

## ◆ COFFEE / TEA ◆

**FLAT WHITE / CAPPUCINO / CAFE LATTE /  
LONG BLACK / ESPRESSO / LONG BLACK /  
DECAFFINATED COFFEE** 8

**GREEN / CAMOMILE / PEPPERMINT  
/ JASMINE / EARL GREY / ENGLISH  
BREAKFAST / DECAFFINATED ENGLISH  
BREAKFAST** 8

**SERVED WITH WHOLE MILK / LOW FAT MILK  
/ SOY MILK**

\*All prices are inclusive of 25% Fiji government taxes. There is a 10% public holiday surcharge for all restaurants and bars. Responsibility matters, state law prohibits the consumption of alcohol by persons under the age of 18 years.

## ◆ CLASSIC COCKTAILS ◆

<b>THE COUNTESS</b>	32
A refreshing and perfectly balanced combination of vodka, campari, cranberry & orange juice, a dash of passion fruit nectar served over ice	
<b>MOSIMOSI ORCHID</b>	32
Pepe Lopez Tequila, Cherry Brandy and Sacred Hill Brut	
<b>TEQUILA ME SOFTLY</b>	34
Pepe Lopez Tequila, apple juice, soda water, chopped fruits, mint, lime slice	
<b>MOMI BAY MARTINI</b>	32
Citrusy and aromatic combination shaken using vodka, passionfruit puree, apple juice, freshly squeezed lime and simple syrup	

## ◆ SANGRIA ◆

Choice of Sparkling, Rose, Red or White wine, tropical fruits

**Red Wine Sangria:** Triple sec, Brandy, Apple and Orange juice, Red wine

**White Wine Sangria:** White Rum, Ginger ale, White wine

**Rose Sangria:** Pimms, Vodka, Orange liquor, Orange Juice, Rose wine

**Sparkling Sangria:** Peach schnapps, Vodka, Mango juice, Ginger ale, Sparkling wine

<b>BY GLASS</b>	25
<b>BY CARAFFE</b>	65

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## ◆ SIGNATURE COCKTAILS ◆

### GIN AND TONIC 35

Traditional Gin and Tonic served with your choice of tanqueray, beefeater or bombay sapphire

### CUT GRASS 35

Light, aromatic and hydrating spa drink with Absolut, cucumber, honey, basil, seasalt and topped with tonic water

### HURRICANE 35

White and dark Rum poured over ice into a shaker with passionfruit and orange Juice

### VODKA KAMIKAZE 35

Our refreshing signature cocktail made with Vodka, Triple Sec and lime juice served over ice gently stirred, garnished with a slice of lime

### MOJITO 32

Muddled white Rum, Lime and Soda. Poured over ice and garnished with the refreshing scent of mint

### NEGRONI 38

Gin, Sweet Vermouth and Campari stirred over ice with a hint of orange

Cocktail Spirits upgrade \$10 per shot additional charge  
Absolut Vodka, Mt. Gay Rum, Bombay Sapphire Gin

