

SHERATON & WESTIN RESORTS FIJI

Banquet Set Dinner Menus



SET DINNER MENU

(available at indoor function venue's only)

Set Menu 1 (Three course)*

F\$105.00 PER PERSON

For this set menu option, please kindly chose one entrée, one main course and one dessert from the selection below to be served on the night.

Set Menu 2 (Three course)*

F\$125.00 PER PERSON

For this set menu option, please kindly choose two entrees, two mains and two desserts from the selection below to be served alternate drop on the night.

Set Menu 3 (Three course)*

F\$150.00 PER PERSON

(Menu available at indoor functions only)

For this set menu option, please kindly choose two entrees and two desserts from the selection below to be served as alternate drop on the night. Choose two main courses for the evening, once seated .Our waithelp will take the main choice that your guest have selected

Should you wish to add side - Each side per person F\$5.00
Please select side from selection below to be served on your table as family style.

Note:-V stands for vegetarian

All prices are per person (unless otherwise stated) and effective from 1st January 2016 to 30th January 2017.

Prices are quoted in Fijian dollars and inclusive of 25% vat, service turnover tax and environmental levy.

Prices subject to change at the hotels discretion and without notice.

ENTREE

Roast beetroot carpaccio, dukkah crusted goat cheese, toasted walnut and orange dressing (V)
Green pea and rocket risotto, pecorino cheese, toasted pine nuts and herb oil (V)
Vegetables ratatouille, feta crumble, spicy tomato sauce and baby herbs (V)
Nicoise style smoked Tasmanian salmon salad with mixed herbs dressing
Sesame crusted tuna, grated coconut and citrus salsa
Sous vide chicken roulade, sundried tomato coulis, chick pea and couscous salad
Tandoori chicken and kachumber salad with mint and yoghurt dressing
Saffron risotto milinaise with braised lamb
Slow cooked lamb shoulder kofta, saffron and mint yoghurt, coriander salad and raita
Asian style Thai beef salad with Nam Jim dressing
Twice cooked pork belly, caramelized pineapple, apple puree and baby herb salad

MAIN

Fresh herb gnocchi with baby basil, tomato sugu cassa and parmesan cheese (V)
Ravioli of spinach and feta cheese, garlic brioche crumb and Napolitano sauce (V)
Polenta and caramelised onion cake with mushroom and tomato ragout (V)
Grilled local yellow fin tuna, cherry tomato risotto and citrus poached grapes
Cilantro crusted local fish fillet, potato cake and caponata
Pan fried Tasmanian salmon, herb crushed potato, braised red cabbage and blistered cherry tomato
Pan fried chicken breast, blistered, pomme puree, beetroot and red onion puree
Grilled chicken breast, caramelised onion and polenta cake, balsamic glazed carrots and Madeira jus
Indian spiced chicken breast, saffron basmati rice, green beans and butter chicken sauce
Pan fried chicken teriyaki, bok choy and pickled ginger and Japanese style steamed rice furikake
Char grilled scotch fillet, potato lyonnaise, local spinach, capsicum couli and porcini jus
Cape Grim sirloin, sauté star anise onions, local beans, garlic pomme puree and red wine jus
Pan fried beef eye fillet, potato rosti, green pea puree and shallot jus

SIDE

Fijian green beans with toasted almonds (V)
Roasted garden pumpkin, cumin and olive oil (V)
Orange spiced carrots (V)
Baby roast potatoes with garlic (V)
Mix leaf salad with French dressing (V)
Steamed local vegetables (V)

DESSERT

Lemon and raspberry torte, passion fruit meringue & vanilla crème chantilly
Chocolate delice, raspberry and beetroot glaze with honeycomb ice-cream
Sticky date and fig pudding, butterscotch sauce with vanilla ice-cream
Flourless orange cake, candied orange peel and basil glaze
Classic dark and white chocolate mousse, sour cherries and chocolate crumble
Tropical coconut tapioca, chili scented pineapple with caramelized sauce
White chocolate parfait, passionfruit curd, chocolate crunch, pineapple and coconut salsa
Mango and passion fruit panna cotta, lychee and mix berry coulis
Homemade hazelnut tiramisu served with freshly baked biscotti, full milk chocolate sauce
Chocolate mud cake, chocolate fudge and chocolate truffle on the bed of chocolate soil
Tropical fruit platter served with fresh cream and passion fruit pulp

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While Sheraton Fiji Resort and The Westin Denarau Island Resort & Spa will endeavor 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