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Fiji is an island that produces some of the most delicious tropical produce.

This is reflected in our Executive Chef's food philosophy, preferring hand-picked, personally sourced produce from local suppliers.

The menu features a great range of local and international dishes all with intriguing flavours, textures and colours that excite the senses. Please let us know if you have any specific dietary requirements.

Select a fine wine to further complement your dining experience. An extended cellar wine list is available upon request.

Please press **4** or dial Ext 5136 to place your order.



NOTES:

Vegetarian options do not include meat, poultry, fish or seafood. May contain eggs and dairy.

Some of our menu items may contain nuts, eggs, dairy and/or other allergens. Although we make every effort to keep these items separated, it is not guaranteed that any of our menu items will be free of any one or more of the eight (8) major allergens identified by the FDA. Cross contact may occur.

Please check with our order takers for further information.

WELCOME



We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our extensive menu covers a wide range of dishes to suit all tastes and appetites. Consciously purchasing from sustainable sources and organic suppliers where possible, the hotel supports local growers and producers for fruit and vegetables. The best quality meat and fish is bought in season from Fijian farmers and fishermen.

Please read on for our Chef's selections for breakfast, lunch, dinner, overnight meals and snack options. If the item you would like does not appear on the menu, please ask and we will be delighted to create something tailored to your preference.

When you have made your choice, please press the Room Service button on your telephone to place your order. We welcome enquiries from guests who wish to know whether any meals contain particular ingredients or allergens.

If you have a food allergy or intolerance, please inform your server upon placing your order.

BREAKFAST FAVOURITES

Available from 6:30am – 11:00am

BIG BREAKFAST Two fried eggs, bacon, chicken sausage, tomato, hash brown, sautéed mushroom	\$33
NAVO ISLAND BREAKFAST (GF/DF) Two eggs poached, tomato, cucumber, grilled lin fish green leaves and ninaigrette	\$33 e
NATADOLA BAY OMELETTE Prawns, mango chutney, hash brown, grilled toma	\$33 ato
EGGS ROYALE Toasted english muffin, poached eggs, smoked salmon on spinach, hollandaise sauce	\$33
LENTIL DAHL SOUP With steamed rice and roti	\$28
EGGS BENEDICT Toasted english muffin, poached eggs, ham and hollandaise sauce	\$29
PLAIN OAT PORRIDGE With raw Fijian sugar and local honey Choice of: Full cream milk, skim milk, soy milk, almond mill or water	\$17 «
STACK OF PANCAKES OR BELGIAN WAFFLES Whipped cream, berry compote and maple syrup	\$27
3 EGG OMELETTE (EGG WHITE AVAILABLE) Served with your choice of 3 sides: Shaved ham, cheddar cheese, mushrooms, capsic onion, tomato or chilli	
EGG AND BACON ROLL With sliced cheese and house made tomato and apple chutney	\$27
2 EGGS DONE YOUR WAY Fried or poached or crambled or boiled	\$25

BREAKFAST SIDE ORDERS \$10.50 Each Streaky bacon, chicken chipolata, hash brown, grilled tomato, baked beans, fried cassava, mushrooms, smoked salmon, smoked wahoo



