlic 🌿🍷🍷
- Grilled reef fish, bok choy, red pepper beurre blanc 🌿🍷🍷
- Salt and pepper calamari, spring onion, and coriander 🌿🍷🍷
- Steamed local prawns with nahm jihm, green goddess, and cocktail sauce 🌿🍷🍷

FIRE (GRILL)

- Broiled Australian rump, rosemary and garlic, with peppercorn and mustard sauce 🌿🍷
- Slow-cooked pork belly, black bean, and sesame 🍷
- Arabic marinated shish taouk, dakous sauce 🌿🍷
- Roasted lamb barbacoa carnitas, chipotle, and coriander 🌿🍷
- Whole baked snapper, bush lemon, and garlic 🌿🍷🍷

SKY (DESSERT)

- Cassava brownie 🍷🍷🍷
- Banana dulcey pudding 🍷🍷🍷
- Coconut tres leches 🍷🍷🍷
- Mango baked yogurt 🍷🍷🍷
- Churros, with caramel and chocolate sauce 🍷🍷🍷
- Tropical seasonal fruits 🍷
- Pineapple fritters with chilli caramel 🍷

EARTH (GARDEN)

- Cassava bravas 🌿🍷🍷
- Sigatoka salad bar 🌿🍷🍷
- Roasted pumpkin with sage and honey 🌿🍷🍷
- Roasted beetroot, goat cheese, and quinoa salad 🌿🍷🍷
- Asian broccoli and bok choy, with soy, sesame, and chili 🌿🍷🍷
- Fijian coleslaw 🌿🍷🍷🍷

WIND (ASIAN)

- Larp kai (chicken salad, beans, lime leaves) 🌿🍷
- Stir-fried beef, with spring onion and oyster sauce 🍷
- Seafood Singapore noodles 🍷🍷
- Stir-fried eggplant with turmeric and basil leaves 🍷
- Homemade spring rolls, with prik nam pla and sweet chili sauce 🍷

SIGNATURE DINING EXPERIENCE

INCLUDES:

- Fijian torchlighting ceremony to begin your event
- Fijian kava ceremony
- Fijian art and crafts demonstrations
- Fijian meke dance performance
- Fire show
- Outdoor lighting
- Setup fee and venue hire



PLATED DINNER

For a personalised and intimate touch for a formal evening, consider a plated dinner to elevate your dining experience. Choose from our selections below.

THREE COURSE SET MENU \$181 per guest
THREE COURSE, ALTERNATE MAINS \$201 per guest
THREE COURSE, ALTERNATE SERVE \$210 per guest

All plated dinners are served with a selection of artisan breads.

ENTRÉE

- Beetroot cured salmon with fennel and citrus salad, avocado cream 🌱🍷🍷
- Pork belly, braised cabbage, apple chutney, cauliflower puree 🌱🍷
- Beef tataki, vietnamese chimichurri, carrot, radish, miso cream 🌱🍷
- Chicken and pistachio roulade, apricot puree, mixed leaves 🌱🍷
- Smoked chicken, kimchi vegetables, vudi chips 🍷
- Rare tuna nicoise salad 🌱🍷
- Slow cooked prawns, truffle bean puree, pickled turmeric cauliflower 🌱🍷
- Tomato tarte tartin, fetta, balsamic glaze 🍷🍷
- Mushroom and goat cheese slice, rocket leaves 🍷🍷

DESSERT

- Dark chocolate fantasy 🍷🍷🍷
Chocolate fudge cake, caramel ganache, almonds, berry sauce
- Dates & pistachio 🍷🍷🍷
Dates cake, pistachio mascarpone cream, crisp, caramel sauce
- Almond milk pannacotta 🍷🍷🍷🌱🍷
Berry gel, apricot confit, citrus.
- Textures of carrot 🍷🍷🍷
Carrot cake, mascarpone chantilly, carrot butter, carrot powder
- Fijian tropical exotica 🍷 (only for indoor events)
Mango passion mousse, exotic sorbet, exotic ganache
- Chocolate raspberry tart 🍷🍷🍷
Chocolate tart, raspberry gel, crumble
- Coconut pannacotta 🍷🌱🍷
Coconut panna cotta, mango passion sauce, pineapple compote

MAIN

- Beef fillet, crushed potatoes, poached carrots, mustard cress, jus 🍷🌱
- Lamb rack, potato fondant, pea puree, jus 🍷🌱
- Lemon and garlic marinated chicken breast, braised leeks, garlic mashed potato asparagus, jus 🍷🌱
- Beef cheek, asian glaze, pickled bean and cucumber salad 🍷🌱
- Rolled lamb shoulder, eggplant puree, fennel cream, dalo chips 🌱
- Salmon fillet, brandade, fennel & carrot puree, romesco 🌱🍷🍷
- Reef fish, potato rosti, leek, shellfish cream sauce 🌱🍷🍷
- House-made pumpkin ravioli, pickled pumpkin, sage butter 🍷🍷
- Sigatoka vegetable risotto 🌱🍷🍷
- Sigatoka pumpkin curry, coconut rice cake 🌱🍷

SIDES (TO SHARE – TWO ITEMS AT \$16 PER GUEST)

- Green mixed salad 🌱🍷🍷
- Seasonal vegetables, herb butter 🌱
- Herb roasted baby potatoes 🌱🍷🍷
- Pumpkin in coconut cream 🌱🍷🍷



EXCLUSIVELY NAVO PLATED DINNER MINIMUM 10 GUESTS

Discover elegant dining overlooking the lagoon and the island of Navo. This signature dining experience showcases true global cuisine using local produce, which we proudly call “GLOCAL,” reflecting Fiji’s rich culture.

