INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our ‘Local Origins’ dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our ‘World Kitchen’ recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own ‘Insider’ menu to ensure a truly memorable experience.

KEY

Local Origins
Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

World Kitchen
Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.

Light
Vegetarian

ALL PRICES QUOTED IN FIJIAN DOLLARS AND INCLUSIVE OF ALL GOVERNMENT TAXES. PRICES ARE PER PERSON UNLESS OTHERWISE STATED.
All breaks are accompanied by Espresso Di Manfredi coffee and a selection of teas. Our Executive Chef has developed a selection of his favourite tea break items as well as some locally sourced items to inspire your taste buds.

**COFFEE AND TEA**

Espresso Di Manfredi coffee and a selection of teas $9  
With bakery item ADDITIONAL $11

**BARISTA STATION**

Allow our InterContinental Barista to create made to order coffee $9  
(set up cost $250) MAXIMUM 100 GUESTS
BREAK ITEMS

All breaks come with your choice of one savoury and one sweet item. All breaks are served with fresh seasonal fruit.

SAVOURY SELECTION
- Beef and roast peppers filled rolls
- Ham and cheese croissants
- Caesar wraps
- Chicken and mushroom puffs
- Bagels with cream cheese and smoked salmon
- Salmon and feta quiche
- Curry lamb mince pie
- Spiced lamb sausage rolls
- Marinated chicken skewers
- Lovo chicken salad rolls
- Kokoda shooters

SWEET SELECTION
- Mini muffins – Honey orange, banana & walnut, chocolate
- Sugar and cinnamon doughnuts
- Dark chocolate lamingtons
- Madeline cakes – Honey, vanilla, sugar cane
  - Lemon meringue tart
  - Fruit mini tartlets
- Adi chocolate brownie, whipped cream
  - Macaroons – Adi chocolate, mango, coconut
- Banana vudi
  - Coconut purini with vanilla sauce
- Cassava cake
  - Adi chocolate mud cake
  - Papaya tartlets
  - Jackfruit pudding
  - Papaya lassi
BREAKFAST
MINIMUM 25 GUESTS

CONTINENTAL BREAKFAST
Chilled Tropical juices
Sliced seasonal fruit
Assorted cereals
Danish pastries and muffins
Bakers basket and preserves
Selection of yoghurts
Fruit and berry compotes

$40 per person
FULL BREAKFAST
In addition to the Continental Breakfast menu, please select 6 items below:

- Crispy hash browns
- Chicken sausages
- Beef sausages
- Honey cured bacon
- Crumbed chicken
- Vegetable frittata
- Baked bean casserole
- Scrambled and hard boiled eggs
- Fried cassava
- Dalo
- Cheddar topped roasted tomatoes
- Grilled mushrooms and onion
- French toast with maple syrup
- Stir fried noodles

$65 per person
ADDITIONAL ITEMS

These menu items are available in addition to the Continental and Full Breakfast menu options:

- Roast ham carvery
- Breakfast pizza - select ham or chicken
- Eggs benedicts – select from ham, salmon, spinach
- Assorted dim sum
- Mini smoked salmon bagels with Spanish onion, cream cheese and caper berries

Extra $11 per person, per item
LUNCH BUFFET SELECTION

Our team of passionate chefs have created the following buffet lunch menu options to allow you to tailor make your own lunch buffet.

Please select 3 cold, 3 hot, 2 side dishes and 2 desserts.

$65 per person
(when not included in the InterContinental Meetings Package)
MINIMUM 20 GUESTS
### COLD (SELECT 3)
- Selection of filled rolls, wraps, bagels
- Vegetable antipasto
  - Grilled roti and assorted dips
  - Thai marinated chicken and roast peanut rice paper rolls
  - Spiced rocket, rolled roasted beef, wholegrain mustard
  - Assorted sushi, picked ginger, soy sauce
  - Smoked salmon pockets with potato and shrimp
  - Prawn and mango salad with sweet paprika cocktail sauce
- Tomato basil, bocconcini salad
- Tuna nicoise salad
- Beetroot, apple and walnut salad
- Roasted pumpkin, goats feta and herb crouton salad
- Mixed leaf salad
- Caesar Salad
- Semi dried tomato, rocket and roast pumpkin pasta salad
- Papaya and coriander salad
- Kokoda with coconut, lime and chili
- Tandoori grilled chicken, marinated cucumber
- Vitogo duck crepes, spring onion and spiced plum sauce

