

Flying Fish Fiji



Stunningly situated on the water front with the lagoon pool meandering through the heart of the restaurant, the unique beach setting combines a spacious open deck with private booth seating to capture the beauty of the Fijian sunset, creating a spectacular backdrop for your special day. Acclaimed Chef, Restaurateur, Author, and TV presenter, Peter Kuruvita, known for establishing Sydney's award-winning Flying Fish Restaurant & Bar in 2004, brought his signature style to Sheraton Fiji Resort in 2008 with the opening of Flying Fish Fiji. Renowned internationally for its creative culinary dishes and stunning ambience, Flying Fish offers inspirational flavours from across the world, uniquely blended with a wide array of fresh seafood. Different options are available, from exclusive use of the restaurant to an intimate dinner for two.

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



Menu offerings

For intimate celebrations of 2-14 people, you and your guests are welcome to dine from the full Flying Fish a la carte menu, or select our renowned Flying Fish Degustation Menu.

For groups of 15-40 people, Flying Fish can provide a set menu. In consultation with the Chef, you can select two menu items from each course, and your guests can make their selection on the evening. Set menu's start from F\$180 for 3 courses.

For groups of 41 or more people, we recommend a set menu, served alternately. In consultation with the Chef, you can select two menu items from each course, and your guests will be served your selected meals alternately. Set menus start from F\$180 for 3 courses.

Canapes, you may choose to start your Flying Fish experience by having canapes served to your guests on the beachfront, while you are having photographs taken. Canapes start from F\$10 per piece.

Dining Locations

Flying Fish Restaurant consists of two unique dining spaces, the beachfront sand section and the poolside deck section. The beachfront sand section of the restaurant can seat up to 85 people, using the existing restaurant furniture, or up to 115 people with hired furniture (additional costs apply).

Exclusive use of the sand section requires a minimum spend on food & beverage of F\$22,500. The poolside deck section of the restaurant can seat up to 50 people using existing furniture, or up to 60 people with hired furniture (additional costs apply). Exclusive use of the poolside deck section requires a minimum spend on food & beverage of F\$10,000.

For the ultimate Flying Fish experience, we recommend exclusive use of the entire Flying Fish restaurant, including both the sand & poolside deck section. Exclusive use of the restaurant requires a minimum spend on food & beverage of F\$30,000.

In addition to the minimum food & beverage spend, please consider your audio visual needs (sound system, special lighting), entertainment, theming/decorating and any other requirements, which will be at an additional cost.

Bookings for 2-22 people on the beachfront outside the restaurant are also available. This is a non-exclusive use, however an area will be privatised for your special dinner using potted palms & tiki torches. In addition to your food & beverage spend, a set-up fee of F\$300 will apply for 2 people, with additional guests being \$50 per person. In addition to this, for groups of 8 or more guests and above, a fixed audio visual fee for lighting & sound system of F\$950 will apply.

Restaurant reservations for 2 or more guests are also available on a non-exclusive basis. The maximum number per table is 14 guests, bookings above 14 guests will be split across multiple tables at the Restaurant Manager's discretion. Do note that if booking a table in the existing restaurant, no entertainment, amplified speeches or significant theming will be available out of courtesy to other diners.

All prices are inclusive of 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars.



Flying Fish

Set Dinner Menu #1
\$175 FJD Per Person
(Please pre select 2 items from each course)

Entrée

Smoked Eggplant, zucchini puree, pumpkin oil, sweet potato crisp & beetroot pulp
or
Local caught fish, vanilla-lemon granita, local radish & pickled vegetables
or
Seared yellow fin tuna, ruby grapefruit, pork crackle & black caramel pepper sauce
or
Australian Beef Tenderloin Carpaccio, red pepper puree, capers, parmesan reggano & sage oil

Mains

Aromatic Local Fish Curry, tamarind chutney, prawn & savoury lobster roll
or
Sesame crusted yellowfin tuna, nicoise salad, lemon oil & lemon cream
or
Pan fried cassava gnocchi, mushroom, tomato sugo, basil pesto & parmesan chard
or
Hazelnut crusted Mahi Mahi, crushed potato, local greens & grape citrus butter sauce

(All tables will get Flying Fish chips with chilli salt and mixed leaf salad)

Desserts

Fijian Experience - Whiye chocolate & coconut parfait, paw paw gel, pineapple caviar, berry coulis
Coconut Rice Pudding, pal, sugar syrup, roasted pineapple and chilli salsa, lychee sorbet & mango gel
Mango bomb alaska with freeze dried fruits

Flying Fish Tasting Plate

Please let us know if there is a request for a vegetarian menu
Please advise your attendant should you have any dietary requirement that we may be of assistance.
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Flying Fish

Set Dinner Menu #2

\$194 Per Person

(Please pre select 2 items from each course)

Entrée

Funghi Aranchini, smoked eggplant, zucchini puree, pumpkin oil, sweet potato crisp & beetroot pulp
or

Beetroot cured Tasmanian Salmon, freeze dried mandarin, lemon segments & dill mayo
or

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

Seared yellow fin tuna, ruby grapefruit, pork crackle & black caramel pepper sauce
or