BREAKFAST FAVOURITES

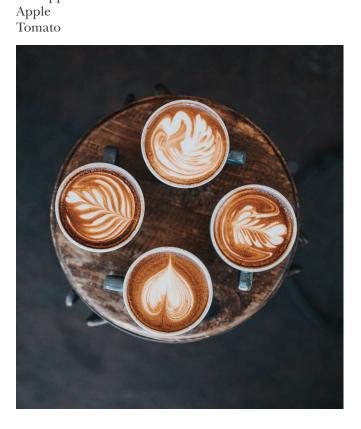
Available from 6:30am - 11:00am

FROM THE BAKERY

Choice of freshly baked goods \$11 Choose one: plain croissant, almond croissant, chocolate muffin or passionfruit muffin	
FRESHLY BAKED SWEET BASKET \$22 Choose three: plate of assortment of mini danish, muffin and croissant	
HOUSE BAKED BREAD \$11 (Served as fresh or toasted)	
Choose one: sliced: white or wholemeal	
Loaf: Sourdough, baguette or gluten free	
Served with your choice of spread: Strawberry jam, apricot jam, orange marmalade, honey, marmite, peanut butter	
And Your Choice Of Butter: Salted butter, unsalted butter or margarine	
CEREALS, FRESH FRUIT & YOGHURT	
CEREAL \$16 Choose One: Cornflakes, rice bubbles, just right, all bran, weet-bix,	
coco pops, nutrigrain or thank goodness	
Served With: Full cream milk, skim milk, soy milk or almond milk	
WHOLE FRUIT \$9 Each Apple, pear or banana	
SLICED FRUIT \$16 Pineapple, watermelon or pawpaw	
SEASONAL SLICED FRESH FRUIT PLATTER \$33	
NATURAL YOGHURT OR FRUIT FLAVOURS \$15 Plain, berry, passion fruit or honey	

BREAKFAST BEVERAGES

SELECTION OF ESPRESSO COFFEE	
\$11 La Cappuccino Café datte Decaffeinated	rge \$9 Small
CHAI LATTE	\$10
POT OF BLACK COFFEE (2 CUPS)	\$12
POT OF TEA (LOOSE LEAF) English breakfast Earl grey Chamomile Peppermint Green Fruit	\$10
HOT CHOCOLATE	\$10
GLASS OF MILK (HOT OR COLD) Full cream Skim milk Soy milk	\$8
CHILLED FRUIT JUICE Orange Pineapple	\$11 Each



ROOM SERVICE ALL DAY MENU Available from 11:00am – 11:00pm

SALADS

CLASSIC CAESAR SALAD Cos lettuce, bacon, parmesan, soft boiled egg, garlic croutons	\$31
Add grilled chicken	\$45
SIGATOKA GARDEN SALAD Local tomato, cucumber, onion and salad leave tossed with lemon and herb vinaigrette	\$26
THAI BEEF NOODLE SALAD (GF/DF) Cucumber, mint, onion, tomato, bean shoots, coriander, sliced chilli	\$39
SNACKS & STARTERS	
LENTIL DAHL SOUP (VEGAN) With lemon and crispy tortilla	\$27
CHICKEN & SWEET CORN SOUP Shredded poached chicken, soy and shallots	\$27
KOKODA (GF/DF) National dish of Fiji - marinated raw fish, chilli, lime coriander with coconut dressing	\$44
KOREAN FRIED CHICKEN Light soya marinade, coleslaw, soy glaze	\$39
MUSHROOM AND TRUFFLE ARANCINI Tomato sugo, parmesan and crisp basil	\$36
ONION PAKORA FRITTERS(V) Raita and tamarind chutney POTATO & BEAN SAMOSA (V)	\$36 \$37
Green coriander sauce and mango chutney	φοι



ROOM SERVICE ALL DAY MENU Available from 11:00am – 11:00pm

BURGERS, SANDWICHES & WRAPS All Served With French Fries

AMERICAN CHEESE BURGER Special sauce, tomato, cheese, onion and pickle	\$41
LENTIL AND COW PEA PATTIE Layered with cucumber, tomato, grilled eggplant yoghurt dressing	\$36 ,
TANDOORI CHICKEN WRAP With raita, cucumber, onion, tomato and lettuce	\$39
EGG AND BACON ROLL With sliced cheese and house made tomato and a chutney	\$27 apple
PERI PERI CHICKEN BURGER Spicy chicken, lime aioli, lettuce, cheese and peri peri sauce	\$40
INTERCONTINENTAL CLUB SANDWICH Grilled chicken, sliced cheese, bacon, lettuce, tomato and crushed avocado between Turkish br	\$40 ead
STONE BAKED PIZZA	
MARGHERITA Tomato sauce, basil, mozzarella	\$31
PEPPERONI	\$41

Tomato sauce, pepperoni, onion, chilli

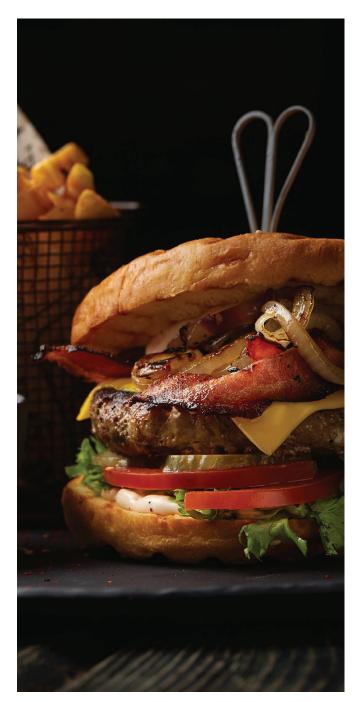
TANDOORI CHICKEN\$39Spiced chicken, red onion, pepper, cashew nuts,
yoghurt drizzle, coriander and mango chutney