All cocktails are made with fresh juice

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## ◆ WINE LIST ◆

### ROSE GLS BTL

**STILETTO RANCH** Nz 20 90

zingy wine that is all fresh cranberry and strawberry

**PINOT GRIGIO ROSE DOC** Italy 95

dry and soft and well balanced with apple citrus flavours

**DE BORTOLI KING VALLEY ROSE ROSE** Aus 130

exciting nose of peach and pomegranate with wild herbs

### GEWURTZTRAMINER

**GROVE MILL MARLBOROUGH** Nz 90

fresh and spicy with flavours of lychee and pear

**VINA ESMERALDA D.O. CATALUNYA** Spain 90

fragrant, floral with delicate nuances of exotic fruit and a

### PREMIUM BEERS

**CORONA** LAGER mexico 19

**HEINEKEN** LAGER netherlands 19

**ASAHI** LAGER japan 21

**BOHEMIA** LAGER mexico 16

**TECATE BEER** LAGER mexico 16

**STRONGBOW ORIGINAL APPLE CIDER** 19

**STRONGBOW DRY APPLE CIDER** 19

**STRONGBOW PEAR CIDER** 19

### LOW ALCOHOL BEERS

**STEINLAGER** 2.5% LAGER nz 16

**MAC VICIOUS** 2.5% LAGER nz 16

### LOCAL BEERS

**VONU PURE LAGER** 16

**FIJI PREMIUM** 16

**FIJI BITTER** 14

**FIJI GOLD** 14

## ◆ BEER LIST ◆

## ◆ THREE HUNDRED ISLANDS ◆

Three Hundred Island Ginger Elixir is a zingy and refreshing premium drink made from Fijian ginger, vanilla bean, honey, pure Fijian water and absolutely nothing else. It is produced by local, social enterprise Three Hundred Islands, who creates gourmet food & beverage products that capture the authentic taste of the Fijian archipelago made up of more than 300 islands.

With its bold and unique flavour, we've created a range of ginger-inspired cocktails for you to enjoy.

Made with 100% Fijian grown produce, the Ginger elixir ingredients are sourced from across the islands. Pink ginger is a succulent, exotic herbal medicine with boundless health benefits and is sourced from the perfect conditions of Nausori and the Central Division of Viti Levu.

The bees who produce the beverage's dark honey, rich in antioxidants, feast on pollen from Fijian tropical fruit trees across the Ba, Taveuni and Ra regions.

And finally, premium vanilla beans are sourced from Wainadoti and across Vanua Levu. As a seven-year crop they are highly-prized and require specialty farming to protect the crop from volatile tropical weather.

## ◆ WINE LIST ◆

### RIESLING

GLS BTL

**PEREGRINE CENTRAL OTAGO** Nz 199  
fresh flavours of elder flower, lime and lemon peel is balanced by a mineral acidity

**GRANT BURGE THORN** Aus 159  
delicate mid palate is filled with flavours of lime, green apple and lemon that lead to a long and chalky finish

### MALBEC

**WOLF BLASS YELLOW LABEL** Aus 160  
soft, medium-bodied red wine with vibrant, lifted aromas of red cherry, blackberry plum and subtle notes of violet and spice. Fine tannins give structure and finesse to a generous juicy palate

### CABERNET SAUVIGNON

**BABICH CABERNET, HAWKES BAY** Nz 20 99  
deeply coloured, with berry plum and spice flavours - well rounded finish

**WOLF BLASS YELLOW LABEL** Aus 155  
rich flavours of dark plum, blackberry and cassis

**TAYLORS ESTATE** Aus 30 135  
rich expressive flavours of cassis, mulberry and a hint of eucalyptis

**EAGLE HAWKE CABERNET SAUVIGNON** Aus 90  
dark berries and black currant on the nose follow through to a medium bodied palate with lingering fruit and a soft tannin finish

**RESCHKE VITULUS** Aus 195  
blackcurrant and dark chocolate flavours upfront and savoury notes to finish

### SHIRAZ

**TEMPUS TWO** Aus 22 99  
concentrated blackberry and cherry flavours

**MOUNT LANGI GHIRAN BILLI BILLI** Aus 22 135  
luscious red and black fruits paired with structured tannins and mouth-watering acidity

## SHIRAZ

GLS BTL

**WIRRA WIRRA CATAPULT** Aus 169  
silky texture and juicy mid palate sweetness of mixed berries, plums and spice is supple

**BLACK CHOOK** Aus 120  
generously loaded with dark fruits, the palate is balanced by fine, supple tannins and sweet spice

**RAWSONS RETREAT COLLECTION** Aus 115  
full bodied varietal flavours of raspberry and blackcurrant

**TURKEY BUTCHERS BLOCK** Aus 190  
brimming with juicy dark berry fruits and structured with fine, supple tannins

**DE BORTOLI WOODFIRE HEATHCOTE** Aus 130  
plump, dark fruits, blueberry, spice and liquorish

**RESCHKE BULL TRADER** Aus 180  
sandlewood-like and chocolate up front, finishing with savoury and spicy notes

## ROSE

**PEREGRINE CENTRAL OTAGO** Nz 199  
vibrant cherry blossom and wildflower aromatics with a balance of natural fruity sweetness

