



FIJI FUSION CUISINE

ISLAND STYLE

Starters

Tandoori Seasoned Chicken Wings

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

Samosa

Choice of Seasoned chicken or lamb with green peas and potatoes wrapped in a crispy flour pastry. Served with tamarind and mint chutney. Vegetarian option available.

Pan Fried Alaskan Cod

Fresh Alaskan Cod breaded and fried. Served with a succulent coconut curry cream.

Fried Okra

Young, tender okra spears sautéed with caramelized onions, garlic and ginger in freshly tempered spices.

Bara

Fiji Fusion's spin on Falafel. Ground yellow split peas, chilies and spices deep-fried and served with mint and tamarind chutney.

Fried Cassava

A buttery flavored root vegetable fried until golden brown and served with a sweet chili dipping sauce.

Tropical Fruit Plate

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

Chicken Skewers

Chicken breasts marinated in freshly pounded garlic, ginger and spices. Pan fried and served with house made peanut mint chutney.

BBQ Sea Scallops

Sea Scallops sautéed in butter and topped with a creamy tomato Marsala and fresh coriander.

Aloo Tikka

Spiced potato patties topped with chopped onions and chickpeas. Served with mint and tamarind chutney.

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.

Hummus with Veggies and Fresh Made Indian Flat Bread

Tender chickpeas creamed together with avocado, freshly pounded cumin seed and black pepper. Served with an array of fresh cut vegetables and homemade traditional Indian flatbread.

Island Style Flank Steak Skewers

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

Kebab – Indian Meatball

Choice of ground chicken, pork, beef or lamb, marinated with lime, fresh spices and served with a creamy tomato and turmeric curry sauce.

Main Course – Non-Vegetarian

Protein Selection

Chicken, Duck, Pork, Beef, Lamb, Bone-in Goat, Halibut, Shrimp, Paneer - A traditional Indian cheese.

Fijian Indian Curry

Subtle and creamy brown curry. Prepared with onions, tomatoes, garlic, ginger and freshly blended spices and herbs. Served with basmati rice.

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. Served with basmati rice.

Naki

Clams boiled in coconut cream sauce with sliced ginger, garlic, onions, bok choy and carrots. Served with fried cassava root.

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 with a side of fried cassava root.

Pan Roasted Lobster Tail

Wild caught lobster tail steamed and grilled in Himalayan salted butter. Topped with a lime coconut cream gravy and served with mashed cassava root.

Island Style Pork Ribs

BBQ seared Pork ribs soaked in a tropical marinade. Oven baked to perfection and served with roasted Yukon potatoes.

Coconut Curry

Rich, smooth curry cooked with coconut, ginger, garlic blended in spices and fresh herbs. Topped with a touch of cream. Served with basmati rice.

Buttered Curry

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

Kebab – Indian Meatballs

Choice of ground chicken, pork, beef or lamb, marinated with lime, fresh spices and served with a creamy tomato turmeric curry. Served with basmati rice.

Fijian Lolo

An authentic Fijian coconut soup with sliced ginger, garlic, carrots and bok choy. Choice of chicken or fish. Served with tender sweet potato.

Miti

Fijian local favorite. Pan fried Halibut topped with fresh coconut milk, coriander, mint, red onion and fresh squeezed lime. Served with boiled cassava.

Palsalmi

Corned beef with onion, chili, garlic and coconut milk. Wrapped in taro leaves and baked until tender. Served with fried cassava root.

Caramelized Flank Steak

Succulent, sweet and mildly spicy marinated beef flank steak. Topped with roasted sesame seeds and fresh squeezed lime. Served with grilled asparagus and steamed jasmine rice.

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. Served with oven roasted Yukon potatoes.

Stir Fry

Carefully selected fresh cut vegetables with your choice of meat, sautéed in sesame oil and served over steamed jasmine rice. Vegetarian options available upon request.

Alaskan Salmon

Wild caught Alaskan Salmon pan grilled in a lemon butter glaze. Served with sautéed seasonal vegetables and steamed jasmine rice.

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. Served with mashed Cassava root.

Chop Suey

Marinated choice of meat fried with garlic and ginger. Combined with crisp veggies then cooked to perfection in a thick gravy. Served over steamed jasmine rice. Vegetarian options available upon request.

Sweet Chili Pork

Pork shoulder marinated in fresh pounded garlic, ginger and chili. Cooked to perfection and served with steamed jasmine rice.

Vegetarian

Saag Paneer

Tender pieces of Indian cheese dressed in delicate spices and creamed together with fresh spinach. Served with Basmati rice.

Paneer Tikka

Indian cheese marinated in pounded garlic and ginger with an array of freshly hand ground spices. Cooked on a high heat to infuse all the ingredients. Served with Basmati rice.

Aloo Tikka Masala

Yukon gold potatoes roasted and marinated in a creamy tikka masala. Served with Basmati rice.

Aloo Gobi

Yukon gold potatoes and cauliflower sautéed with onions, Indian spices and fresh herbs. Served with Basmati rice.

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. Served with Basmati rice.

Coconut Paneer

Diced Indian cheese tossed in herbs and spices and cooked into a coconut gravy. Served with Basmati rice.