THREE COURSE SET MENU \$186 per guest
THREE COURSE, ALTERNATE MAIN \$201 per guest
THREE COURSE, ALTERNATE SERVE \$210 per guest

ENTRÉE

Vuaka ni Vuda kei na Ura 🌿🍷🍷🍷🍷

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

Dakoba ni Kakana Dina 🌿🍷🍷🍷🍷

Textures of beetroot
Goat cheese, rocket, pistachio, macadamia, honey
pepper dressing

Ika va Tavutavu 🌿🍷🍷🍷🍷

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

Saluwaki ni Qari vaka Turaga 🌿🍷🍷🍷🍷

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

MAIN

Wai ki vanua 🌿🍷

Sea & fire
Grilled filet mignon, parma ham wrapped
prawns, pok choy, fujian influenced
Pepper sauce

Ika ni baravi 🌿🍷🍷🍷

Barramundi sweet potato, bongo chilli, mussel
and mushroom ragout, tomato & dhaniya salsa
Served steamed or panfried

Yava ni Sipi

Braised lamb shanks 🍷
Ras al hanout, textures of artichoke, soft polenta,
lamb jus, burnt bush lemon

Kakana draudrau vaka raisi malumu 🌿

Locally grown oyster mushroom risotto, ota
greens, parmesan

Toa ni Colo-I-Suva 🍷

Free range chicken, baked baby onions, jus gras

DESSERT

Keke vaka sucu

The glocal signature 🍷🍷🍷🍷
Tres leche, mango, coconut & passion, fiji sorbet,
savu savu white chocolate

Dakoba ni jokeliti 🍷🍷🍷🍷

Textures of fujian chocolate
Seasalt brownie, cremeaux, ganache, dehydrated
chocolate, citrus fruit, gojiberry, macademia

Kofi 🍷

Fiji-misu, lady fingers soaking in kofi vodka,
coconut mascarpone & pineapple

Please note that dinner menus must be finalized at least 72 hours prior to your event for a seamless dining experience. We prepare your meal with meticulous care in the glass-walled show kitchen to delight your palates.



BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

One hour package per guest	\$68
Two hours package per guest	\$77
Three hours package per guest	\$97
Four hours package per guest	\$126

SPARKLING

La Bohème Cuvee Blanc

WHITE WINE

Deepwood “Ivory” Sauvignon Blanc Semillon, *Australia*

RED WINE

Deepwood “Ebony” Cabernet Shiraz, *Australia*

BEER

Fiji Bitter

Fiji Gold

NON-ALCOHOLIC

Soft drinks

Fiji Water

Chilled fruit juice

DELUXE BEVERAGE PACKAGE

One hour package per guest	\$87
Two hours package per guest	\$97
Three hours package per guest	\$116
Four hours package per guest	\$146

SPARKLING

La Bohème Cuvee Blanc

WHITE WINE

Deepwood “Ivory” Sauvignon Blanc Semillon, *Australia*

ROSÉ

Mt Difficulty Roaring Meg Rosé

PINOT NOIR

De Bortoli Estate Pinot Noir

RED WINE

Deepwood “Ebony” Cabernet Shiraz, *Australia*

BEER

Fiji Bitter

Fiji Gold

NON-ALCOHOLIC

Soft drinks

Fiji Water

Chilled fruit juice

PREMIUM BEVERAGE PACKAGE

One hour package per guest	\$97
Two hours package per guest	\$116
Three hours package per guest	\$136
Four hours package per guest	\$165

SPARKLING

Jansz Premiun Cuvee NV

La Bohème Rose

WHITE WINE

Vavasour Sauvignon Blanc, *New Zealand*

Mt Difficulty Roaring Meg Pinot Gris, *New Zealand*

ROSÉ

Mt Difficulty Roaring Meg Rosé

PINOT NOIR

De Bortoli Estate Pinot Noir

RED WINE

Robert Oatley Shiraz, *Australia*

BEER

Fiji Bitter

Fiji Gold

NON-ALCOHOLIC

Soft drinks

Fiji Water

Chilled fruit juice

BEVERAGE PACKAGES

LOCAL SPIRITS ADD-ON

One hour package per guest	\$24
Two hours package per guest	\$34
Three hours package per guest	\$44
Four hours package per guest	\$54

SELECTION

Vula Viti Vodka
Kalo Kalo White Rum
Blue Turtle Gin

INTERNATIONAL SPIRITS ADD-ON

One hour package per guest	\$34
Two hours package per guest	\$49
Three hours package per guest	\$64
Four hours package per guest	\$78

SELECTION

Absolute Vodka
Bacardi White Rum
Beef Eater Gin

COCKTAILS

Choose one or more of the below to enhance your beverage package.
A fantastic option to add for the first hour of your event.

One hour package per guest	\$24
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SELECTION

Pina Colada
Coffee Martini
Mojito
Vatukarasa





INTERCONTINENTAL®
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