



# CELEBRATING PACIFIC ISLAND CUISINE

## MENU

### APPETISERS

Tuna *Tataki* with Chilli-Lime-Soy  
Savai'i Clam Fritters  
Tuna Poke and Avocado with Taro Chips  
*Kale Oka* (Curry flavoured *Kokoda* - marinated fish in coconut milk)  
*Asi* (Yellowfin tuna) Chilli Cakes on Cucumber

### SALADS AND VEGETABLES

Breadfruit, Long beans, Egg Salad, with Garlic Honey Aioli  
Green Esi (Papaya) Salati  
Pumpkin, Young *Luau* (Taro leaves) and Coconut with Chilli *Pe'epe'e* (Coconut milk)  
*Fe'e* (Octopus), Crispy *Taro*, Nui (Young coconut) Noodles, Micro-greens with Lime-Coriander Aioli

### MAINS

Local Beef Short-ribs, *Luau* (Taro leaves) with Taro and Laupele (Spinach/Bele/Slippery Cabbage) Hashcakes  
Grilled *Papata* (Slipper Lobsters) with Lime Butter  
*Koko* Island Pork  
Poached Ginger Chicken  
Samoan Fried Rice

### DESSERTS

*Sasalapa* (Soursop) Chiffon Squares  
Coconut Curd Crumble  
Sticky *Misiluki* Banana Pudding with *Siamu Popo* (Coconut caramel)  
*Kumala* and Ginger Cake with *Pe'epe'e* Cream (Coconut milk)  
Pineapple Show Boats of Fruit in Season  
Vanilla Bean Ice-cream

