



Sheraton[®]

FIJI RESORT



Easter Dinner at Ports O' Call

3 COURSE SET MENU

ENTRÉE

LOBSTER BISQUE

Ports O Call Lobster bisque with mussels, prawns, scallops and herb twister

OR

BEEF CARPACCIO

Beef Carpaccio, steak tartare quenelles, herb crusted melba, shaved pecorino, egg yolk confit, and black pepper truffle aioli

MAINS

LOCAL CHICKEN BREAST

Sous vide chicken breast medallion, polenta and caramelized onion cake, blistered cherry tomato, balsamic glazed carrots and pesto foam

OR

GRILLED FRESH CAUGHT FISH

Celery scaled fish with saffron-tomato fumet, black caviar and pommet paille

OR

TRUFFLE RISOTTO

Garden cherry tomato risotto with seasonal baby vegetables, garlic brioche crumbs and pecorino

DESSERT

CHOCOLATE FONDANT

Guanaja 70% Valrhona chocolate, Passion fruit, poached pear, freeze-dried mandarin, crispy chocolate pearl and rum and raisin ice cream.

SELECTION OF TEAS & COFFEES

English breakfast, earl grey, peppermint, chamomile, green tea

F\$125

PER PERSON

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

All restaurants and bars are cashless venues. Payment accepted only via credit card or room charge.

Terms and Conditions: Prices are inclusive of 25% government taxes.