



NEW YEARS EVE BUFFET MENU

SALADS

TOSSED GREENS TOMATO CORRIANDER AND PARMESAN
CRISP GLASS NOODLES WITH FRIED TOFU CUCUMBER AND YOGURT
GREEN BEANS WITH WASABI MAYONNAISE
WALDOLF SALAD

COLD

KOKODA-MARINATED RAW FISH WITH LEMON AND SPICY COCONUT MILK
ASSORTED SUSHI WITH WASABI AND SOY SAUCE
SEAFOOD VOL-AU-VENT
CALAMARI IN CHILLI LIME CORRIANDER DRESSING

HOT

PRAWN CRUMBED IN COCONUT
MUD CRAB WITH SWEET CHILLI
OCTOPUS WITH A SPICY SAUCE
MUSSEL WITH COCONUT SAUCE
BEEF GOULASH
ROASTED POTATOES AND STIR FRY VEGETABLES

FROM THE ISLAND LOVO

PICKLED PORK LEG
CHICKEN
WHOLE BAKED FISH
PALUSAMI
DALO, YAMS AND KUMALA
STUFFED PUMKINS

CARVERY

TURKEY WITH CRANBERRY SAUCE

DESSERTS

VUDI VAKASOSO
VAKALOLO (FIJIAN PUDDING)
E CLAIRS
COCONUT JAM ROLL
STICKY DATE AND CARROT CUP CAKE
ISLAND ASSORTED TARTS
FRESH FRUIT PLATTER

FJ\$95 per person