**WIRRA WIRRA MRS WRIGLEY** Aus 140  
poached strawberries and guava and a crisp, refreshing finish

**TURKEY FLAT ROSE** Aus 165  
playful, fresh peach, tangerine peel. alluring bouquet with nice florals and a light smattering of red fruit, with great clean crisp mouthful of flavour with a refreshing finish

**MCGUIGAN DRY ROSE SINGLE BATCH** Aus 130  
intense flavours of fresh strawberries and cream with hints of citrus fruits

**REESCHKE DRY ROSE** Nz 180  
fragrant berry fruits, fresh currants and clean dry finish

**STILETTO RANCH** Nz 20 90  
zingy wine that is all fresh cranberry and strawberry

## ◆ RUM COCKTAILS ◆

**LOUNGE COLADA** 32  
Fiji honey rum, Fiji coconut rum, coconut cream, syrup, pineapple juice

**SPICY BOYS** 33  
Fiji spiced rum, Fiji coffee rum, lemon, ginger ale

**TRY LOUNGE** 35  
Fiji white chocolate rum, Fiji coffee rum, Pepsi

**COCO PASSION** 33  
Fiji white rum, Fiji coconut rum, passionfruit nectar, soda water

**FIJIAN TAI** 33  
Bounty dark rum, Fiji white rum, orange curacao, orange juice, pineapple juice, Fiji spiced rum

**RATU DARK** 32  
Ratu dark rum, fresh lemon juice, simple syrup, ginger beer

**RATU STRIP** 32  
Ratu spiced rum, Fiji coconut rum, orange juice, pineapple juice

**RATU GINGER LOVE** 35  
Ratu spiced rum, ginger beer

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**SAUVIGNON BLANC**

**GLS BTL**

**WOLF BLASS RED LABEL SEMILLON** Aus 24 115  
clean, crisp lemon and grassy notes

**DOG POINT, MARLBOROUGH** Nz 159  
strong citrus characteristics leading into tropical tones

**WAIPARA HILLS, MARLBOROUGH** Nz 28 139  
citrus and crushed herbs aromas with rich fruit intensity and a bright refreshing finish

**MCGUIGAN PRIVATE BIN** Aus 20 95  
layers of soft citrus fruit flavours passionfruit, cut grass and hints of peach

**WOLF BLASS EAGLE HAWK** Aus 80  
the palate is bright and lively, with juicy fruit flavours, a light body and a clean, refreshing finish

**BABICH BLACK LABEL MARLBOROUGH** Nz 120  
fruit notes of mandarin, red apples, passionfruit with the spectrum of lime, lemon and feijoa

**CHARDONNAY**

**TEMPUS TWO COPPER WILDE** Aus 25 125  
mouth filling and creamy ripe stone fruit flavours

**TEMATA ESTATE VINEYARD** Nz 159  
shimmers with fresh lime, grapefruit, passionfruit and vanilla

**ROTHBURY ESTATE** Aus 15 75  
palate is flavoursome and creamy with highlighted notes of nougat and hazelnut praline

**RIESLING**

**PENFOLDS KOONUNGA HILL** Aus 159  
citrus carries through to the palate amid delicate fresh ginger

**MUDHOUSE WAIPARA,** Nz 29 139  
flavours of mandarin and mineral spice. hints of limey acid blends with natural sweetness

**TAYLORS CLAIRE VALLEY** Aus 135  
lemon and kaffir lime citrus characters abound, followed by layers of subtle blossom and enticing floral nuances

