



Sheraton®

SAMOA BEACH RESORT

Dinner Menu

ENTRÉE

UPOLU KEKE I'A - FISH CAKE \$28.00

Pan fried coconut crusted fish cakes, served with tomato and sweet chilli sauce

PRAWN LOLA (GF) \$36.00

Rice paper roll, filled with prawn and tropical fruits.

Served with homemade sweet chili sauce

PALUSAMI CROQUETTE (V) \$22.00

Potato and taro leave roll, fried in bread crumbs and served with a papaya salsa

MITI PALUSINA - COCONUT INFUSED MAHI MAHI (GF) \$28.00

Thinly sliced Mahi Mahi, marinated in fresh local coconut cream, lime juice, tomato and onion, topped with orange segments

I'A MATA - MARINATED RAW TUNA \$29.00

Fresh diced tuna, marinated in a ginger chili soy sauce and sesame oil.

Served with coconut and crispy taro chips

KOKO BEAN CALAMARI (GF) \$32.00

Salt and pepper marinated calamari, with a salad of cucumber, carrot and coriander.

Served with koko bean dressing

SOUPS

SUPO MOA SAMOA - CHICKEN SOUP (GF) \$22.00

Chicken broth, vegetables, coconut cream and rice

SALADS

SALATI MOA - CHICKEN SALAD \$32.00

Shredded coconut poached chicken, glass noodles, tomatoes, green beans, lemon grass, cabbage, coriander and cashew nuts, served with chili and mint dressing

KAPISI AFEGA MALE ASIASI - SEARED TUNA SALAD (GF) \$36.00

Seared tuna with beans, olives, tomato, potato, capers and poached egg

LE LALELEI O FUGALEI - LOCAL GARDEN SALAD (V, GF) \$22.00

Homegrown lettuce, tomato, boiled egg, pineapple, green beans, cucumber, shaved coconut and star fruit vinaigrette

MAINS

POVI TUNU - SIRLOIN STEAK \$56.00

Chargrilled New Zealand Sirloin beef steak with garlic potato mash, Savaian pepper puree and sautéed vegetables. Served with bitter koko jus

BBQ PUA'A - PORK RIB \$58.00

Slow cooked pork rib marinated with Aleisa ginger and honey, accompanied by a palusami potato gratin, apple puree and coleslaw

MOA MAUKEGI - CHICKEN BREAST \$42.00

Sous-vide chicken breast with pumpkin cake, vegetables, mint and feta cheese, served with a touch of Samoan curry sauce

KALEVE MAMOE - LAMB STEW \$52.00

Braised New Zealand lamb stew with chickpea & saffron couscous

FALAI PA MASI MASI - SEARED MAHI MAHI \$48.00

Pan seared Mahi Mahi with pumpkin cake, steamed vegetables and lemongrass emulsion

I'A OLE ASO - CATCH OF THE DAY \$46.00

Locally caught fish, served with tomato rice, sautéed vegetables, taro chips and Tahitian lemon butter sauce

KALE I'A AND ULAVAI - PRAWN AND FISH CURRY (GF) \$54.00

Samoan prawn and fish, simmered in a mild coconut curry sauce, served with rice, taro and a papaya lemon grass chutney

KALE SAMOA - SAMOAN CURRY (GF) \$54.00

Fragrant curry of your choice served with rice and pumpkin sambal

CHICKEN CURRY (GF) \$42.00

FISH CURRY CURRY (GF) \$44.00

LOCAL VEGETABLE CURRY (GF) \$38.00

PENNE MEA'AI SAMI - SEAFOOD PASTA \$46.00

Penne pasta with tomato sauce, mixed seafood, garlic, herbs and onion

PALUSAMI PASTA (V) \$38.00

Fettucine pasta with palusami, onion, garlic and coconut cream, served with taro

KEKE MAUKENI - PUMPKIN CAKE (V) \$34.00

Local pumpkin cake served with sautéed vegetables and lemongrass emulsion

SIDES

FRIES \$12.00

POTATO GRATIN \$12.00

RICE \$12.00

BUTTERED VEGETABLES \$12.00

PALUSAMI \$12.00

COCONUT INFUSED POTATO MASH \$12.00

DESSERTS

PE'EPE'E TOLO - COCONUT MILK JELLY \$26.00
Chocolate mousse coconut milk jelly with mixed berry compote

PAVLOVA MAUGA - MINI PAVLOVA \$24.00
Topped with whipped cream and tropical Samoan fruits

PANIKEKE SAMOA - SAMOAN PANCAKES \$26.00
Round deep-fried Pancakes, served with chocolate mousse,
peanut crunch and vanilla ice cream

SUKALAKI TORTE - CHOCOLATE TORTE \$26.00
With lemon mascarpone cream

TIPOLO KULIMI - LEMON CUSTARD (GF) \$26.00
With tropical fruit salsa and freshly grated coconut

FUÄLA'AU'AINA FELESI - FRESH SEASONAL FRUITS \$24.00