



ENTRÉE	AU\$	FJ\$
Soup du Jour ~ French onion with garlic crouton	9.90	18.00
Dhal Soup ~ traditional yellow split pea soup, spiced with exotic curry flavours	8.80	16.00
Kokoda ~ (koh-kon-dah) diced reef fish marinated in lime juice with coconut milk, onion, bell pepper, tomato & a hint of chilli	14.30	26.00
Citrus Prawns ~ sea prawns poached with bush lemon placed on coconut rice	19.25	35.00
Duck Salad ~ roast duck, Asian salad, lime, chilli & palm sugar with fish sauce dressing	18.42	33.50
SIDES		
Bread Basket ~ garlic, herbed, lavosh, grissini	6.87	12.50
Seasonal Salad ~ crisp greens, tomatoes, local cucumber	7.97	14.50
Potato Wedges ~ with roasted garlic aioli	6.87	12.50
French Fries ~ your choice of dipping sauce	6.87	12.50
Cassava Chips ~ local root vegetable with ketchup	6.87	12.50
Taro Chips ~ with fresh chilli & garlic sauce	6.87	12.50



MAINS	AU\$	FJ\$
<b>Curry of the day</b> ~ ocean prawn Thai red curry with steamed rice & accompaniments	28.32	51.50
<b>Surf &amp; Turf</b> ~ eye fillet char grilled to your liking with garlic prawns, truffle oil buttered beans & chateau potatoes	37.64	68.00
<b>Vegetable Pasta</b> ~ seasonal roasted vegetables with your choice of pasta & pesto, cream or fresh tomato sauce	21.72	39.50
<b>Catch of the Day</b> ~ fillet of Spanish mackerel pan fried with island spices placed on sweet potato hash, lemon sauce	27.22	49.50
<b>Vegetable Curry</b> ~ accompanied with steamed rice, roti bread, pea & potato curry & crisp papadum with accompaniments	23.37	42.50
<b>Honey Pork</b> ~ loin, baked with lime juice & Fiji honey accompanied with spinach mash & Thai curry sauce	28.32	51.50
<b>Marinated Vegetable Stack</b> ~ seasonal vegetables marinated, layered with grilled polenta, fresh herbs & feta cheese	21.72	39.50
<b>Spaghetti or Penne</b> ~ rock lobster tail meat tossed in garlic, chilli, lime juice, parsley & olive oil with parmesan cheese	28.32	51.50

Enjoy our local and imported produce with island grown herbs and spices

Chef Rainal



## DESSERT

AU\$

FJ\$

**Coconut & Lime Pudding** ~ fresh coconut & bush  
lime steamed pudding with Fiji rum syrup

\$12.38	\$22.50
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**Pineapple Lush** ~ layers of moist sponge with  
Cointreau caramelized pineapple & cream Chantilly

\$12.92	\$23.50
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**Chocolate Tart** ~ dark chocolate with ground almond  
& Fiji vanilla & banana ice cream

\$12.92	\$23.50
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**Sandy Ice Cream** ~ Tokoriki's famous vanilla ice-cream  
in praline nuts & Bailey's cream in a brandy cigar

\$10.72	\$19.50
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**Fruit Platter** ~ tropical fruits with natural yoghurt

\$10.73	\$19.50
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**Coconut Pana Cotta** ~ delicate coconut cream custard  
passion fruit coils & mixed berries

\$12.38	\$22.50
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All prices are in Fiji Dollars & include 20% Fiji Government Taxes

The Tokoriki Dining Room & Terrace are non-smoking areas

Vinaka