◆ **GINGER ELIXIR** ◆  
**MOCKTAIL**

**KAVITI HONEY** 18  
Ginger elixir, soda water

◆ **GINGER ELIXIR** ◆  
**COCKTAILS**

**FIJIAN MULE** 32  
Fiji coconut vodka, ginger elixir, fresh lime juice, soda water

**SUNDOWN PARADISE** 28  
Ratu spiced rum, ginger elixir

**GINGER MOJITO** 34  
Bati spiced rum, ginger elixir, soada water, lime juice

**GINGER COSMO** 34  
Czarina vodka, triple sec, ginger elixir, cranberry juice

**GINGERITA** 28  
Regal gin, ginger elixir, lime juice

**DARK & STORMY** 39  
ratu dark rum, ginger elixir, gingerale, fresh lime juice

**MOMI MULE** 34  
Czarina vodka, ginger elixir, soda water, lime juice

**MOMIPRIOSKA** 34  
Czarina vodka, ginger elixir, lime juice, brown sugar

**SENIBUA** 34  
Regal gin, ginger elixir, triple sec, blue curacao, lime juice

**GINGER PUNCH** 32  
Regal gin, ginger elixir, tonic water, brown sugar

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## ◆ WHISKY COCKTAILS ◆

<b>CHIVAS COLLINS</b> Chivas regal 12yrs, sprite, soda water, green apple	45
<b>JOHNNIE &amp; GINGER</b> Johnny walker red, lime juice, ginger ale	32
<b>OLD FASHION</b> Chivas regal 12yrs, angostura bitters, brown sugar, orange slice	39
<b>MANHATTAN</b> Canadian club, vermouth, angostura bitters	35
<b>WHISKY SOUR</b> Wild turkey, fresh lemon juice, egg white, syrup	32
<b>LAGOON LOUNGE SOUR</b> Ballantine's finest, fresh lemon juice, syrup, red wine	32
<b>WHISKY SMASH</b> Jack Daniels, lemon juice, syrup, mint leaves	39
<b>RATU JACK</b> Ratu spiced rum, Jack Daniels, Pepsi, lime	35

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## ◆ WINE LIST ◆

	GLS	BTL
<b>MERLOT</b>		
<b>MATUA, HAWKES BAY</b> Nz vibrant aromas of damson plum, blackcurrant and red berries. a fleshy mid palate and natural fruit sweetness		125
<b>GRANT BURGE HILLCOT</b> Aus concentrated flavours of red berries and sweet mocha with a silky mid palate of dark chocolate and vanilla along with a fine tannin structure		149
<b>MUDHOUSE</b> Nz flavoursome lines of blackcurrant liquorice and dried herb		139
<b>PINOT GRIS/PINOT GRIGIO</b>		
<b>SPINY BACK</b> Nz notes of pear, lemon curd and bright florals	25	99
<b>WAIPARA HILLS</b> Nz driven by crisp, acidity and alive with apple, pears and ginger notes		130
<b>MOUNT LANGI GHIRAN BILLI BILLI</b> Aus pear and lychee characters dominate the mid palate with texture and acid balance giving depth and length		120
<b>PEREGRINE CENTRAL OTAGO</b> Nz overflowing with ripe pear, peach, mango and grapefruit notes		195
<b>BLACK CHOOK</b> Nz lifted florals notes with baking spice, nashi pear and red apple	28	120
<b>SADDLEBACK CENTRAL OTAGO</b> Nz a dry pinto gris with floral, citrus and ginger aromatics and flavours of fresh pear, apricot and stonefruit		185
<b>DELLE VENEZIE DOC</b> Italy harmonious and soft with an aftertaste reminding almonds		95
<b>BABICH MARLBOROUGH</b> Nz stone fruits and spice flavours with a soft finish, medium dry in style		120
<b>DOWN THE LANE ARNEIS RIVERINA</b> Aus pear, honeysuckle and mixed peel characters are infused with lemony acid		95
<b>RESCHKE PINOT GRIS</b> Aus fleshy flavours of stone fruit and nashi pear		95

# WINE LIST

## PREMIUM BLENDS

**TEMATA BULLNOSE SYRAH** Nz 299  
flavours of fresh blackberries, plum sauce, cinnamon and lavender

**PENFOLDS KOONUNGA HILL CABERNET SHIRAZ** Aus 30 159  
tannins appear effortlessly and enmeshed within fruit, namely white cherry and rhubarb

**TEMPUS TWO CAB MERLOT** Aus 20 95  
full bodied wine exhibiting rich berry fruit, cassis, chocolate and sandelwood characters