### HOT (SELECT 3)
- Steamed Mahi Mahi in taro leaf
- Salt and pepper crusted squid
- Mini beef burger
- Beef burritos with cheese, avocado and salsa
- Lamb potato masala
- Lamb sausage with caramelised onions
- Honey baked chicken drumettes
- Cajun spiced chicken, sweet corn and tamarind sauce
- Pork piccata with chili tomato chutney
- Thai green pork curry
- Fresh pasta, roasted peppers, herbs and feta cheese
- Pumpkin cannelloni, sage tomato cream
- Kumala and rourou ravioli
- Rourou coconut ginger tortellini
- Pumpkin coconut curry
- Chickpea and vegetable curry
SIDE DISHES  (SELECT 2)
- Coconut lemongrass rice
- Steamed rice
- Corn on the cob
- Green beans, flaked almond butter
- Steamed broccoli drizzled with lemon butter
- Fried cassava spiced with paprika seasoning
- Roasted chat potato tossed in rosemary and sea salt
- Steamed dalo
- Oven steamed kumala

DESSERTS  (SELECT 2)
- Tiramisu slice
- Adi chocolate mud cake
- Fruit custard tarts
- Indian spiced cheesecake
- Vanilla pannacotta with cinnamon anglaise
- Papaya and ginger jelly
- Passionfruit custard profiteroles
- Lemon curd sponge, coated with shredded toasted coconut
- Sliced seasonal fruit
WORKING LUNCH

Lunch for intimate sized groups food can be served to your meeting room, dishes are served individually.
Please select 3 cold, 2 hot and 2 desserts.

COLD  (SELECT 3)
✓ Kokoda
✓ Caesar salad
✓ Pawpaw and coriander salad
✓ Selection of filled rolls, wraps and bagels
✓ Rolled roast beef, rocket and wholegrain mustard
✓ Tandoori grilled chicken, marinated cucumber
✓ Prawn and mango salad, sweet paprika cocktail sauce
✓ Thai marinated chicken and roast peanut rice paper rolls

HOT  (SELECT 2)
✓ Chicken curry, basmati rice, mango chutney
✓ Grilled chicken and corn fritters
✓ Crumbed fish, bush lemon tartar
✓ Salt and pepper squid with citrus aioli
✓ Mini beef burger
✓ Pork piccata, chili tomato chutney
✓ Kumala and rourou ravioli
✓ Vegetarian penne, tomato and olive

DESSERT  (SELECT 2)
✓ Sliced seasonal fruit
✓ Coconut slice
✓ Adi chocolate mud cake
✓ Rich Carrot cake, toasted walnuts
✓ Fruit custard tarts

$55 per person
AVAILABLE FOR GROUPS UNDER 20 GUESTS
GROUPS ON THE GO

BOXED BREAKFAST
- Sweet fruit muffin
- Cereal bar
- Ham and cheese croissants
- Fruit yoghurt
- Whole fresh fruit
- Orange juice

$40 per person
Minimum 10 guests

BOXED LUNCH
- Filled shaved ham baguette
- Mini cheddar cheese and crackers
- Mini chocolate bar
- Whole fresh fruit
- Carrot and walnut cake
- Bottled Fiji water

$50 per person
Minimum 10 guests
PRE DINNER CANAPES

COLD (SELECT 3)
- Assorted sushi
- Kokoda shooters, chili and lime
  - Chilled prawn, salsa verde
  - Oysters, miti sauce
- Vitogo duck rolls with spiced plum sauce
  - Tandoori chicken, mint yoghurt, marinated cucumber
- Thai beef salad rice paper rolls
- Sundried tomato, mascarpone and basil cannoli
  - Smoked salmon crostini, picked red onion

HOT (SELECT 3)
- Salt and pepper squid, citrus aioli
- Fried prawn and lemon grass skewers
- Butter chicken, mini papadam
  - Mini brioche beef burgers
  - Lamb skewers, eggplant chutney
  - Crumbed feta and olives
- Kumala and rourou pockets
- Crab and lime beignets, chili mayo

$60 per person
30 MINUTES
NETWORKING DINNER

Designed to generate interaction amongst your guests, food is tray served and is an ideal option for a welcome night function.

COLD (SELECT 4)
- Smoked salmon, cream cheese and watercress rolls
- Rolled roast beef, rocket and wholegrain mustard
- Thai marinated chicken rice paper rolls with toasted peanuts
- Assorted sushi with pickled ginger and soy
- Fijian Kokoda with chili and lime
- Vitogo duck crepes with spiced plum sauce
- Roast vegetable tian with olive tapenade
- Coconut crusted chicken with mango relish

$105 per person
2 HOURS, MINIMUM 20 GUESTS
**HOT** (SELECT 3)
- Salt and pepper squid with lime aioli
- Tempura prawns with wasabi mayonnaise
- Mini lamb burgers
- Beef kofta on lemongrass skewer and cucumber raita
- Cassava chips with paprika coriander dip
- Onion bhajya with tamarind chutney
- Stir fried chicken noodle boxes
- Lamb masala with basmati rice

**DESSERT** (SELECT 2)
- Coconut and lemongrass panna cotta
- Adi chocolate mud slice
- Fresh fruit salad with sugar cane syrup
- Cassava cake with desiccated coconut icing
- Mango macaroons
BUFFET DINNER

Our team of experienced chefs have created a range of options to allow you to tailor make your own dinner buffet.

