



As part of Tokoriki Island Resort's International Guest Chef Program, visiting vibrant and passionate Australian Chef Jeremy Steele has created a Tokoriki Signature menu for you this evening featuring both local and imported produce. Chef Steele has worked and travelled extensively in Europe and Southeast Asia. Chef Steele is also renowned as a Pacific Rim Cuisine pioneer having spent many years in the South Pacific exploring and sourcing new ingredients and cooking methods. Enjoy!

ENTREE

AU\$ FJ\$

Spiced prawns - grilled cinnamon & lime seasoned prawns presented with a fusion salad of roasted island sweet potato, rice noodles dressed with miso and lemon juice \$23 \$41

Tokoriki Trio Tasting plate - : \$25 \$45
 Yellow fin tuna, smoked eggplant, whipped avocado cream on Tokoriki baked herb cracker
 Flambé scallops tossed with chilli oil, cashew nuts & chat marsala spiced cucumber
 Seared sugar cured prime NZ beef eye fillet sliced with sesame beans & beetroot

MAIN

Yasawa Wahoo - Island citrus and coconut rubbed fresh fillet, grilled & stacked \$36 \$65
 with Fiji style hummus, wilted bok choy topped with a zesty salad of mint, pistachio nuts & tart pomegranate reduction

Coral Coast Pork Medallions - panfried, tamarind basted, plated with vegetable bhajis, tomato chutney, cumin spiced yoghurt with crisp curry leaves \$39 \$70

DESSERT

\$16 \$29

Chef Steele's signature 'sweet dreams' tasting plate:-
 Pineapple & coriander with white chocolate, leaf baked banana & ginger,
 coconut rice with a passionfruit pillow

For recipes of Chef Steele's Signature dishes, visit our Tokoriki Facebook page