PLATTERS FOR 2

ANTIPESTO PLATTER \$41 Marinated grilled vegetables, dips and crisp breads

ITALIAN CURED MEATS \$41 A selection of salami and cured meats, olives and feta cheese

CHEESE PLATTER \$41 Imported cheese selection with dried fruit, nuts and crackers



ROOM SERVICE ALL DAY MENU Available from 11:00am – 11:00pm

MAIN COURSE

NASI GORENG Indonesian fried rice, fried egg, chicken and pra	\$38 wn
VEGETABLE PAD THAI NOODLE STIR-FRY Rice noodles with local vegetables, peanut, chilli tamarind dressing	\$43 and
Add chicken Add prawn	\$52 \$55
SPAGHETTI BOLOGNESE Beef, tomato, parmesan	\$39
CHICKEN PARMIGIANA Crumbed chicken schnitzel topped with tomato and mozzarella	\$49
BEEF RANDANG Malaysian curry, served with rice and condments	\$49
POTATO & CHICKPEA MASALA (V) Pappadums, roti, tamarind chutney, steamed rice	\$36
ASIAN SWEET AND SOUR FISH (DF) Mahi-Mahi wok-tossed with capsicum, onion and pineapple served with rice	\$50
PENNE BOSCAIOLA Sauteed garlic & mushroom, white wine, cream, spinach and parmesan cheese	\$43
FIJIAN YELLOW CURRY OF LOCAL WALU AND PRAWNS With coconut rice, raita, pappadums and roti	\$49
BUTTER CHICKEN Spicy chicken in makhani gravy with steamed rice raita, pappadums and roti	\$45 e,
GRILLED LOCAL TUNA WITH SESAME Coconut rice and bongo chilli tomato salsa	\$58
FIJIAN STYLE BBQ CHICKEN On vegetable palau and yoghurt dressing	\$49
GRILLED ANGUS SIRLOIN STEAK (200G) On roasted chat potato and grilled mushroom sa	\$76 uce

SIDE DISHES	\$17 Each
Wok-tossed asian vegetables	
Steamed rice	
Coconut rice	
French fries	
Sweet potato fries	
Green salad	
PATISSERIE & FRESH FRUITS	
FRESH SEASONAL FIJIAN FRUIT PLATE	\$33
WHITE CHOCOLATE WALNUT BROWNIE	\$33
Chocolate cream, chocolate soil, chocolate gaze	e and
brandy snap	
STICKY DATE PUDDING	\$30
Butterscotch sauce and vanilla ice cream	400
	#01
BAKED CHEESECAKE OF THE DAY	\$31
Please ask for the daily flavour	
INDIVIDUAL NEW ZEALAND	\$16 Each
ICE CREAM POTS	
Vanilla, cookies and cream, hokey pokey or ma	ngo
sorbet	





\$22

\$15

SMALL PLATES & HEALTHY OPTIONS

SMILEY TOMATO SOUP \$19 A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes

CRUNCHY VEGGIES AND HUMMUS DIP \$19 Hummus is a popular and traditional Middle Eastern dish made with chickpeas

SUPER SALAD WITH AVOCADO, GREENS \$22 AND ASIAN DRESSING Give your day a healthy energy boost

TUNA CUBES WITH WOK-FRY VEGETABLE \$22 AND AVOCADO A rich source of omega 3 and vitamin B, keeps your brain healthy

BIG PLATES

CHINESE FRIED RICE WITH \$22 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

PENNE PASTA WITH RED-RED SAUCE \$22 This classic pasta dish includes three of the foods Italy is most famous for – pasta, tomatoes and parmesan cheese.