Please select 5 cold, 4 hot, 3 side dishes and 4 desserts.

$115 per person
MINIMUM 30 PERSONS
COLD (SELECT 5)

- Grilled octopus and prawn escabeche
- Poached Spanish Mackerel, miti dressing
  - Chilled prawns, chive and orange mayonnaise
- Kokoda, fresh chili and lime
  - Poached chicken, mushrooms and miso sauce
  - Tandoori marinated chicken, marinated cucumber
- Rice paper rolls, fried tofu, cucumber, sprouts, nam jim sauce
- Vegetable terrine, tomato and coriander chutney
  - Roast beef and wholegrain mustard pocket, spiced rocket
  - Crispy Vitogo duck and bean shoot salad
  - Korovuto pineapple and smoked chicken salad

- Beetroot and feta salad, balsamic dressing
  - Coleslaw with coconut mayonnaise
  - Masala aloo salad
  - Pasta salad, semi dried tomato, basil, olives and roasted peppers
- Mixed leaf and vegetable salad
- Raw energy salad, tomato, cucumber and peppers
  - Green bean and ota salad
HOT  (SELECT 4)

- Beef lasagne
- Marinated beef skewers, chili sauce
- Grilled beef medallions, selection of sauces, condiments
- Braised short rib, caramelised shallots
- Southern Indian fish curry
- Crumbed fish, bush lemon aioli
- Chorizo, prawn, mussel and squid paella
- Seared fish fillets, moca
- Roast lamb, fresh mint
- Grilled lamb rumps, eggplant chutney
- Lamb curry, cardamom yoghurt
- Lamb cutlets, fresh rosemary sauce
- Japanese fried chicken
- Fez marinated chicken, fresh tomato and herb
- Chicken piccata, herb pesto
- Butter chicken, roti bread
- Herb crusted pork, salsa verde
- Sweet and sour pork
- Grilled pork loin, mango salsa
- Lovo pork, fried ota
- Penne pasta, capers, parsley, chili, olive oil and sun dried tomato
- Blue pea potato curry, tamarind chutney
- Rourou, coconut and ginger tortellini

SIDES  (SELECT 3)

- Steamed rice
- Coconut rice
- Onion and garlic pilaf
- Vegetable biryani, cucumber raita
- Roast baby potato
- Steamed dalo, miti sauce
- Roast caramelized kumala
  - Buttered corn on the cob
  - Steamed vegetables, herb butter
- Pumpkin coconut curry
  - Buttered green beans, slivered almonds
  - Steamed okra, tomato chutney

INTRODUCTION | BREAKS & SNACKS | BREAKFAST | LUNCH | CANAPÉS | DINNER | BEVERAGES
NETWORKING DINNER | BUFFET DINNER | MATAVUVALE | NATADOLA GRILL | ELEMENTS | PLATED DINNER | DINNER | NAVO COLD | HOT | DESSERT
DESSERT (SELECT 4)

- Pawpaw Cheese cake
- Adi chocolate cake with chocolate ganache
- Peach and white chocolate upside down cake
- Honey and pistachio slice
  - Coconut slice with qalu
- Lemon meringue tart
- Mini pavlova with passionfruit pulp
- Masala chai panna cotta
- Summer berry mousse
- Coconut rice pudding

Hot (SELECT 1)
- Bread and butter pudding, cinnamon anglaise
- Lemon yoghurt pudding, honey
- Vudi vakasoso

- Chili infused sago and sugar cane fruit salsa
- Sliced seasonal fruit

Purini pudding
- Assorted Indian sweets barfi, gulab jamun and ladoo
MATAVUVALE (FAMILY)

Incorporating the flavours of Fiji, our family style menu is served to the centre of your table for everyone to enjoy.

