



## FOOD & BEVERAGE CONCEPT

### FOOD CONCEPT

Executive Chef Ihaka Peri presents a fresh, clean and creative cuisine showcasing the finest local and international produce with emphasis on local seafood, lush tropical fruits, premium product and the diversity of cultures that shape the South Pacific.

The hot tropical climate lends itself to simplicity, whilst our market positioning requires a unique creative style and contemporary flair.

### OUTLET CONCEPT

#### ARRIVALS BURE

All guests are welcomed to Likuliku Lagoon in the Arrivals Bure at the island oasis of Masima Bar. With a complimentary drink, guests are given their welcome, check in and orientation information.

Guests arriving before 10.00am may order off the breakfast menu, whilst guests arriving between 11.30am and 2.00pm may enjoy the full lunch menu.

#### FIJIANA

The Fijiana restaurant has been designed with the couples market in mind. The restaurant comprises 4 distinct intimate areas that merge into each other creating a unique, distinctly Fijian atmosphere. With stunning views from all areas, Fijiana offers a relaxed yet stylish dining experience to our discerning international clientele.

Guests experience innovative daily changing menus, perfectly matched to our showcase selection of premium Australian, New Zealand and International wines.

Service culture is professional and attentive with a unique blend of friendly, relaxed Fijian attitude.

Full breakfast, lunch and dinner are included in the daily tariff. Guests are free to request special dishes or simple and classic favourites, with advance notice, in each dining session. Personalised menu planning is available for those with specific dietary requirements.

#### MASIMA BAR

Situated on an island in the central lagoon, Masima Bar is open for drink service from 11am and throughout the day until 11pm. Serving a list of Fiji inspired cocktails, premium beers, wines and spirits, it is a sanctuary of relaxation with a refreshing ocean breeze. A selection of bar snacks is available daily.

## **DUA TALE BAR**

Located in the central complex, Dua Tale Bar is Likuliku Lagoon's cocktail and wine lounge, ideal for pre dinner drinks and a relaxing reprieve from the Fijian sun. Dua Tale provides a great space to mingle with other guests or chill out with a book and refreshing cocktail.

## **FOOD CONCEPT**

### **BREAKFAST**

A lush tropical continental buffet is presented with 100% fresh fruit juices, tropical fruits, cereals, signature house made compotes, stewed fruits, bircher muesli, local organic yoghurts, sliced meats and cheeses, fresh baked bread, muffins and pastries, complemented by a selection of house made preserves and local honey. Key house-made items change daily recognising the average stay of our guests.

To follow, an a la carte menu offers a range of cooked-to-order hot items from classic breakfast favourites to indulgent and creative 'must haves'. All dishes are offered with a range of toasted breads. Espresso and plunger coffee by Vittoria, quality loose leaf Twinings teas and a range of herbal and fruit infusions, ensure that the varied beverage preferences of our guests are catered for. Breakfast service at Likuliku recognises everyone's agenda, be it a lazy and relaxed affair or a quick premium fuel stop before an energetic day of activities.

### **LUNCH**

Influenced by the heat of the day, the daily inspired lunch menu features fresh, simple and clean cuisine. An amuse bouche and a refreshing, icy fruit cooler are served on arrival to the restaurant. Daily baked breads with accompaniments are served.

The main selection of lunch menu choices reflects the cultural diversity of Fiji and the Pacific. Fresh salads, spicy noodle soups and interesting seafood and meat combinations utilize the broad range of local market produce. Lunchtime desserts are kept simple and clean to refresh the palette and energize for the afternoon ahead. Selection of house made sorbets and ice creams are always featured.

### **DINNER**

On Monday, Tuesday, Wednesday, Thursday and Saturday evenings Fijiana restaurant showcases the quality of Fijian produce and the multiculturalism that has shaped Fiji and the Pacific Rim. A daily changing five course menu is on offer with choices to suit every palate.

An appetite arousing amuse bouche is served on arrival to the restaurant along with daily baked breads and accompaniments. The selection of three entrée choices may include fresh light salads, soups and seafood dishes, each with its own distinct taste and texture. The main course selection incorporates fine Fijian meats, poultry and the finest seafood from the surrounding oceans. Interesting combinations utilize the best local market produce.

A creative dessert card, combines modern European style with the flavours of the tropics. International cheeses and house made sorbets and ice creams featured daily. Espresso coffee and loose leaf tea finish the a la carte dining experience in style.

## **TAVAKA NA BOSO, TRADITIONAL LOVO, SOUTH PACIFIC BBQ and MEKE**

Every Friday evening, the management team of Likuliku Lagoon throws an end of week cocktail party. Named Tavaka Boso or “Meet the Boss” it is a chance to get to know some of the people who live and work on the resort. To entertain guests during the cocktail hour, a traditional Meke performance takes place under the stars. Local villagers perform a series of dance and music, an unforgettable Fiji experience. A light assortment of canapés will be served to whet your appetite for the feast that awaits.