KRISPIE FISH FINGERS \$22 Golden fish fingers coated with crushed panko crumb served with healthy cherry tomatoes, fresh cucumber and carrot sticks

YUMMY MINI BEEF BURGER \$22 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

TOMATO AND CHEESE TOASTIE\$22Melted mozzarella cheese and tomato toasted betweenbread, served with salad and chips

SPAGHETTI BOLOGNESE WITH HIDE \$22 AND SEEK VEGGIES

This is a hearty, meaty spaghetti dish that is packed with great flavour and nutrients from all the hidden vegetables

CRUNCHY MUNCHY CHICKEN NUGGETS \$22 This dish is irresistibly tasty with lean chicken piece with a crispy crunch layer and paired with the super food broccoli florets to add colour and nutrients to the plate

PIZZA PARADISE	\$22
Kid friendly mini pizza, with tomato, olives and chees	se

MUSHROOM RISOTTO Mushroom risotto with local greens and parmesan cheese

STEAK AND POTATO \$32 Grilled mini steak with roasted potato and steamed green beans

SIDES

A-MAIZE-ING CORN-ON-THE-COB \$14 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

SCRUMMY POTATO & PUMPKIN MASH \$14 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?

FRENCH FRIES \$14 The origins of the French fries have been traced back to Belgium from the late 1600's

DESSERTS

ICED WATERMELON POPSICLES \$12 Stay cool and fresh with this slurpable sweet dessert. Did you know that you can find square-shaped watermelons in Japan?

CHOCOLATE BROWNIE ICE CREAM SUNDAE \$15 A do it yourself chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles

FLYING FIJIAN FRUIT SALAD

Stay refreshed with some juicy fruit from the local Fijian farmers



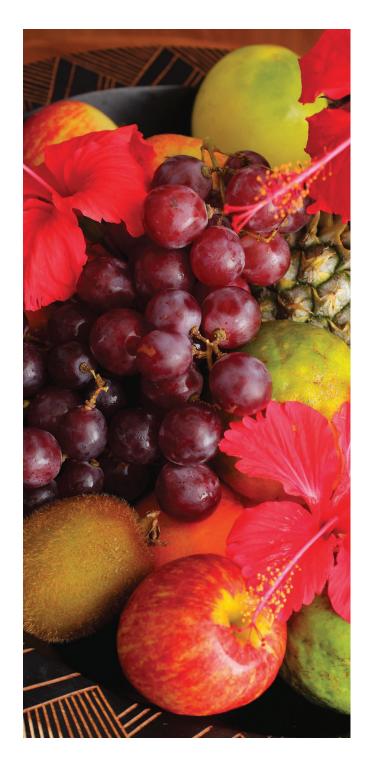
ROOM SERVICE OVER NIGHT MENU Available from 11:00pm – 6:30am

STARTERS

LENTIL DAHL SOUP (VEGAN) With lemon and croutons	\$25
KOKODA (GF/DF) National dish of Fiji - marinated raw fish, chilli, lime coriander with coconut dressing	\$41
POTATO & BEAN SAMOSA (V) Green coriander sauce and mango chutney	\$36
CLASSIC CAESAR SALAD Cos lettuce, bacon, parmesan, soft boiled egg, garlic croutons	\$29
Add grilled chicken	\$36
BURGERS, SANDWICHES & WRAPS All served with French fries	
AMERICAN CHEESE BURGER Special sauce, tomato, cheese, onion and pickle	\$41
TANDOORI CHICKEN WRAP Raita, cucumber, onion, tomato, lettuce	\$39
INTERCONTINENTAL CLUB SANDWICH Grilled chicken, sliced cheese, bacon, lettuce, tomato and crushed avocado between toasted Turkish bread	\$40
EGG AND BACON ROLL With sliced cheese and your choice of BBQ or tomato sauce	\$27
MAIN COURSE	
VEGETABLE PAD THAI NOODLE STIR-FRY Rice noodles with local vegetables, peanut, chilli and tamarind dressing	\$43
Add chicken Add prawn	\$52 \$55
POTATO & CHICKPEA MASALA (V) Pappadums, roti, tamarind chutney, steamed rice	\$36
SPAGHETTI BOLOGNESE Beef, tomato, parmesan	\$39
BUTTER CHICKEN Spicy chicken in makhani gravy with steamed rice raita, pappadums & roti	\$45 e,

