



BREAKFAST

COCONUT BANANA BREAD V

Crispy Buttery Slices Silky Date Syrup Creamy Coconut Vanilla Pouring Custard
FJD 18.00

CREPES V

Buttery Thin Pancakes Sails Coconut Ice Cream Tropical Papaya Jam
FJD 23.00

ISLAND OMELET

Coconut Infused Fluffy Golden Delight
Wild Ferns Farmed Pineapple Mozzarella Cheese Young Coconut Salad
FJD 28.00

INDIAN OMELET

Infused Exotic Mild Spices Onions Tomato Coriander Mozzarella Cheese
Mama Raj's Tomato Chutney Wild Sauteed Spinach Sails Roti
FJD 28.00

LOBSTER PRAWN QUICHE

Momi Bay Lobster Sweet Moala Prawns
Mozzarella Cheese Onions Herbs Wild Spinach
FJD 36.00

TOASTIES V

Combo Mozzarella Tasty Cheese Golden Toasted Triangles
FJD 18.00

FIJI SEASONAL VEGETABLE QUICHE V

Namaka pumpkin white orange kumala sweet onions
Farmed herbs wild spinach Mozzarella cheese
FJD 25.00

FIJI TIME FULL BREAKFAST

Fluffy Scrambled Sunnyside Up Poached Or Boiled Farmed Eggs
Mamma Raj's Creamy Rou Rou & Tomato Chutney
Wild Sauteed Spinach Chefs Casava Logs Herbed Mini Sausages Whipped Butter & Toast
FJD 42.00

SEASONAL FRUIT PLATTER

A Selection Of Succulent Fijian Fruits Based On Seasonal Availability
FJD 25

ASSORTMENT OF FIJIAN BAKERY & PASTRIES

Please Ask For Our Daily Options
FJD 20.00



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GF Gluten Free DF Dairy Free V Vegetarian



KOKODA GF DF

Line Caught Walu In Zesty Citrus Mild Bongo Spiced Infused Chilled Creamy Coconut
FJD 36.00

OTA MITI GF DF V

Tender Wild Local Ferns Crunchy Tips Hints Of Bongo Zesty Citrus Chili Chilled Creamy Coconut
FJD 29.00

MOALA STACK GF DF V

Momi Bay Silky Lobster Sweet Moala Prawns Fire Roasted Eggplant Mild Relish
Line Caught Lemon Cooked Vatu-I-Rara Fish
Infused Ota Wild Ferns Bathed In Young Creamy Coconut Miti Cream
FJD 44.00

FISH CAKES

Local Line Caught Fish Rounds Coated In Sails Spices
Garlic Aioli Dipping Sauce
FJD 26.00

URA GF

Garlic Buttery Island Village Prawns Bedded On Creamy Stoned Baked Potato
Droplets Spicy Bongo Chilli Oil
FJD 42.00

Available in main serving FJD 65.00

ISLAND CHICKEN

Slow Cooked Tender Farmed Chicken Thighs Wrapped Around Wild Creamy Spinach
Seasonal Local Farmed Vegetables Bedded On Silky Namaka Pumpkin Puree
Creamy Mozzarella Croquette
FJD 29.00

Available in main serving FJD 44.00

QOLI QOLI SEAFOOD PASTA

Ripened Tomato Mildly Spiced Creamy White Wine Garlic Reduction
Seasonal Seafood Wild Bush Coriander Oil
FJD 30.00

Available in main serving FJD 48.00

CHEFS SPECIAL OF THE DAY

Please be advised by our guest service representative
FJD 30.00

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MAIN DISHES

AJA'S LABASA FISH CURRY

Deep Ocean Line Caught Fish 180g Fillet
Bathed In A Medium To Hot Spicy Explosion Of Infused Island Flavours
Tomato Chutney Tamarind Raita Rice & Roti

FJD 46.00

FILO PARCEL **V**

Creamy Wild Spinach Wrapped In Layers Of Crispy Pastry Bedded On Silky Namaka Pumpkin
Garnished With Infused Smokey Eggplant Farmed Vegetables

FJD 34

LOBSTER & PRAWN RAVIOLI

Sweet Lobster & Prawns Creamy Kumala Gently Covered In Sails Silky Hand Made Pasta
Velvety Lemon Wine Butter Sauce Sprinkled Parmesan

FJD 48.00

NANNY'S CRUMBED CHICKEN

Tender Local Farmed Boneless Chicken Thighs Coated In Sails Breadcrumbs
Bedded On Creamy Stoned Baked Mashed Potato Poured Silky Gravy Side Salad Sails Dressing

FJD 40.00

Optional grilled chicken available

VITI STACK **V**

Mama Raj's Creamy Rou Rou Whirled In Namaka Silky Pumpkin
Combination Crispy Golden Legumes Mild Bongo Smokey Eggplant Sautéed Wild Spinach

FJD 34.00

ISLAND GRILLED VATU-I-RA FISH **GF**

Hot Stoned Seared Line Caught Fish Fillet 180g
Twice Cooked Creamy Mash Potato Broken Lemon Garlic Butter
Wild Sauteed Spinach Drizzled Bongo Chili Oil

FJD 44.00

SAILS FISH & CHIPS

Classic Golden Battered Seasoned Fish Crispy Salted Chips Trio Sauces Tomato, Seafood & Tartar Sauce

FJD 42.00

YELLOW FIN TUNA **GF**

Lightly Seared Marinated Fillets Bedded On Creamy Kumala Puree Buttery Prawns Local Farmed Vegetables

