



## FLYING FISH DEGUSTATION EXPERIENCE

Served in 5 courses

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

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

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

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### **Choice of**

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

**or**

150g Sous Vide Australian Beef tenderloin, smoked pumpkin  
puree, baby spinach and café de paris butter

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Shaun's Fijian Experience– White chocolate & Coconut parfait,  
pawpaw gel, pineapple caviar, berry coulis

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Marshmallow with chocolate sauce

Please advise your wait help should you have any dietary requirement that we may be of assistance.

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 subjected to 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars.

*Note: all prices will be charged in Fiji dollars.*