SIDE DISHES Steamed rice French fries	\$17 Each
PATISSERIE & FRESH FRUITS	
FRESH SEASONAL FIJIAN FRUIT PLATE	\$33
BAKED CHEESECAKE OF THE DAY	\$31

BAKED CHEESECAKE OF THE DAY	\$31
Please ask for the daily flavour	



WHITE WINE

DEEP WOODS Semillon/ Sauvignon Blanc, Margar	Glass \$20 Bottle \$89 ret River, AU	MT DIFFICULTY, ROARING ME Chardonnay, <i>Central Otego, NZ</i>	EG Bottle \$130
VAVASOUR Sauvignon Blanc, <i>Marlborough, NZ</i>	Bottle \$120	DE BORTOLI ESTATE Chardonnay, <i>Yarra Valley, AU</i>	Glass \$29 Bottle \$145
VILLA MARIA EARTH GARDEN Sauvignon Blanc, <i>Marlborough, NZ</i>	Bottle \$120	VIDAL SOLER Chardonnay, <i>Hawke's Bay, NZ</i>	Bottle \$190
TK 'TE KAIRANGA' ESTATE Sauvignon Blanc, <i>Martinborough, N2</i>	Bottle \$135 Z	CLOUDY BAY Chardonnay, <i>Marlborough, NZ</i>	Bottle \$220
MARTINBOROUGH VINEYARDS TE TERA Sauvignon Blanc, <i>Martinborough, N</i> 2	Bottle \$120	ODYSSEY WINES THE ILLIAD Chardonnay <i>Marlborough, NZ</i>	Bottle \$180
MISHA'S VINEYARD THE STARLE		DE BORTOLI Single Vineyard Section A5 Char	Bottle \$200 rdonnay, <i>Yarra Valley, AU</i>
Sauvignon Blanc, <i>Central Otego, NZ</i> VASSE FELIX FILIUS	Bottle \$130	TERRA VERDE Chardonnay, <i>Tasmania, AU</i>	Bottle \$210
Semillion / Sauvignon Blanc, <i>Marg</i> CAPE MENTELLE	Bottle \$140	VILLA MARIA, RESERVE Chardonnay, <i>Marlborough, NZ</i>	Bottle \$180
Sauvignon Blanc / Semillion, Marg	aret River, AU	CRAGGY RANGE,	
DE BEAUREPAIRE ''BILLET DOU Semillon Sauvignon Blanc, Rylstone,		KIDNAPPERS VINEYARD Chardonnay, Martinborough, NZ	Bottle \$150
PEGASUS BAY Sauvignon Semillon, Waipara Valley	Bottle \$185 y, <i>Canterbury, NZ</i>	AKARUA Chardonnay, <i>Central Otego, NZ</i>	Bottle \$140
MT DIFFICULTY ROARING MEG Pinot Gris, <i>Central Otego, NZ</i>	Bottle \$120	ROCKFORD Semillon, <i>Barossa</i> , AU	Bottle \$150
MARTINBOROUGH VINEYARDS Te Tera Pinot Gris, <i>Martinborough, N</i>	Bottle \$120 NZ	JOHN DUVAL, PLEXUS Marsanne / Roussane / Viognie:	Bottle \$140 r, <i>Barossa, AU</i>
VAVASOUR Pinot Gris, <i>Marlborough, NZ</i>	Bottle \$135	RUTHERGLEN ESTATE RENAISSANCE	Glass \$29 Bottle \$130
TK 'TE KAIRANGA' ESTATE Pinot Gris, <i>Martinborough, NZ</i>	Bottle \$122	Viognier / Roussanne / Marsani	ne, <i>Ruthergien, AU</i>
PEGASUS BAY BEL CANTO Riesling, Waipara Valley, <i>Canterbury</i> ,	Bottle \$185 NZ		
MISHA'S VINEYARD LIMELIGHT Riesling, Central Otego, NZ	Bottle \$140		
MT DIFFICULTY ROARING MEG Riesling, Central Otego, NZ	Bottle \$120		
CRAGGY RANGE TE MUNA Riesling, Martinborough, NZ	Bottle \$135		
DE BEAUREPAIRE ''LA COMTESS Chardonnay, <i>Rylstone, NSW, AU</i>	SE" Bottle \$165		