Too follow, the Fijiana restaurant hosts a traditional Fijian Lovo and South Pacific BBQ. Succulent local meats and seafood are wrapped in banana leaves and slow roasted, embedded in the earth, under hot rocks for several hours, producing a unique taste sensation. The chefs also stoke up their Turbo 2000 BBQs ready for you to select your favourite cut of local meat and seafood. To complement this feast is an extensive cold buffet influenced by local markets and traditional Fijian delicacies, from kokoda to vudi vakalolo, cold seafoods, selection of breads, sushi displays and a wide range of condiments.

To finish the evening, a selection of tropical Fijian fruits, locally inspired cakes, warm crumbles, imported cheeses and a range of petit fours await to tantalize the sweet tooth.

## **MAGITI BANQUET**

Along the lines of the Fijian family feast with the undertones of sharing, community and village life, the Magiti Banquet is served, share style, every Sunday evening. Encompassing the cultural diversity of Fiji, the Magiti is themed with the other major local ethnic culture each week – Indian- Fijian. A menu is devised and guests can choose a series of courses or ‘trust the chef’ to put together their feast.

## **PICNIC LUNCHES**

For those who wish to take a picnic lunch to the sandbar our picnic lunches are truly something special. Picnic menus are themed to capture the essence of the magical environments surrounding Likuliku Lagoon and its neighboring islands. With Fijian, Pacific Rim and Seafood menus available, there is truly a range for all guest needs. Guests are also welcome to include additional special requests. The picnic packaging reflects our attention to detail, from fresh cracked pepper to colour coordinated napery and tableware. A full range of beverages is available to compliment the picnic lunch packages.

## **BEVERAGE CONCEPT**

### **WINE LIST**

A showcase of premium Australian, New Zealand and International wines, the wine list includes well known and boutique wines from the breadth of the world’s wine producing regions. The climate and food style favours lighter wine styles such as Marlborough Sauvignon Blanc, Hunter Valley Semillon, Central Otago Pinot Noir and Barossa Valley Merlot. A variety of Australian and New Zealand sparkling and vintage French Champagnes are featured along with a small cellared selection of old and rare wines. Wines are treated with care, served at the correct temperatures and decanted when necessary. Wine service is knowledgeable yet unpretentious. Our Food & Beverage Manager, working closely with winemakers, vineyards and distributors, has created a wine list unique in depth, range and diversity.

### **COCKTAIL LIST**

Classic favourites and Fijian flavours are prepared with consistency, quality ingredients, premium spirits, local liqueurs and simple contemporary flair. Whether it be a frozen pineapple daiquiri, lemongrass martini or a malolo island iced tea, cocktail connoisseurs will be impressed with Likuliku's range and creativity.

### **JUICE BAR**

Fresh local fruit and vegetable juices, healthy smoothies and frappes are squeezed to order creating refreshing, popular and innovative combinations. Create your own signature blend each morning at the breakfast buffet or simply order a Likuliku creation from the bar.

### **MINI BAR**

All rooms have a mini bar on request. An order card is located in each guest bure, featuring premium wines, beers and spirits, enabling guests to enjoy a cooling "sundowner" on their private balcony. Fresh ice is delivered to your guest bure every afternoon.

## SAMPLE MENUS

### LIKULIKU BREAKFAST

FROM THE BUFFET, HELP YOURSELF TO A SELECTION OF FRESH JUICES, CEREALS, TROPICAL FRUITS, BIRCHER MUESLI, YOGHURT, PASTRIES, GOURMET BREADS AND MORE...

### A LA CARTE

hand picked mud crab omelette,  
wild rocket, chilli & papaya relish

smoked ham hock baked beans,  
english muffin, poached egg, cress

creamed black sticky rice pudding,  
papaya, lime, toasted coconut, lychee

twice cooked gruyere cheese soufflé,  
sautéed mushroom, chilli, shallot

maple hotcakes, local banana jam,  
crème fraiche, caramelised rolled oats

free range eggs, cooked to your liking, coconut fed streaky bacon

## SAMPLE LUNCH

### APPETISER

iced passionfruit & orange cooler

crisp pork belly, chilli sauce, coriander

### MAIN COURSE

vietnamese beef broth, rare sliced beef, flat rice noodle,  
bean sprout, holy basil, chilli

tiger prawn, roasted red capsicum, parmesan fougasse pizza,  
wild rocket, spiced chutney

seared yellow fin tuna, confit red onion, green beans, olive,  
cos leaves, steamed egg, potato