FJD 52.00

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MAIN DISHES

BULA PLATE

Crispy Battered Fish & Seasonal Seafood Sails Fish Cakes Chefs Casava Logs
Mama Raj's Creamy Rou Rou Sails Tartar & Seafood Sauce

FJD 48.00

MAMA RAJ'S SIGNATURE CRAB CURRY

Village Caught Sweet Mud Crab Swimming In A Morish Spicy Exotic Infusion
Of Ingredients Strategically Combined To Offer Mothers Native Pallet
Tomato Chutney Tamarind Raita Basmati Rice & Roti

FJD 90.00

FIJI CELEBRATION FISH GF

Line Caught Whole Fish Skin Diagonally Sliced Than Massaged In Our Marination In Mild
Herbs And Spices

Stone Oven Baked To Perfection Than Doused In Rich Hot Garlic Butter
Eaten Fijian Style With A Morish Fiery Wai Tom Tom Dipping Sauce And Cooling Coconut Miti

FJD 145.00

Please allow up to 45 minutes for preparation and cooking

CAPTAINS LOBSTER SEAFOOD PLATTER

Diver Caught Succulent Lobster Village Caught Mud Crab
Sweet Island Prawn's Tender Slipper Bugs Line Caught Sails Boat Grilled Fish Seasoned Fish Cakes
Crispy Chefs Casava Logs Fiery Wai Tom Tom And Coconut Miti Dipping Sauce
Choose From Garlic Butter, Coconut Mornay Or Half & Half Both Flavours

(Market price)

Please allow up to 45 minutes for preparation and cooking

MARKET PRICE SEAFOOD

Lobster, Slipper Bugs, Or Prawns
Choose From Garlic Butter, Coconut Mornay Or Half & Half Both Flavours

Please consult your guest service attendant

COOK YOUR OWN CATCH

FJD 28 Per Head To Choose With A Selection Of Starch And Sauces



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SAILS pizza sauce bases are an inhouse secret please enjoy

CHICKEN

BBQ Chicken creamy garlic onion capsicum
FJD 35.00

ISLAND PRAWNS

Moala Prawns, Wild spinach creamy garlic sweet chilli
FJD 45.00

BONGO BABY

Sweet Young Moala Prawns & BBQ Chicken
Fiery Bongo Chilli
FJD 45.00

ISLAND VEG

Stoned Baked Seasoned Seasonal Farmed Vegetables
Optional Bongo Chilli to spice it up
FJD 30.00

CHEESY GARLIC

Double Cheese Garlic Sauce
FJD 28.00

MARGARITA

Tasty Cheese Mozzarella Tomatoes
FJD 28.00

GARLICKY FLAT BREAD

Smokey eggplant & Raita (dipping sides)
FJD 28.00

Please Ask Your Guest Experience Member For Assistance And Allow Additional Cooking Time

Sides

BARA BITES	Golden Fluffy Mixed Spiced Legumes	FJD 7.00
BOWL OF CHIPS	Crispy Potato Chips	FJD 8.00
CHEFS CASAVA CHIPS	Crispy Spicy Seasoned Deep Fried Casava	FJD 12.00
MAMA RAJ's ROU ROU	Creamy Young Dalo Leaves, Coconut Infused Greens	FJD 12.00
MAMA RAJ'S DAHL	Combination Legumes In Aged, Perfected Homeland Recipe	FJD 7.00
SIDE CHUTNEYS	Tamarind, Tomato, Hot Bombay Tomato, Coconut	FJD 7.00
FARMED VEGGIES	Seasonal Veggies Seasoned Stone Baked	FJD 7.00
GARDEN SALAD	Local Garden Vegetables SAILS Dressing	FJD 12.00
RICE	Basmati Rice	FJD 5.00
ROTI	2 Pieces of House Roti	FJD 7.00
SAILS SECRET BLEND CROQUETTS		FJD 9.00
FAMILY'S SECRET RAITA		FJD 9.00



DESSERT

MOUNT KASI

Volcano Sticky Date Mango Larva
Coconut Caramel Island *SAILS* Vanilla Ice Cream
FJD 25.00

COCONUT SURPRISE

Coconut and Kingston Chocolate Crumble
SAILS Ice cream
FJD 25.00

MAKITALA'S CASSAVA CAKE

Warm Soft Casava Sweet Tender Coconut Crispy Cheese
Melting *SAILS* Coconut Ice Cream
FJD 25.00

KORO COCONUT PINAPPLE CAKE

Infused Golden Ba Pineapple Creamy Coconut
SAILS Pineapple Ice Cream
FJD 25.00

SAILS AFFAGATO

SAILS Espresso Ice Cream Bati Coffee Rum
Doused In Warm Vanilla Bean Anglaise
Coconut Biscotti
FJD 25.00

ICE CREAM & FRUIT

SAILS Assorted Flavored Ice Creams Seasonal Fruits
FJD 20.00



Our produce is sourced fresh locally and we aim to serve you fresh farm/sea to plate food. We use premium quality produce with line caught fish, locally caught crab, lobster, prawns, and seafood. No imported seafood substitute is made. Due to seasonal variations, we may be required to vary items. Your Guest Experience Member will advise you of any seasonal changes. Prices displayed in AUD and NZD are correct on rates as at 3/4/2022 and is printed for comparison only. All bills are issued in FJD. Please ask for today's exchange rate to check actual AUD/NZD and FJD equivalent process. Please advise your Guest Experience Member of any food allergies and dietary concerns you may have.