RED WINE

DEEP WOODS G Ebony Cabernet/ Shiraz <i>Margaret Riv</i>	Bass 20 Bottle \$90	MELBA RESERVE Cabernet Sauvignon, <i>Yarra Valley, AU</i>	Bottle \$230
TK 'TE KAIRANGA' ESTATE Pinot Noir, <i>Martinborough, NZ</i>	Bottle \$135	VIDAL Glass \$28 Merlot, Cabernet Sauvignon <i>Hawke's Bay, N</i>	8 Bottle \$140 NZ
MARTINBOROUGH VINEYARDS TE TERA Pinot Noir, <i>Martinborough, NZ</i>	Bottle \$130	DEEP WOODS ESTATE Cabernet Sauvignon, Merlot, <i>Margaret Rive</i>	Bottle \$170 r, AU
MT DIFFICULTY ROARING MEG Pinot Noir, <i>Central Otego, NZ</i>	Bottle \$155	CRAGGY RANGE GIMBLET GRAVELS 'TE KAHU' Cabernet, Malbec, Merlot, Cabernet Franc, <i>Martinborough, NZ</i>	Bottle \$140
VAVASOUR Pinot Noir, <i>Marlborough</i> , NZ	Bottle \$145	DE BEAUREPAIRE ''LE CHEVALIER" Merlot Cabernet Petit Verdot, <i>Rylstone, AU</i>	Bottle \$160
ATA RANGI Pinot Noir, <i>Martinborough, NZ</i>	Bottle \$290	JIM BARRY LODGE HILL Shiraz, <i>Clare Valley, AU</i>	Bottle \$140
TASMANIAN VINTNERS ANON Pinot Noir, <i>Tasmania, AU</i>	Bottle \$120	MILLBROOK SINGLE VINEYARD Shiraz, Western Australia	Bottle \$190
DE BORTOLI ESTATE Gla Pinot Noir, <i>Yarra Valley, AU</i>	ass \$29 Bottle \$145	VILLA MARIA CELLAR SELECTION Syrah, <i>Hawke's Bay, NZ</i>	Bottle \$150
VILLA MARIA EARTH GARDEN Pinot Noir, <i>Marlborough, NZ</i>	Bottle \$150	YANGARRA ESTATE Shiraz, McLaren Valle, AU	Bottle \$160
MISHA HIGH NOTE Pinot Noir, <i>Central Otego, NZ</i>	Bottle \$205	DE BORTOLI SECTION A8 Syrah, <i>Yarra Valley, AU</i>	Bottle \$200
AKARUA Pinot Noir, <i>Central Otego, NZ</i>	Bottle \$180	YALUMBA HAND PICKED TRICENTENARY	Bottle \$150
CLOUDY BAY Pinot Noir, Marlborough, NZ	Bottle \$260	Grenache, <i>Barossa, AU</i> ROCKFORD	Bottle \$180
RIORRET LUSATIA PARK Pinot Noir, <i>Yarra Valley, AU</i>	Bottle \$205	Grenache, <i>Barossa</i> , <i>AU</i> MILLBROOK	Bottle \$130
JIM BARRY THE COVER DRIVE Cabernet Sauvignon, <i>Clare Valley, AU</i>	Bottle \$130	Grenache, Shiraz, Mouvedre, Western Australia	Dottie #150
DE BORTOLI ESTATE Cabernet Sauvignon, <i>Yarra Valley, AU</i>	Bottle \$145	DEEP WOODS ESTATE Shiraz et all Shiraz, Malbec, Grenache, <i>Margaret River, AU</i>	Bottle \$120
DE BEAUREPAIRE ''LE MARQUIS" Cabernet Sauvignon, <i>Rylstone, AU</i>	Bottle \$160	YANGARRA ESTATE Grenache, Shiraz, Mouvedre, <i>McLaren Valle</i>	Bottle \$155
VASSE FELIX Cabernet Sauvignon, <i>Margaret River, A</i>	Bottle $$195$	Grenaene, Shiraz, Mouveure, Millaren Valle	, 10
VIDAL SOLER Cabernet Sauvignon, <i>Hawke's Bay, N</i> 2	Bottle \$195 Z		

