

Indo-Fijian Cuisine

Starters

Bhaja

Deep fried savory donuts made with chickpea flour, spinach, onions, chilies, and spices served with mango chutney

Main Course

Island Style Daal

Flavorful lentils cooked slowly with ginger, onions, garlic, Thai chilies sautéed with aromatic spices and grass-fed ghee (clarified butter)

Gota Bhaji

Organic tomatoes, Chinese eggplant, and green spinach cooked until melted, sautéed with Thai chilies, cumin and coriander seeds

Mushroom Curry

Three types of mushrooms sautéed with garlic, onions, chilies and turmeric drenched in a Fijian Masala blend that will make your mouth water with delight

Tantalizing Shrimp Curry

Sautéed garlic, onions, chilies, turmeric, shrimp and Fijian garam masala, covered in a fiery tomato sauce that will surely send your taste buds into overdrive

Sides

Raita

Organic yogurt mixed with Himalayan sea salt, cucumbers, red onion, carrots, & cumin powder

Bhat

Long grain Basmati rice cooked with peas, carrots and a touch of grass-fed ghee

Poori

A simple concoction of wheat flour and water deep fried to a flaky and golden-brown crust; soft and fluffy inside

Dessert

Ayurvedic Chocolate Truffle

Fair Trade dark chocolate ganache, with turmeric, cardamom, clove, and black pepper, rolled in roasted pistachio

Cheer for Kheer

Creamy tapioca pudding cooked with milk, topped with pistachios and flaked coconut

Indo-Fijian Masala Chai

Tea leaves from India boiled in water with crushed cardamom, cinnamon and cloves, finished with creamy milk and organic brown cane sugar

Drinks & Beverages

Red Wine, White Wine, Beer, Kava, & Fruit Infused Water