



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 Jam **FJD 25.00**

ISLAND OMELET V

Coconut Infused Fluffy Golden Delight Wild Ferns Farmed Pineapple Mozzarella
Cheese Young Coconut Salad **FJD 30.00**

INDIAN OMELET V

Infused Exotic Mild Spices Onions Tomato Coriander Mozzarella Cheese Mama
Raj's Tomato Chutney Wild Sauteed Spinach Sails Roti **FJD 30.00**

LOBSTER & PRAWN QUICHE

Island Reef Caught Lobster & Prawns Mozzarella Cheese Onion Herbs Wild
Spinach **FJD 38.00**

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 26.00**

FIJI TIME FULL BREAKFAST

Fluffy Scrambled Sunnyside Up Poached or Boiled Farmed Eggs Mama Raj's
Creamy Rourou & Tomato Chutney Wild Sauteed Spinach Chef's Cassava Chips
Herbed Mini Sausages Whipped Butter and Toast **FJD 45.00**

SEASONAL FRUIT PLATTER

A Selection of Succulent Fijian Fruits Based on Seasonal Availability **FJD 25.00**

ASSORTMENT OF FIJIAN BAKERY & PASTRIES

Please Ask for Our Daily Options **FJD 22.00**

AVAILABLE FROM 7AM – 2PM

*Sails Practices the Responsible Service of Alcohol Dietary or Allergy Requirements Please Consult Your Guest
Service Attendant. GF Gluten Free VGN Vegan DF Dairy Free V Vegetarian*



ENTRÉE

KOKODA GF DF

Line Caught Walu in Zesty Citrus Mild Bongo Spiced Infused Chilled Creamy Coconut **FJD \$38.00**

OTA MITI GF DF V VGN

Tender Wild Local Ferns Crunchy Tips Hints of Bongo Zesty Citrus Chilli Chilled Creamy Coconut **FJD \$32.00**

MOALA STACK GF DF

Silky Lobster Sweet Moala Prawns Fire Roasted Eggplant Mild Relish Line Caught Lemon Cooked Vatu-I-Ra Fish Infused Ota Wild Ferns Bathed in Young Creamy Coconut **FJD \$45.00**

FISH CAKES

Local Line Caught Fish Rounds

Dusted In Sails Spices Garlic Dipping Sauce **FJD \$26.00**

URA GF DF

Garlic Buttery Island Village Prawns Bedded on Creamy Stoned Baked Potato Droplets Spicy Bongo Chilli Oil **FJD \$44.00**

ISLAND CHICKEN

Slow Cooked Tender Roulades Wrapped Around Wild Creamy Spinach

Seasonal Farmed Vegetables Bedded on Silky

Namaka Pumpkin Creamy Mozzarella croquette **FJD \$30.00**

QOLIQOLI SEAFOOD PASTA

Ripened Tomato Mildly Spiced Creamy White Sauce Reduction Seasonal Seafood Wild Bush Coriander Oil **FJD \$32.00**

CHEFS SPECIAL OF THE DAY

Please Be Advised by Our Guest Service Representative **FJD \$30.00**



MAIN

BULA PLATE

Crispy Battered Island Caught Fish & Prawns Fish Cakes Chefs Cassava logs
Mama Rajs Creamy Rourou Tartar & Seafood Sauce **FJD \$52.00**

FESTIVE GOAT CURRY GF *roti contains gluten.*

Celebrate A Mini Festival of Local Flavours Spices & Techniques
Delivering Tender Boneless Goat Chutney Rice & Roti **FJD \$80.00**

FESTIVE CHICKEN CURRY GF *roti contains gluten.*

Celebrate A Mini Festival of Local Flavours Spices & Techniques
Delivering Tender Boneless Chicken Chutney Rice & Roti **FJD \$58.00**

MAMA RAJ'S SIGNATURE MUD CRAB CURRY GF *roti contains gluten.*

Village Caught Sweet Mud Crab Swimming in A Morish Spicy Exotic
Infusion Of Ingredients Strategically Combined to Offer Mothers Native
Palate Tomato Chutney Tamarind Raita Basmati Rice & Roti **FJD \$95.00**

CELEBRATION FISH GF

Line Caught Whole Dimond Cut Fish Massaged in Sails Secret Marination
Gently Stone Baked to Perfection Eaten Fijian Style with A Morish Fiery Wai
Tom Tom Dipping Sauce Cooling Miti **FJD \$145.00**

Please Allow Up To 45 Minutes for Preparation & Cooking

Line Caught Coral Trout (when available) **FJD \$185.00**

CAPTAINS LOBSTER SEAFOOD PLATTER

Diver Caught Succulent Lobster Village Caught Mud Crab and Prawns
Tender Slipper Bugs Line Caught Sails Boat Grilled Fish Dusted Fish Cakes
Crispy Cassava Logs Garlic Butter Coconut Mornay or Half & Half
Please Allow Up To 45 Minutes for Preparation & cooking
Platter Can Serve Up To 2 - 4 Guests Seasonal Availability **FJD \$460.00**

