

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.

The stunning harbor-side restaurant rapidly gained international recognition for its fresh seafood and innovative cuisine.

Peter's signature style travelled to Fiji in 2008 through a partnership with Starwood Legacy Hotel group... and ***Flying Fish Fiji at Sheraton Fiji Resort*** was born.

Flying Fish Fiji's intimate poolside setting and beachfront ambience can only be enhanced by Peter's exquisite menu, showcasing the best of local and Australian produce and seafood. Our delicious must-try crabs, lobsters and bugs are supplied by our local fisherman and subject to availability.

This is all prepared professionally by our team of talented chefs, lead by Head chef Shaun Thomson

Our Wine list has been carefully selected to enhance your dining experience and boasts a selection of fine Australian, New Zealand and international wines to complement your meal.

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

Website: www.peterkuruvita.com

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

Let us know how you enjoyed your experience:
Trip Advisor - Flying Fish, Denarau Island, Fiji

FLYING FISH DEGUSTATION MENU

Served in 5 courses

AUD	NZD	FJD
95	101	149

Vodka cured NZ king salmon, citrus segments, pomegranate, blood orange powder & Miso Vinaigrette



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



Seared Scallop, squid ink, cauliflower puree, chorizo, burnt leek & truffle oil



Choice of

Aromatic local fish curry, tamarind chutney & savory prawn roll

Or

NZ grain fed Black Angus sirloin steak 150g, mushroom duxelle, red onion burnt puree, Café de Paris butter



Chai Pana cotta, honey macaroon, honey gel, popcorn and coconut ice cream



Fijian Rum Bonfire 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 subjected 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 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

Subject to availability

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



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 subjected 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 and round to the nearest dollar.

Note: all prices will be charged in Fiji dollars.

ENTREES

	AUD	NZD	FJD
Pickled Beetroot, roasted beetroot, baby local rocket with horseradish ice cream (V) (GF)	18	19	29
Seared yellow fin tuna, ruby grapefruit, pork crackle & black pepper sauce (GF)	22	24	36
Smoked tomato sorbet, mozzarella, fennel pollen & toasted brioche	20	21	32
Fijian Kokoda Traditional Fijian ceviche with coconut cream (GF)	18	19	29
Australian Cape Grim Beef carpaccio , capers, red pepper puree, parmesan reggano & sage oil (GF)	24	26	39
Vodka cured NZ king salmon, citrus segments, pomegranate, blood orange powder & Miso Vinaigrette (GF)	24	26	39
Seared Scallop, squid ink, cauliflower puree, chorizo, burnt leek & truffle oil (GF)	27	29	44



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 subjected 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 and round to the nearest dollar.

Note: all prices will be charged in Fiji dollars.

MAINS

	AUD	NZD	FJD
Fijian Chicken Curry served with steamed rice, roti & condiments	37	39	59
Local pumpkin curry, brinjal roti & coconut Sambal	37	39	59
Pan Fried Gnocchi, tomato sugo, salsa verde, Spinach oil & parmesan shards	37	39	59
Sesame coated seared yellowfin tuna, nicoise salad & lemon cream (GF)	39	41	62
Aromatic local fish curry, tamarind chutney & savory prawn roll	39	41	62
24 hours slow cooked Australian Lamb Rump, sous vide Lamb Cutlet, minted pea puree, pickled onion & rosemary Jus (GF)	48	51	76
Seared Tasmanian Salmon, fennel puree, salted capers & salmon caviar (GF)	49	52	78
NZ grain fed Black Angus sirloin steak 300g with café de Paris butter (GF)	52	55	82



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 subjected 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 and round to the nearest dollar.

Note: all prices will be charged in Fiji dollars.

FIJIAN FRESH FISH SELECTION

	AUD	NZD	FJD
200gr portions of locally caught fish, served three ways	38	40	60

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

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

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

SIDES	10	11	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)



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 subjected 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 and round to the nearest dollar.

Note: all prices will be charged in Fiji dollars.

DESSERT

AUD	NZD	FJD
18	19	29

Tropical Pavlova

White chocolate mousse, meringue, dehydrated pineapple, passionfruit curd, fresh strawberry, fruit coulis, caramelized chocolate & passionfruit ice cream

White chocolate fondant, fresh berries & berry coulis with raspberry sorbet

Chai Pana cotta, honey macaroon, honey gel, popcorn & coconut ice cream

Chocolate parfait, peanut butter mousse, milo crumble & salted caramel ice cream

Mango Bombe Alaska



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 subjected 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 and round to the nearest dollar.

Note: all prices will be charged in Fiji dollars.

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 Trip Advisor 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***

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"

"Peter Kuruvita's Coastal kitchen"

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