

Bula from Flying Fish Fiji

Before you dine, we would like to share our story....

Acclaimed Chef, Restaurateur, Author, and TV presenter, Peter Kuruvita established Sydney's award-winning Flying Fish Restaurant & Bar in 2004. Peter's unique approach to modern seafood, flavored by his childhood in Sri Lanka and travels through the Asia Pacific region, saw the opening of Flying Fish Fiji at Sheraton Fiji Resort in 2008 and Flying Fish Tokoriki Island in 2013.

Peter infuses the menu with his signature style, and embraces the local cuisine and Fijian favorites

Our talented Head Chef, Shaun Thomson, also contributes his dishes to the menu, leads the kitchen team and sources the best of local Fijian and Australian produce and seafood.

Our delicious must-try crustaceans are supplied by our local fisherman and subject to availability

We invite you to sit back, relax and enjoy all that is Flying Fish.

Like us on Facebook: Flying Fish Fiji... and check in!

Let us know how you enjoyed your experience:

TripAdvisor - Flying Fish, Denarau Island, Fiji



FLYING FISH DEGUSTATION MENU

Served in 5 courses

FJD AUD

174 116

Beetroot cured Tasmanian Salmon, freeze dried mandarin, lime segment,
dill mayo and miso glaze

Searred yellow fin Tuna, ruby grapefruit, pork crackle & black pepper
sauce

Searred Scallop, cauliflower puree, chorizo, squid ink, burnt leek,
red

pepper puree & truffle oil

Choice of

*Aromatic local fish curry, tamarind chutney, savory lobster roll & prawn
cutlet*

OR

*Grilled Beef Tenderloin, smoked pumpkin rosti, mushroom ragout, burnt
broccoli & pickled onion*

*Shaun's Fijian Experience— White chocolate & coconut parfait, paw paw
gel, pineapple caviar & berry coulis*

Marshmallow with chocolate sauce

GF-Gluten free, V-Vegetarian (Please advise)

While Sheraton Fiji Resort will endeavour to accommodate request for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. All prices are inclusive of 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars.

Overseas currency conversions are examples only, are subject to change and round to the nearest dollar.

Note: all prices will be charged in Fiji dollars.

CRUSTACEANS

Local crabs, lobsters and bugs are at market price per kg and subject to availability.

Cooked in one of our three ways.

Three ways:

Steamed with ginger, chili & shallots

OR

Flash fried with black pepper & curry leaf

OR

Tempura with salt & pepper

Please ask your wait help for market price per kg when placing an order .

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ENTREES	FJD	AUD
Beetroot cured tasmanian salmon, freeze dried mandarin, lime segment, dill mayo & miso glaze	53	35
Seared yellow fin tuna, ruby grapefruit, pork crackle & black pepper sauce	46	32
Tempura tiger prawns, black pepper & curry leaf Sauce, chilli jam, coconut sambal	55	37
Seared scallop, cauliflower puree, chorizo, squid ink, burnt leek & truffle oil	55	37
Australian beef tenderloin carpaccio, red pepper puree, capers, parmesan reggiano & sage oil	49	33
Lobster bisque, crab ravioli & salsa verde	49	33
Tomato risotto, fetta, salted olives & balsamic glaze	43	29

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MAINS	FJD	AUD
Aromatic local fish curry, tamarind chutney, savour lobster roll & prawn cutlet	80	57
Seared salmon, celery puree, prawn salsa with salmon caviar	95	63
Sesame crusted yellowfin tuna, miso, pickled ginger puree, pickled beetroot & wasabi soy tomato	80	57
Fijian chicken curry served with steamed rice, roti & condiments	75	50
Grilled beef tenderloin, smoked pumpkin rosti, Mushroom ragout, burnt broccoli & pickled onion	108	72
Panfried cassava gnocchi, mushroom, tomato Sugo, basil pesto & parmesan shard	75	50
Australian braised lamb rump, lamb croquet, sweet potato puree, lentils & minty pea sauce	95	63
Local pumpkin curry, brinjal, roti & coconut sambal	75	50

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FIJI FRESH FISH SELECTION	FJD	AUD
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200 gram portions of locally caught fish served in one of three ways	75	50
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SIMPLE - grilled with lemon butter & Nadi salad

OR

FIJIAN—green beans, coconut sambal with lolo sauce

OR

CLASSIC - dusted in hazelnuts, crushed potatoes, summer greens & caper butter sauce

SIDES	20	13
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Chips with chilli salt

Honey glazed carrots (V)

Nadi salad (V)(GF)

Beans with coconut sambal or citrus & spring onion (GF)

Maple glazed baked pumpkin (V) (GF)

Mash potato with EVO (V) (GF)

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DESSERT

FJD	AUD
36	24

Mango bomb alaska with freeze dried fruits

Chocolate fondant, salted caramel sauce, raspberry gel, banana ice cream & caramelized banana

Blueberry cheesecake, palm sugar syrup, roasted Pineapple, lychee & mango gel.

Shaun's Fijian Experience

White chocolate & coconut parfait, paw paw gel, pineapple caviar & berry coulis

Oops Who Dropped the Apple Tart

Apple sorbet, biscuit crumble, crème patisserie, apple spiced compote, rum & raisin ice cream

AFTER DINNER COCKATIL

FJD	AUD
33	22

Chili-Choc Orange Martini

Vodka, kahlua, crème de cacao, triple sec, Orange juice, chocolate sauce & chilli salt

Jack Knife

Jack Daniels & Baileys, shaken on ice

Midnight Mint

Baileys, creme de menthe & vodka

Lemon Cheesecake

Limomcello, licor 43, cream & lemon juice

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ABOUT PETER KURUVITA:

After 3 decades as an award-winning chef and restaurateur, Peter has now diversified his career to encompass the roles of TV presenter, author, industry speaker and restaurant consultant.

Peter is well known for his time at Sydney's iconic ***Flying Fish Restaurant & Bar*** which he opened in 2004, and successfully led the kitchen team as Executive Chef for 8 years.

Peter's love of the Pacific & passion for seafood led to the opening of ***Flying Fish at Sheraton Fiji Resort***, in 2008 in partnership with Starwood Hotel group. The restaurant has recently been voted on Tripadvisor as one of the Top 10 Restaurants in the Pacific Region.

Peter's signature style of fresh quality seafood, stunning ambience and beachside locations can now be experienced in Australia at his latest restaurant partnership, ***Noosa Beach House*** with ***Sheraton Noosa Resort***.

Peter's childhood experiences cooking with his Grandmother in the traditional kitchen of his ancestral home in Colombo, Sri Lanka inspired his first cookbook ***"Serendip – My Sri Lankan Kitchen"*** His next cookbook ***"My Feast with Peter Kuruvita"*** takes food lovers on a culinary and cultural journey through the island communities of Asia and the South Pacific.

Peter has now presented 3 TV series produced by The Precinct Studios for SBS Television, which air on many networks worldwide. His shows combine beautiful scenery with sensational local cuisine as he immerses himself in the cultures of the unique lands he travels through.

"My Sri Lanka with Peter Kuruvita"
"Island Feast with Peter Kuruvita"
"Mexican Fiesta with Peter Kuruvita"

To see the latest information on Events, **World Expeditions** culinary tours, Cooking classes, and Product range: www.peterkuruvita.com