### DESSERT

iced lime & white chocolate parfait, passionfruit mellow,  
lemongrass infused lychee, palm sugar

soursopai & almond crumble cake, maple creme fraiche,  
toasted pistachio nut

## SAMPLE LUNCH

### APPETISER

iced pineapple & coconut cooler

seared yellow fin tuna, lemon jam, chive

### MAIN COURSE

crisp salt & pepper pacific squid, asian style coleslaw, lychee,  
mint, hot basil, lime dressing

pan fried pork meatball banh mi baguette, siracha chilli aioli,  
pickled carrot, white radish, coriander

turmeric spiced mahi mahi fillets, beetroot & yoghurt relish,  
pickled cucumber, curry leaves

### DESSERT

cool yoghurt & lime parfait, jackfruit, lychee, apple,  
orange, palm sugar & lemongrass jelly

baked double belgium milk chocolate tart, cocoa pastry,  
raspberry sorbet, berry gel

## SAMPLE LUNCH

### APPETISER

iced watermelon & mint cooler

pan fried tiger prawn, salsa rosso, chorizo

### MAIN COURSE

thai hand pressed coconut milk chicken soup, wide rice noodle,  
long beans, holy basil, chilli, bean sprouts

risotto of sautéed pacific reef squid, basil pinenut pesto, rocket,  
spanish onion, parmesan cheese

reuben sandwich-fijian yaqara corned beef, braised cabbage, rye ciabatta, cheese,  
mustard aioli

### DESSERT

baked coffee & dulce de leche struesal tart, butterscotch,  
honeycomb, whipped vanilla cream

rhubarb curd, apple & rhubarb jelly, ginger biscuit,  
vanilla ice cream, lemon curd

## SAMPLE DINNER

### AMUSE BO UCHE

salt & pepper prawn, chilli sauce

### ENTRÉE

salad of grilled artichoke hearts, mustard cress, pancetta,  
creamy blue cheese, honey roasted macadamia nuts

seared yellow fin tuna, sundried tomato, roasted new season shallots,  
aubergine, likuliku garden cherry tomatoes

grilled king prawn, smoked coral trout kedgerree, crayfish foam  
chervil & baby coriander

### MAIN COURSE

master stock braised pork belly, celeriac puree, compressed apple,  
coriander, crab & papaya salad

oven roasted beef tenderloin, sake glazed parsnip, red capsicum  
baby carrots, basil pesto

pan seared coral trout, smoked tomato fondue, mud crab crusteauns  
saffron & cauliflower cream

### ACCOMPANIMENTS

fiji honey roast pumpkin, coriander

### DESSERT

bread & Butter Pudding, sous vide pineapple, praline, walnut ice cream

baked cheese cake, watermelon, papaya, pineapple, lychee, mango puree

smoked havarti, poached pear sesame seed lavosh

## SAMPLE DINNER

### AMUSE BOUCHE

periperi marinated scallop, avocado puree

### ENTRÉE

twice cooked mud crab soufflé, champagne veloute, roasted shallots,  
baby mustard cress

citrus cured atlantic salmon, avocado puree, fromage blanc  
avruga caviar, freeze dried mandarin segments

steamed coral trout, toasted coconut, ginger, lime,  
bonito flakes, miso consommé

### MAIN COURSE

oven roasted beef tenderloin, soy & pumpkin puree, baby spinach,  
wild mushrooms, wasabi emulsion

marinated pork cutlet, kim chi, baby cos lettuce, sushi rice,  
soy & sesame dressing

tempura walu fillet, roasted fennel foam, crab mayonnaise  
radish & shaved fennel salad

### ACCOMPANIMENTS

steamed vegetable panache, virgin olive oil, sea salt

### DESSERT

apple tea cake – vanilla bean sponge, burnt butter ice cream,  
green apple puree, vanilla custard cream, cinnamon

iced essence of pandanus parfait, belgium milk chocolate whip,  
dark chocolate panacotta, cocoa sable biscuit

kapiti raclette , apricot puree, sesame lavosh

## SAMPLE DINNER

### AMUSE BOUCHE

Crisp reef fish, coconut salad

### ENTRÉE

teriyaki walu, sushi rice, coconut & yuzu puree,  
micro radish & galangal salad

filo crusted mahimahi, israeli cous cous sundried tomatoes, preserved lemon,  
green harrisa emulsion, curry foam

pan seared scallop, salad of tomato, crab, mint & cucumber,  
smoked tomato consommé

### MAIN COURSE

pan fried coral trout, Jerusalem artichoke, pencil leek, handmade macaroni  
crab and oyster mushroom emulsion

oven roasted lamb loin, dehydrated kalamata olives,  
lamb jus, chermoula , smoked eggplant puree, porcini gnocchi

free range chicken roulade, tomato polenta, micro chard,  
pancetta, cauliflower & tarragon dressing

### ACCOMPANIMENTS

green salad, parmesan, balsamic dressing

### DESSERT

raspberry mousse, chocolate brownie, berry gel, vanilla ice cream

bomba alaska, papaya ice cream, coconut cake, passionfruit jelly, italian meringue

port nicholson soft chesse, fig & walnut jam, sesame seed lavosh