

nαvo

The logo features the word "nαvo" in a blue, rounded, sans-serif font. The Greek letter alpha (α) is stylized with a blue-to-white gradient and a small white dot in its center. A thin, light blue curved line arches underneath the text, resembling a smile or a wave.

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\$250 | AUD\$170 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 oats 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, pok choy, Fijian influenced 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, cremeaux, ganache, dehydrated chocolate, citrus fruit, goji berry, macadamia

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.

VG Vegan | V Vegetarian | GF Gluten Free | DF Dairy Free | CP Contains Pork | CS Contains Seafood | CN Contains Nuts

SOUTH SEA SALT

. CRAFTED IN FIJI .



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.