**DE BORTOLI WINDY PEAK CABERNET SAUVIGNON MERLOT** Aus 99  
rich flavours of blackcurrant with fine tannins

## PINOT NOIR

**DOG POINT, MARLBOROUGH** Nz 295  
fragrant, aromatic pinot noir with seductive floral, cherry and subtle spice flavour

**MATUA, MARLBOROUGH** Nz 26 125  
bright and smooth with red fruit flavours and just enough oak

**LITTLE YERING** Aus 28 139  
soft and juicy, lovely mix of elegant fruit savoury spice and earthy undertones

**WAIPARA HILLS** Nz 159  
brambly red fruits are complemented with layers of earth and spice

**BABICH MARLBOROUGH** Nz 120  
an early hit of strawberry and plum mix with bramble / raspberry notes

**DE BORTOLI REGIONAL RESERVE** Aus 125  
flavours of cherry, red fruits and background spice, soft and supple

## MERLOT

**WOLF BLASS YELLOW LABEL** Aus 159  
smooth red wine with dark fruit aromas of plum and cassis, a touch of oak spice and hints of varietal leafiness

# SPIRIT LIST

## VODKA

**FIJI COCONUT VODKA** 18  
**TITOS HANDMADE VODKA** 19  
**ABSOLUT PEACH** 19  
**ABSOLUT VODKA** 19  
**ABSOLUT CITRON** 19  
**ABSOLUT MANDARIN** 19  
**GREY GOOSE** 24  
**BELVEDERE** 26  
**ABSOLUT ELYX** 32

## GIN

**BOMBAY SAPPHIRE** 19  
**BEEFEATER** 20  
**PLYMOUTH SLOE** 24

## BLENDED WHISKEY

**CANADIAN CLUB** 20  
**JOHNNY WALKER RED** 21  
**BALLANTINES FINEST** 18  
**JOHNNY WALKER BLACK** 22  
**CHIVAS REGAL** 22  
**BALLANTINES 17YO** 28  
**CHIVAS REGAL 18YO** 39  
**SUNTORY THE CHITA JAPANESE WHISKY** 35

## SINGLE MALT

**ABERLOUR 12YO** 28  
**THE GLENLIVET 15YO** 34

## IRISH

**JAMESON** 19

## BOURBON

**JACK DANIELS** 22  
**WILD TURKEY** 21  
**JIM BEAM** 22  
**MAKERS MARK** 22

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## RUM

<b>BUNDABERG RUM</b>	20
<b>CAPTAIN MORGAN RUM</b>	20
<b>FIJI RUM CO. DARK OR WHITE</b>	16
Flavour infused with coconut, golden honey, spices & coffee	
<b>MALIBU</b>	18
<b>MOUNT GAY RUM</b>	22
<b>HAVANA CLUB ANEJO RESERVE</b>	25
<b>FIJI PREMIUM RUM</b>	19
Ratu Dark	
Ratu Spiced	
Ratu Signature	
<b>FIJI RUM CO. TASTER</b>	49
Choose from 4 Fiji Rum shooters	

## TEQUILA

<b>PEPE LOPEZ</b>	20
<b>OLMECA</b>	22
<b>PATRON SILVER</b>	28

## LIQUEUR

<b>GALLIANO AMARETTO</b>	20	<b>KALHUA</b>	20
<b>BAILEYS</b>	20	<b>MIDORI MELON</b>	20
<b>CAMPARI</b>	20	<b>ORANGE CURACAO</b>	12
<b>COINTREAU</b>	20	<b>PEACH SCHNAPPS</b>	12
<b>DOM BENEDICTINE</b>	19	<b>PIMMS</b>	17
<b>DRAMBUIE</b>	19	<b>RICARD</b>	19
<b>FRANGELICO</b>	18	<b>TIA MARIA</b>	20
<b>GRAND MARNIER</b>	18	<b>TRIPLE SEC</b>	12
<b>JAGERMEISTER</b>	18		