ROSÉ

Bottle \$120

MT DIFFICULTY ROARING MEG Pinot Noir *Central Otego*, NZ

DEEP WOODS HARMONY Bottle \$90 Shiraz, Merlot & Tempranillo, *Margaret River*, AU

DE BEAUREPAIRE Glass \$28 | Bottle \$135 Rylstone Estate Match Point Rosé , Cabernet Sauvignon, Merlot, Petit Verdot,, *Rylstone*, *AU*

YANGARRA ESTATEBottle \$140Grenache McLaren Valle, AU

ATA RANGI Bottle \$120 Cabernet Franc, Pinot Noir, Merlot, Syrah, Cabernet Sauvignon *Martinborough*, *NZ*

CAPE MENTELLEBottle \$140Grenache & Shiraz, Margaret River, AUBottle \$140RUABottle \$130Pinot Noir, Central Otago, NZBottle \$130MILLBROOKBottle \$140Regional Rose TempranilloBottle \$140Western Australia, AUBottle \$160

DEEP WOODS ESTATE Tempranillo Shiraz Margaret River, AU

INTERNATIONAL SPICE

TORRES "PAZO DAS BRUXAS" White Albarino Rias Baixas, Spain Bottle \$130

ALVARO PALACIOS, "PETALOS", Mencia, Biezro, Spain

Bottle \$150

TORRES MORA "CAURU" NERELLOBottle \$140Mascalese Nerello Cappuccio Etna Rosso Italy



SPARKLING

CHAMPAGNE BLANCS

TAITTINGER	Glass \$60 Bottle \$370	VEUVE CLICQUOT	Bottle \$380
Brut Reserve, NV Champagne, <i>I</i>	France	Brut NV, FR	
POMMERY Brut Royal, NV Champagne, <i>Fra</i>	Bottle \$320	BOLLINGER Special Cuvée Brut Champange, <i>France</i>	Bottle \$400

CHAMPAGNE ROSÉ

TAITTINGER Brut Reserve, Champagne, *France* Bottle \$370

70 ROEDERER Brut Champagne, *France* Bottle \$270

WHITE SPARKLING WINE

LOUIS POMMERY	Bottle \$305	NV AKARUA	Bottle \$140
England Brut NV, <i>England</i>		Brut Methode Traditionelle, <i>Central Otago</i> ,	NZ
JANSZ	Glass 29 Bottle \$175	DEUTZ	Bottle \$150
Premium Cuvée NV, <i>Tasmania, Ab</i>	J	Brut Methode Traditionelle, <i>Marlborough, N</i>	VZ

ROSÉ SPARKLING WINE

JANSZ Brut Rosé Bru, *Tasmania*, AU Bottle \$132

DE BEAUREPAIRE "ANNABELLE" Cremant Rosé", *Rylstone, AU* Bottle \$170

AKARUA Bottle \$132 Brut Methode Traditionelle Rosé, *Central Otago, NZ*

BEER Bottles

James Squire 150 Lashes, Australia \$20.00 Fiji Bitter, Fiji \$14.00 James Squire Ginger Beer, Australia Fiji Gold, *Fiji* Heineken, *Holland* \$20.00 \$14.00\$19.00 Peroni \$20.00 Icaac Cidar \$19.00 Corona, Mexico \$19.00Heaps Normal Another Ale (zero alcohol) \$19.00

SOFT DRINKS

Coca Cola	\$8.00	Isle Culture kombucha - Ginger & Lemon	\$25.00
Coke Zero	\$8.00	Isle Culture kombucha - Superberry	\$25.00
Sprite	\$8.00	Isle Culture kombucha - Passionfruit	\$25.00
Fanta	\$8.00	Chilled Fruit Juice	\$10.50
Schweppes Dry Ginger Ale	\$10.00	Fresh Juice of the day	\$18.00
Schweppes Ginger Beer	\$10.00	Milk Shakes	\$18.00
Schweppes Lemon & Lime	\$10.00	Smoothies	\$19.00
Schweppes Soda	\$10.00		
Schweppes Tonic	\$10.00		

WATER

Fiji Water - 1Ltr	\$16.00	Santa Vittoria 500ml	\$19.00
Fiji Water 500ml	\$12.00	Santa Vittoria 1000ml	\$29.00

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