MARKET PRICE SEAFOOD Lobster Slipper Bugs Prawns Choose from Garlic Butter Coconut
Mornay or Both Flavours Please Consult Your Guest Service Attendant



MAIN

AJA'S LABASA FISH CURRY GF *roti contains gluten.*

Deep Ocean Line Caught Fish 180g Fillet Bathed in Medium to Hot Spicy Explosion of Infused Island Flavours Tomato Chutney Tamarind Raita Rice & Roti
FJD \$52.00

FILO PARCEL V

Creamy Wild Spinach Wrapped in Layers of Crispy Pastry
Silky Pumpkin Smokey Eggplant Seasonal Vegetables **FJD \$35.00**

LOBSTER & PRAWN RAVIOLI

Island Reef Sweet Lobster & Prawns Blended in Creamy Kumala Gently Cradled in Silky Hand Made Pasta Bathed in Rich Velvety Lemon Butter Reduction Sprinkled Parmesan **FJD \$48.00** *Extra Ravioli FJD \$6.00 Per Piece*

NANNY'S CRUMBED CHICKEN

Boneless Chicken Coated in Golden Breadcrumbs Creamy Stoned Baked Mashed Potato Silky Gravy Garden Salad Sails Dressing **FJD \$46.00**
Optional Grilled Chicken Thigh Available GF

VITI STACK V

Mama Raj's Rourou Whirled in Silky Pumpkin Crispy Golden Legume Patty Stacked Smokey Eggplant Sauteed Wild Spinach Bongo Oil **FJD \$34.00**

ISLAND GRILLED VATU-I-RA FISH GF

Hot Stoned Seared Line Caught Fish Fillet 180g Creamy Potato Broken Lemon Garlic Butter Wild Spinach Drizzled Bongo Chilli Oil **FJD \$52.00**

SAILS FISH & CHIPS

Classic Golden Battered Fish Crispy Chips & Tartar Sauce **FJD \$48.00**

YELLOW FIN TUNA GF

Outer Crust Lightly Seared and Seasoned Tuna Bedded on Creamy Kumala Buttery Prawns Seasonal Vegetables Bongo Chilli Droplets **FJD \$54.00**



PIZZA

SAILS pizza sauce & bases are an inhouse secret please enjoy.

CHICKEN BBQ Chicken Creamy Garlic Onion Capsicum **FJD \$38.00**

ISLAND PRAWNS Prawns Spinach Creamy Garlic Sweet Chilli **FJD \$47.00**

BONGO BABY Prawns & BBQ Chicken Fiery Bongo Chilli **FJD \$47.00**

ISLAND VEG V Stoned Baked Seasoned Seasonal Vegetables
Optional Bongo Chilli to Spice It Up **FJD \$32.00**

CHEESY GARLIC V Double Cheese Garlic Sauce **FJD \$30.00**

MARGARITA V Tasty Cheese Mozzarella Tomatoes **FJD \$32.00**

GARLICKY FLAT BREAD V Eggplant & Raita Dipping Sauce **FJD \$28.00**

SIDES

BARA BITES V VGN Golden Fluffy Mixed Spiced Legumes **FJD \$8.00**

BOWL OF CHIPS V Crispy Potato Chips **FJD \$10.00**

CHEFS CASSAVA LOGS V VGN Crispy Seasoned Deep-fried **FJD \$12.00**

MAMA RAJ'S ROUROU VGN DF Dalo Leaves Coconut Infused **FJD \$12.00**

MAMA RAJ'S DHAL V Mixed Legumes Soup **FJD \$7.00**

FARMED VEGGIES V VGN Seasonal Seasoned Stone Baked **FJD \$14.00** **GARDEN**

SALAD V VGN Garden Vegetables *SAILS* Dressing **FJD \$14.00**

RICE V VGN Basmati Rice **FJD \$5.00**

ROTI V 2 Pieces of House Roti **FJD \$7.00**

CROQUETTS V Five Pieces **FJD \$12.00**

FAMILY'S SECRET RAITA V **FJD \$9.00**

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DESSERT

MOUNT KASI

Volcano Sticky Date Mango Lava Sugar Snap
Coconut Caramel Island *Sails* Vanilla Ice Cream **FJD \$25.00**

COCONUT SURPRISE

Coconut And Kingston Chocolate Crumble *Sails* Ice Cream **FJD \$25.00**

CASSAVA CAKE

Warm Soft Casava
Sweet Tender Coconut Melting *Sails* Coconut Ice Cream **FJD \$25.00**

KORO COCONUT PINAPPLE CAKE

Infused Golden Farmed Pineapple
Creamy Coconut Refreshing *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 Cream Seasonal Fruits **\$FJD 20.00**

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Menu subject to change - correct as at 3rd April 2024