

## **Fork & Walk Fijian Inspired Menu**

### Appetizer and Salads

#### **Live Station**

Kokoda, Lime Marinated Walu with Coconut Cream, Onions and Tomato 🌱

Ota with Onion, Lime and Lolo 🌱

Kakana Draudrau, Mixed Salad Leaves with Tomato and Sliced Cucumber 🌱

#### **Hot Items**

“V” Wacipoke 🌱

Lamb Rourou (Bone In)

Coconut, ginger and coriander marinated grilled fish served with Miti

#### **Station**

Spicy Fijian Style Chicken Curry Bone in 🌱

Pumpkin Curry 🌱

Potato and Cow Pea Curry 🌱

Steamed Rice

#### **Chutneys & Condiments**

##### Roti

Tamarind Chutney 🌱, Fresh Tomato and Coriander Chutney 🌱, Chilli Chutney 🌱, Coconut Chutney 🌱,  
Cucumber-carrot Raita 🌱

#### **Out of the Lovo**

#### **Carving Station**

“Yava ni Vuaka Vavi” 🌱

Whole Pork wrapped in woven Coconut Leaves and Baked Underground 🌱  
“Palusami”

Taro Leaves with Tomato, Onion and Coconut Cream 🌱

Dalo, (Taro) Uto (Breadfruit), Vudi (Plantain) 🌱

#### **Dessert**

Vudi Vakasoso 🌱 Coconut Crème Pie 🌱 Pineapple Pie 🌱 Qalu 🌱

Purini with Vanilla Custard 🌱

Fresh Tropical Fruit Display and Sliced Fruits 🌱

🌱 Our Produce and Cuisine is Rooted in Nature,  
Featuring the Finest Locally and Ethically-sourced Ingredients