

## 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

AUD  
95

FJ  
149

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

Seared Yellow fin Tuna, ruby grapefruit, pork crackle & black pepper sauce

Seared Scallop, cauliflower puree, chorizo, burnt leek, red pepper aioli & truffle oil

Choice of:

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

Or

150g Australian Beef Tenderloin, smoked pumpkin puree, mushroom duxelle, baby vegetables, horseradish jus

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. Prices are in Fijian dollars and subject to 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

## 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

Subject to availability

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

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## ENTREES

	AUD	FJ
Beetroot Cured Tasmanian Salmon, freeze dried, mandarin, lime segment, dill mayo & miso glaze	26.5	42
Seared Yellowfin Tuna, ruby grapefruit, pork crackle & black pepper sauce (GF)	23.5	37
Tempura Tiger Prawns, black pepper & curry leaf sauce, chili jam, coconut sambal	28	44
Seared Scallops, cauliflower puree, chorizo, burnt leek, red pepper ailoil & truffle oil	28	44
Australian Beef Tenderloin Carpaccio, red pepper puree, capers, parmesan reggiano & sage oil	24.5	39
Squid ink Risotto, bacon & lemon	24.5	39
Funghi Arancini, zucchini puree, smoked eggplant, pumpkin oil & whipped feta	21.5	34

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## MAINS

	AUD	FJ
Aromatic Local Fish Curry, tamarind chutney, savory lobster roll & prawn cutlet	40.5	64
Seared Salmon, celery puree, prawn salsa with salmon caviar	48	76
Sesame Crusted Yellowfin Tuna, miso, pickled ginger puree, pickled beetroot & wasabi soy tomato	40.5	64
Fijian Chicken Curry served with steamed rice, roti & condiments	38	60
200g Australian Beef Tenderloin, smoked pumpkin puree, mushroom duxelle, baby vegetables, horseradish jus	54.5	86
Panfried Cassava Gnocchi, mushroom, tomato sugo, basil pesto & parmesan shard	38	60
Australian Braised Lamb rump, lamb croquette, pea volute, pickled onion, kumara & mint jus	48	76
Local Pumpkin Curry, brinjal roti & coconut sambal	38	60

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## LOCAL FRESH FISH SELECTION

AUD FJ

200gr portion of locally caught fish,  
served one of three ways 38 60

SIMPLE– Grilled with lemon butter and Nadi salad (GF)

Or

FIJIAN– Green beans, coconut sambal with lolo sauce  
(GF)

Or

CLASSIC– Dusted with hazelnut, crushed potatoes,  
local greens and caper butter sauce

SIDES 10 16

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

AUD	FJ
18	29

Mango bomb Alaska with freeze dried fruits

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

Blueberry & coconut rice pudding, palm sugar syrup, roasted pineapple, lychee sorbet & 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 COCKTAIL

15	26
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TREATS

Chili-choc orange Martini

Vodka, kahlua, creme de cacao, triple sec, orange juice, chocolate syrup & chili 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 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 and Flying Fish at Sheraton Resort Tokoriki Island in 2013

Peter's signature style of fresh quality seafood, stunning ambience and beachside locations can also be experienced in Australia in his hometown at Noosa Beach House.

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's next cookbook "Subcontinental Vegetarian" is due to be published in 2017

Peter has now presented 4 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

"My Sri Lanka with Peter Kuruvita"

"Island Feast with Peter Kuruvita"

"Mexican Fiesta with Peter Kuruvita"

"Peter Kuruvita's Coastal Kitchen"

To see the latest information on Events, World Expeditions culinary tours of Sri Lanka & Mexico, Cooking classes, and Product range:

[www.peterkuruvita.com](http://www.peterkuruvita.com)