

## Bula from Flying Fish Fiji

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

Chef, Restaurateur, Author, and TV presenter, Peter Kuruvita, saw the opening of Flying Fish Fiji at Sheraton Fiji Resort in 2008 and Flying Fish Tokoriki Island in 2013.

Peters' unique approach to modern seafood is flavored by his childhood in Sri Lanka and travels through the Asia Pacific region. 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

139 91

Beetroot cured NZ King Salmon, citrus segments, pomegranate, dill mayo  
and miso glaze

Seared yellow fin Tuna, ruby grapefruit, pork crackle & black pepper  
caramel

Seared Scallop, green peas, cauliflower, chorizo, squid ink aioli  
& burnt leek.

### Choice of

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

### OR

*Seared Eye Fillet, cauliflower puree, caramelized onion, pommes anna,  
baby vegetables & béarnaise sauce*

*(Mains served with a side of chilli salted chips and a side salad)*

*White chocolate & coconut parfait, paw paw gel, pineapple caviar, berry  
coulis, meringue & persian fairy floss*

*Marshmallow with chocolate sauce*

*Please be advised that the degustation menu is available only for full table orders.*

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 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 NZ King Salmon, citrus segments, pomegranate, dill mayo & miso glaze	49	32
Seared yellow fin tuna, ruby grapefruit, pork crackle & black pepper caramel	48	31
Tempura tiger prawns, chilli jam, coconut sambal, black pepper & curry leaf sauce	53	35
Seared scallop, green peas, cauliflower, chorizo, squid ink aioli & burnt leek	50	33
Australian beef carpaccio, smoked pumpkin puree, capers, parmigiano reggiano & sage oil	48	31
Crab ravioli, tomato coulis, spinach puree , saffron cream & salmon caviar	48	31
Smoked tomato risotto, olive tapenade, confit tomato & baked feta	42	28

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MAINS	FJD	AUD
Aromatic local fish curry, savoury prawn and lobster roll with tamarind chutney	79	52
Seared salmon, celery puree, prawn salsa with carrot emulsion & rocket pesto	90	59
Sesame crusted yellowfin tuna, miso, pickled ginger, pickled vegetables & wasabi mayo	78	51
Seared chicken breast, truffled polenta, carrot puree asparagus and creamy tomato jus	75	49
Roasted Eye Fillet, cauliflower puree, caramelised onion, pommes anna, baby vegetables and béarnaise sauce	95	62
Panfried cassava gnocchi, mushroom, tomato sugo, basil pesto, zucchini & parmigiano reggiano	76	51
Braised lamb rump, lamb croquet, sweet potato eggplant caviar, braised lentils, pea puree & lamb jus	90	58

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<b>FIJI FRESH FISH SELECTION</b>	<b>FJD</b>	<b>AUD</b>
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200 gram portions of locally caught fish served in one of three ways	70	46
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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, local spinach & caper butter sauce

<b>SIDES</b>	<b>18</b>	<b>12</b>
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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
	30	20

Mango bomb alaska with mango coulis & freeze dried fruits

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

Blueberry panacotta, cheese mousse, lychee, honeycomb & caramelised watermelon

White chocolate & coconut parfait, paw paw gel, pineapple caviar, berry coulis, meringue & Persian fairy floss

Oops Who Dropped the Apple Tart  
Apple, biscuit crumble, crème patisserie, apple compote, apple sauce, 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's love of the Pacific & passion for seafood led to the opening of ***Flying Fish at Sheraton Fiji Resort***, in 2008 in partnership with Marriott International. 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 Sofitel Noosa Pacific 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 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 as he immerses himself in the cultures of the unique lands he travels through.

***"My Sri Lanka with Peter Kuruvita"***

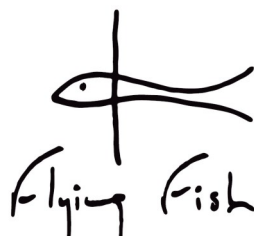
***"Island Feast with Peter Kuruvita"***

***"Mexican Fiesta with Peter Kuruvita"***

***"Peter Kuruvita Coastal Kitchen"***

To see the latest information on Events, **World Expeditions** culinary tours:

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



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