



wananaavu

the real Fiji

Dinner Menu Tuesday 27th October 2009

Soup

Cream of Chicken F\$8.00

Fresh Chicken Broth in Buttered Roux, dash of Ginger and Fresh Cream

Entrée

Crumbed Calamari with Garlic Mayonnaise F\$18.00

Deep Fried Calamari, over a Bed of Lettuce topped with Garlic Mayonnaise

Main Course

Wananaavu Toa Oilei on Julienne Vegetable F\$32.00

Pan fried Chicken Supreme on a Bed of Julienne Vegetables finished in Red Capsicum sauce

Seafood Washarita in Soy Honey F\$38.00

Deep Fried Prawns, Squid and Walu in Herb Batter with Soy Honey and Vegetable

Beef Stroganoff with Buttered Fettuccine F\$21.00

Gently cooked Steak strips, Button Mushrooms, Dijon Mustard and Sour cream on a Bed of Pasta

Desserts: F\$12.00

*Banana Custard with Medley of Sauces
Baked Apple Pie with Ice Cream*

Activity Tomorrow:

10:30 - Snorkelling
14:00 - Sun Coast Tour
Please book at the reception

Wai Spa Special Tomorrow:
Coconut Body Scrub only F\$60.00



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Dinner Menu Monday 18th January 2010

Soup

Roast Garlic, Potato & Leek F\$8.00

Pan fried Leek & Potato in butter, blended smoothly with roast Garlic

Entrée

Crab & Watermelon Salad F\$21.00

Chopped Watermelon & Crab with a Fish Sauce, Lime Juice & Coriander Dressing

Main Course

Swiss Steak F\$42.00

Char Grilled Eye Fillet, Brandy Cream, Melted Cheddar & Seasonal Vegetables

Poached Walu with Coconut Sauce F\$32.00

Fresh Walu Fillet poached in Lime & Vinegar with a Coconut Sauce & Seasonal Vegetables

Chicken with Basil & Chilli Pesto F\$21.00

Sautéed Chicken Strips & a Basil Chilli Pesto folded into Fettuccine

Desserts: (12.00)

*Chocolate Mousse & Fresh Cream
Pineapple & Banana Fritters*

Activity Tomorrow:

10:30 - Handline Fishing
14:00 - Narara Village Tour
Please book at the reception

Wai Spa Special Tomorrow:
Papaya Body Wrap F\$85.00