Aloo Baigan

Yukon gold potatoes, tender young eggplant, and tomatoes roasted together with fresh tempered Indian spices and topped with freshly cut coriander. Served with Basmati rice.

Aloo Cabbage

Yukon gold potatoes with finely shredded round cabbage fried together in a garlic ginger paste with hand pounded cumin and mustard seed. Served with Basmati rice.

Bhindi Masala

Tender okra cooked with sautéed onion, tomatoes and fresh pounded spices. Served with Basmati rice.

Channa Masala

Chickpeas cooked over a slow burning fire, blended with spices, fresh garlic and masala tomato gravy. Served with Basmati rice.

Baigan Choka

Roasted Eggplant stewed with fresh onions, hand pounded herbs, Himalayan salt and fresh lemon. Served with Basmati rice.

Rou Rou – Fijian Stew

Taro leaves stewed with garlic, ginger and onions. Roasted with salt, pepper and fresh lime juice. Cooked in coconut cream and served with fried cassava.

Jack Fruit Masala

Fiji grown jack fruit cooked in an array of spices, Chef Riks' hand pounded garam masala and fresh garlic and ginger. Served with Basmati rice. Served with Basmati rice.

Butternut Squash

Delicate hand diced butternut squash toasted with garlic, ginger, black mustard seed and curry leaves. Served with Basmati rice.

Palsalmi

Walla Walla sweet onion, chili, garlic, lime and coconut milk. Wrapped in taro leaves and baked until tender. Served with roasted Yukon potatoes.

Rice Specialties

Biryani

Seasoned basmati rice, chopped cashews, raisins and roasted potatoes slowly cooked together in ghee with your choice of protein. Tossed with fresh mint and coriander. Served with seasonal Indian pickles.

Fried Rice

Jasmine rice fried with freshly pounded garlic and ginger and egg. Combined with fresh chopped crisp vegetables. Tossed in a rich, bold dark soy sauce with fresh herbs.

Fijian Chicken Pulao

Generously seasoned chicken and basmati rice cooked together in ghee with onions, garlic, ginger and curry leaves. Tossed with fresh coriander and served with seasonal Indian pickles.

Salads and Chutneys

Fiji Fusion Salad

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

Mana's Salad

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

Manas Mint Chutney

Hand pounded fresh mint, onion, garlic, ginger, Himalayan salt, stone ground black peppercorns and fresh lemon juice.

Cucumber Salad

Delicate baby greens and thinly sliced cucumbers with a sweet coconut dressing. Topped with fresh herbs, sliced carrots and toasted almonds.

Tomato Chutney

Hand pounded vine ripe tomatoes, fresh coriander, onion, garlic, ginger, Himalayan salt, stone ground black peppercorns and fresh lime juice.

Raita

Finely grated carrots with freshly pounded cumin seed combined together in a Indian style yogurt.

Soups

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.

Egg Flower

Mildly seasoned chicken bone broth boiled with scallions, organic fresh farm eggs and topped with spring onions.

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. Served with freshly chopped coriander and lime.

Breads

Roti

Unleavened whole wheat flatbread.

Chila

Savory Indian pancake with fresh pounded herbs and spices, grilled to perfection. Served with your choice of chutney.

Naan Bread

Dhal Roti

Unleavened whole wheat flatbread filled with mildly spiced yellow peas.

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 and served with homemade raita (carrot yogurt dip).

Garlic Naan Bread

Desserts

Pineapple Upside Down Cake

Tropical delight! Served with Winegars vanilla ice cream.

Winegar's Banana Cream Pie Ice Cream

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

Chocolate Custard Pie

Indulgent chocolate Italian custard, layered with ribbons sweet and smooth salted caramel, all packed into a toasted graham cracker crust. Topped with house made whipped cream and drizzled with chocolate and caramel.

Coconut Macaroons

Toasted mounds of crispy, chewy coconut, bottoms hand dipped and drizzled in smooth dark chocolate ganache or filled with a house made, tart raspberry jam.

Gulab Jamun

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

Lemon Bar

Shortbread crust with a tangy lemon curd filling.

Key Lime Pie

Sweet and refreshing , fresh squeezed key Lime pie. Poured into a lightly toasted graham crust and topped with house made whipped cream topped with a fresh slice of key lime.

Kids Menu

Chicken And Potatoes

Breaded and pan fried chicken tenderloins with hand cut rustic potatoes fries.

Fiji Melt

Roasted ham and white cheddar cheese with grilled pineapple on Cle Elum Bakery's Dutch crunch bread. Served with fresh fruit and cassava chips.

Chicken Fried Rice

Jasmine rice fried with freshly pounded garlic and ginger, fresh cut carrots, crisp green veggies and egg then tossed in a light soy sauce.

Beverages

Masala Tea

Loose leaf black tea and milk simmered with a fragrant blend of whole spice. Sweetened with raw cane sugar.

Mango Lassi

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

Fresh Young Coconut

Whole coconut served chilled

Golden Milk Latte

Milk simmered with turmeric, cinnamon, cardamon seeds, ghee and lightly sweetened with honey.

Tropical Fruit Punch

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

Pina Colada

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

Specially designed menus upon request including organic options, locally sourced meats, vegan, vegetarian, gluten-free and allergen friendly.