Australian Beef Tenderloin Carpaccio, red pepper puree, capers, parmesan reggiano & sage oil

Mains

Aromatic Local Fish Curry, tamarind chutney, prawn & savoury lobster roll
or

Pan fried cassava gnocchi, mushroom, tomato sugo, basil pesto & parmesan chard
or

Roasted Australian Beef Tenderloin, mushroom duxelle, smoked pumpkin puree, baby vegetables & horseradish jus
or

Seared Salmon, fennel puree, potato puree, prawn & red onion chutney & salmon caviar
or

Crustaceans (When Available) (Extra Charge)

(All tables will get Flying fish chips with chilli salt and mixed leaf salad)

Desserts

Fijian Experience - Whiye chocolate & coconut parfait, paw paw gel, pineapple caviar, berry coulis

Mango bomb alaska with freeze dried fruits

Chocolate fondant, chocolate soil, banana ice cream & banana compote

Oops Who Dropped the Apple Tart - Apple sorbet, disquit crumble, creme patisserie, apple spiced compot, toffee & glazed sultanas.

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Flying Fish

Degustation Menu

\$186 Per Person

(Served in 6 courses)

Amuse Bouche

Beetroot cured Tasmanian Salmon, freeze dried mandarin, lemon segments & dill mayo

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

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

Choice of

Aromatic Local Fish Curry, tamarind chutney, prawn & savoury lobster roll

OR

150g Australian Beef Tenderloin, smoked pumpkin puree, baby spinach
& cafe de paris butter

Fijian Experience - Whiye chocolate & coconut parfait, paw paw gel, pineapple caviar, berry coulis

Marshmallow with Chocolate Sauce

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Flying Fish

Light Canape Menu

\$10.00 Per Piece
(Please choose 6 items)

Braised lamb croquettes, rosemary aioli & baby herbs

Confit pork belly, nashi pear jelly, crackling & apple caramel sauce

Seared beef fillet, crostini, horseradish creme & sage oil

Confit duck, plum gel & baked wonton

Chicken satay, panko chicken, satay sauce, coconut with kaffir lime jelly

Flying fish fujian kokoda

Soy and ginger prawns with sesame aioli

Seared Scallop, smoked eggplant, cauliflower cream & chorizo

Scallop Ceviche, raspberry vinaigrette, crunchy apple & freeze dried raspberry

Fujian lobster, miso mayo & lemon

Crab fritters with fresh lemon

Burnt red onion, mushroom, feta, mascarpone, baby basil tartlet

Beetroot macarons with soft goat's cheese

Mozzarella, cherry tomato, basil pesto, kalamata olive tartlet

Blue cheese & cauliflower soup, pine nut crumb and truffle oil

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Flying Fish

Heavy Canape Menu

\$13 Per Piece
(Please choose 6 items)

Calamari, lemon mayo & chilli salt

Tempura tiger prawns with curry leaf & black pepper sauce

Beetroot cured salmon with freeze dried mandarin & lemon granita

Pork belly lollipops, sweetcorn espuma, smoked popcorn & coriander

Pulled pork slider, hoisin, miso mayo & rocket

Braised beef short rib slider, chipotle mayo & watercress

Mushroom aranchini, pesto & capsicum coulis

Salt & pepper calamari with squid ink aioli

Tempura fujian bug with aioli & micro salad

Popcorn prawn with green tea chimmi churri

Falafel with hummus, tabbouleh & lemon yoghurt

Brasied chicken spiced tostadas, sweetcorn salsa & guacamole

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Flying Fish

Beverage Packages

Standard

3 Hours \$124 FJD Per Person

Additional \$13 FJD Per Person for every additional hour

Soft drinks, Fiji Water
Fiji Gold Bottle
Prosecco DOC Spumante Brut, IT
Matua Marlborough Sauvignon Blanc, NZ
Matua Marlborough Pinot Noir, NZ

Premium

3 Hours \$150 FJD Per Person

Additional \$25 FJD Per Person for every additional hour

Soft drinks, Juices, Fiji Water, Pellegrino Sparkling
Fiji Gold, Fiji Bitter, Fiji Premium
Prosecco DOC Spumante Brut, IT
Matua Marlborough Sauvignon Blanc, NZ
Matua Marlborough Pinot Noir, NZ

Selected Cocktails and Long drinks for additional \$50 FJD per hour
(Black Russian, Midori Splice, White Russian, Bloody Mary, Mudslide, Singapore Sling)

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Note: all prices will be charged in Fiji dollars.



Flying Fish

ENQUIRY FORM

Name: _____

Contact Phone Number: _____

Email Address: _____

Number of Guests: _____

Requested Date of Function: _____

Requested Time of Function: _____

Set Menu 1 ☐ Set Menu 2 ☐ Light Canapes ☐ Heavy Canapes ☐

Standard Beverage Package ☐ Premium Beverage Package ☐

Theming Required: Yes ☐ No ☐

Occasion: _____

Special Dietary Requirements: _____

Additional Comments: _____

Once you have completed this form please send it to

Weddings - fiji.weddings@sheraton.com
Corporate / Functions - admin.salesfiji@starwoodhotels.com

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