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## CHAMPAGNE

GLS BTL

<b>PIPER HEIDSIECK</b> France		340
crisp, fresh, elegant, showing good complexity with hints of citrus and white fruit		
<b>LAURENT PERRIER</b> France		390
notes of citrus and white fruits, crisp succulent grapes, fresh apple and fresh almond		
<b>DOM PERIGNON</b> France		950
refreshing flavours of ripe fruit, strawberry, guava, violet and vanilla		
<b>VEUVE CLICQUOT NV</b> France		380
reminiscent of white fruits and raisins, hints of vanilla and brioche		
<b>MOËT &amp; CHANDON IMPÉRIAL</b> France		350
broad fleshy and voluptuous flavour of a fresh fruit salad		
<b>MOËT &amp; CHANDON ICE</b> France		399
powerful aroma of tropical fruits, sumptuousness of stone-fruit		
<b>MOËT &amp; CHANDON ROSE</b> France		350
a lively, intense bouquet of red fruits, floral nuances of rose and a slight hint of pepper		
<b>CANARD DUCHENE BRUT</b> France	45	310
fruit aromas intermingle with pastry notes		
<b>RUINART BRUT</b> France		395
aromas of ripe green fruit and citrus giving way to a palate of white fruit with some floral notes		
<b>RUINART ROSÉ</b> France		495
freshness and voluptuous body, expressed by an elegant bracing touch of mint and pink grapefruit		
<b>SPARKLING WINE</b>		
<b>DOMAIN CHANDON BRUT NV</b> Aus	35	180
gently creamy texture, zesty acidity and complex hints of nougat lead to a long, dry and refreshing finish		
<b>TEMPUS BLANC DE BLANC</b> Aus	22	99
concentrated fruit flavours of peach, passionfruit and green provide a fruit sweetness with a citrus finish		
<b>YELLOWGLEN YELLOW</b> Aus	26	110
crisp and elegant with dry, refined flavours. A burst of melon and citrus with a dry finish		

## WINE LIST



20 MINUTES

<b>MARRIOTT BURGER</b> 100% beef mince patty, cheddar, tomato, crispy bacon, onion, dill pickle	38
<b>GRILLED CHICKEN FOCACCIA</b> avocado, lettuce, tomato, cheddar cheese	32
<b>ZUCCHINI &amp; CAPSICUM PANINI (V)</b> pesto mayonnaise, brie cheese, lettuce	28
<b>VIETNAMESE FRIED RICE</b> prawn, assorted vegetables, rice	38
<b>FISH AND CHIPS</b> beer battered local fish, french fries, lemon, tartar sauce	34
<b>FIJIAN LAMB KORMA</b> basmati rice, roti, papadum, raita yoghurt	42

## DESSERT

<b>CREME BRULEE</b> mint, berry compote	24
<b>LOCAL SEASONAL CUT FRUITS</b> mango sorbet	22

If you have any concerns regarding food allergies,  
please alert your server prior to ordering.  
Menu can be adjusted to cater for gluten free.

\* Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illnesses.

## ◆ 5/10/20 MENU ◆

### 5 MINUTES

<b>CHILLI TARO CHIPS</b> coconut sambal	11
<b>MARINATED OLIVES</b> preserved lemon, chili, hummus, crispy bread	18
<b>CHEESE PLATTER</b> brie cheese, blue cheese, cheddar, fruit paste, cheese crackers, grissini	26
<b>HOME ROASTED NUTS</b> honey, lemon salt, Fijian bush lemon	18

### 10 MINUTES

<b>BUFFALO CHICKEN WINGS</b> blue cheese dip, bongo chili mayonnaise	24
<b>WONTON NOODLE SOUP</b> pork dumpling, spring onion, egg soup, fried shallots	22
<b>CURRIED VEGETABLE SAMOSA (V)</b> raita sauce, sweet tamarind chutney	20
<b>ASIAN STYLE SPICED PORK RIBS</b> dipping sauce	28
<b>CAESAR SALAD</b> romaine leaves, prawns, parmesan, crouton, bacon, anchovy dressing	40
<b>MOMI BAY SPICED FRIES</b> bongo chili mayonnaise	22
<b>FRIED VEGETABLE DUMPLING</b> chili soy sauce	22