



# FIJI FUSION CUISINE

## ISLAND STYLE

### **Menu # 1 Fusion Menu**

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#### **Starter**

##### **Aloo Tikka**

*Spiced potato patties topped with chopped onions and chickpeas. Dinner served with mint and tamarind chutney.*

#### **Salad**

##### **Fiji Fusion Salad**

*Spinach, purple cabbage, carrot, tomato and red onions topped with shaved coconut and cassava croutons. Dinner served with a house made pineapple and lime vinaigrette dressing.*

#### **Beverage**

##### **Pina Colada**

*Deliciously sweet coconut cream blended with fresh pineapple. Topped with handmade vanilla whip cream and a maraschino cherry.*

#### **Entrée**

##### **Buttered Curry**

*Fresh cream with tomatoes, cashews, onions, garlic and ginger. Cooked down together with Chef Riks' Indian buttered spice blend.*

##### **Marinated Lamb Chop**

*Succulent grass fed New Zealand lamb in a delicate yogurt marinade with garlic, ginger, fresh herbs and tempered spices. Seared over a charcoal BBQ, then oven baked until tender. Topped with fresh coriander. Dinner served with Royal Himalayan steamed Basmati rice and traditional Fijian Indian pickles.*

#### **Dessert**

##### **Pineapple Upside Down Cake**

*Tropical delight! Dinner served with Winegars vanilla ice cream.*

## Menu # 2 Fusion Menu

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### Starter

#### **Tandoori Seasoned Chicken Wings**

Marinated whole chicken wings in a Indian style yogurt with freshly ground spices. Dinner served with sliced Walla Walla sweet onions and fresh lemons.

### Salad

#### **Mana's Salad**

Butter leaf lettuce, red radish, heirloom tomatoes and sliced red onions. Topped with fennel seed lemon dressing and taro root crisps.

### Drink

#### **Tropical Fruit Punch**

Pineapple, orange, guava and mango juice combined and served over ice.

### Entrée

#### **Pan Roasted Lobster Tail**

Wild caught lobster steamed and grilled in Himalayan salted butter. Topped with a lime coconut cream gravy.

#### **Caramelized Flank Steak**

Succulent, sweet and mildly spicy marinated beef flank steak. Topped with roasted sesame seeds and fresh squeezed lime. Dinner served with garlic butter mashed cassava root and grilled asparagus.

### Dessert

#### **Vinman's Lemon Bar**

Shortbread crust with a tangy lemon curd filling.

## Menu # 3 Traditional Indian

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### Starter

#### **Samosa**

Choice of Seasoned chicken or lamb with green peas and potatoes wrapped in a crispy flour pastry. Dinner served with tamarind and mint chutney.

### Soup

#### **Boiled Dhal**

Mildly spiced split yellow peas boiled with freshly pounded garlic and ginger, Walla Walla sweet onions, carrots, long green beans and young purple eggplant. Dinner served with freshly chopped coriander and lime.

### Beverage

#### **Mango Lassi**

Fresh mango purée with rich, creamy yogurt blended together and served chilled.

### Dessert

#### **Gulab Jamun**

An Indian delicacy made from milk dough and fried until golden brown. Served in a cardamom syrup.

### Entrée

#### **Tikka Masala**

Choice of meat roasted and marinated in an Indian style yogurt. Simmered to perfection in a rich tomato gravy with subtle flavors of coriander, cumin seed and gram masala. Topped with fresh coriander and cream.

#### **Coconut Paneer**

Diced Indian cheese tossed in herbs and spices and cooked into a coconut gravy.

### Sides

#### **Aloo Paratha**

Whole wheat flatbread stuffed with seasoned mashed potatoes, freshly ground cumin and mustard seed with roasted garlic. Grilled in ghee until golden brown. Dinner served with Royal Himalayan steamed Basmati rice and traditional Fijian Indian pickles.

## Menu # 4 Vegetarian Option

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### **Starter**

#### **Bhaji**

Savory Indian fritter. Chopped spinach, onion and garlic with a chickpea batter. Fried to perfection and served with a coriander chutney and carrot raita yogurt dip.

### **Soup**

#### **Fried Dhal**

Mildly spiced split yellow peas boiled with ghee until tender. Fried onions, garlic and curry leaves are slowly simmered together. Garnished with chopped coriander and fresh lime.

### **Beverage**

Fresh young coconut served chilled.

### **Entrée**

#### **Buttered Paneer**

Indian cheese chunks marinated in fresh spices, cream, tomatoes cashews, onions, garlic and ginger. Cooked down together with Chef Riks' hand blended Indian buttered seasonings.

#### **Aloo Gobi**

Yukon gold potatoes and cauliflower sautéed with onions, Indian spices and fresh herbs. Dinner served with Royal Himalayan steamed Basmati rice, Roti-unleavened whole wheat flatbread and traditional Fijian Indian pickles.

### **Dessert**

#### **Winegar's Banana Cream Pie Ice Cream**

Banana custard ice cream swirled together with bite size pie crust pieces. Sprinkled with shredded toasted coconut.

## **Menu # 5 Traditional Fijian**

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### **Starters**

#### **Tropical Fruit Plate**

*Pineapple, Mango, Papaya and fresh young coconut chunks. Dinner served with a pineapple purée sweetened cream cheese.*

#### **Island Style Flank Steak Skewers**

*Succulent, sweet and mildly spicy marinated beef flank steak on a skewer. Topped with roasted sesame seeds.*

### **Beverage**

#### **Fresh Young Coconut**

*Whole coconut served chilled.*

### **Dessert**

#### **Winegars Banana Cream Pie Ice Cream**

*Banana custard ice cream swirled together with bite size pie crust pieces. Sprinkled with shredded toasted coconut.*

### **Entrée**

#### **Island Life BBQ Chicken**

*Chicken marinated in fresh lime juice, Himalayan rock salt and freshly pounded black pepper corns. Cooked over a charcoal BBQ and drizzled with a sweet chili glaze.*

#### **Kokoda**

*Fijian style ceviche. Sushi grade Ahi tuna marinated in lemon and lime. Then combined with coconut milk, finely diced tomato, chili and salt. Served chilled in a coconut shell.*

#### **Palsalmi**

*Walla Walla sweet onion, chili, garlic, lime and coconut milk. Wrapped in taro leaves and baked until tender. Dinner served with fire roasted Yukon potatoes and Cle Elum Bakery garlic cheese bread.*