**PLATED ENTRÉE (SELECT 1)**

- Fijian Kokoda of Spanish mackerel, bongo chili, coriander and sugar cane
- or
- Crispy fried duck, spiced watercress and balsamic roasted beets

**SHARE PLATTERS**

- Mahi-Mahi fillet steamed in dalo leaf with lemongrass coconut milk and crispy cassava chips
- Wok fried prawns and baby squid with Fijian fern leaf, bean shoots and a citrus ginger sauce
- Indo Fijian chicken curry
- Masala blue pea vegetable curry
- Sigatoka pumpkin and coconut curry
- Steamed coconut rice
- Eggplant and chickpea relish
- Cucumber and coriander salad
- Spiced tomato chutney with roast cumin seed

**PLATED DESSERT**

- Coconut pannacotta with lemongrass scented sugarcane sago shooter

$155 per person

MINIMUM OF 10 GUESTS
NATADOLA GRILL

COLD SELECTION
Breads with olive oil & tapenade
Make your own salad station with assorted dressings
Steamed seafood and coriander salad
Tuna tataki, ponzu, daikon & sprouts
Miso grilled eggplant
Watermelon, cucumber, tofu & feta
Tomato, bocconcini & basil

FROM THE GRILL
Teriyaki marinated sirloin
Grilled salmon, dukkah spice
Miso grilled chicken breast
Tandoori spiced Navua prawns
Mini beef chipolata sausage and mushroom

HOT SELECTION
Grilled baby potatoes
Char-grilled vegetables
Coconut rice
Wok fried Singapore noodles

DESSERT SELECTION
Coffee pannacotta
Fijian chocolate mud cake
Green tea cheesecake
Lemon meringue tart
Banana fudge
Bread and butter pudding

$145 per person
MINIMUM OF 50 GUESTS
ELEMENTS OF NATADOLA

Our Signature evening incorporating the 5 elements. A memorable evening for your final night in Fiji. Each element is portrayed through live cooking stations and an array of colour.

**FIRE (Grill)**
- Grilled chicken skewers, spicy peanut sauce
- Grilled lamb cutlets, minted jus
- Rourou, coconut and ginger tortellini
- Buttered corn on the cob
- Green beans, slivered almonds

**WIND (Asian)**
- Wok fried chicken and cashew nuts
- Wok fried vegetarian noodles
- Chili fried squid, stir fried rice
- Duck crepes with spiced plum sauce
- Thai marinated chicken rice paper rolls

**WATER (Seafood)**
- Assorted sushi and sashimi with pickled ginger and soy
- Chilled prawns with paprika mayonnaise
- Whole baked fish
- Seafood caesar salad with anchovy dressing
- Chilled mud crabs with ginger

**EARTH (Lovo)**
- Fijian kokoda, chili and lime
- Lovo carved ham
- Lovo carved chicken, miti
- Palusami
- Cassava chips
- Dalo

**SKY (Desserts)**
- Vudi vakasoso
- Adi chocolate macaroon
- Pawpaw tartlets
- Chili infused sago and sugar cane fruit salsa
- Masala chai pannacotta
- Made to order crepe

$195 per person
MINIMUM OF 70 GUESTS

### NETWORKING DINNER | BUFFET DINNER | MATAVUVALE | NATADOLA GRILL | ELEMENTS | PLATED DINNER | DINNER | NAVO
PLATED DINNER

3 Course Set Menu (per person) $130

Alternate Serve
Alternate mains $145
Alternate 3 course $165

Sides (TO SHARE)
Green mixed salad $9
Seasonal vegetables, herb butter $9
Herb roasted baby potatoes $8

Bread rolls, coffee and a selection of teas
DINNER MENU

ENTRÉE
✓ Fijian Kokoda of Spanish Mackerel, bongo chili, coriander and sugar cane
✓ Char grilled eggplant, zucchini and goats cheese terrine, olive tapenade
✓ Crispy fried duck, spiced watercress and balsamic roasted beets
✓ Potato and Fijian blue prawn tian wrapped in smoked salmon, wild rocket and citrus dressing
✓ Spiced dhal soup, roti bread

MAIN
✓ Beef rib eye steak, mushroom risotto, buttered bele leaves and eggplant chutney
✓ Roast lamb rack, parmesan polenta, marinated tomato and green beans
✓ Grilled chicken breast on olive and caramelized onion mash, tomato chutney
✓ Seared salmon, bush lemon and herb couscous, buttered ota leaf
✓ Rourou and ricotta cannelloni, braised lentils, fried moca

DESSERT
✓ Coconut pannacotta, lemongrass scented sugarcane sago shooter
✓ Adi chocolate pie, cardamom espresso cream, hazelnut tuile
✓ Cassava and orange cheese cake, vanilla halva
✓ Mango and coconut charlotte, palm sugar anglaise
✓ Layered fruit salad, white chocolate rice bar

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NETWORKING DINNER | BUFFET DINNER | MATAVUVALE | NATADOLA GRILL | ELEMENTS | PLATED DINNER | DINNER | NAVO
NAVO MENU

Discover elegant dining overlooking the lagoon and the island of Navo. This fine dining restaurant contemporary cuisine inspired by the sea and an extensive range of new and old world wines. Be tempted by an array of the finest creations prepared in the glass-walled show kitchen.

per person
Three course Set Menu $160
Three course Alternate Mains $190
Three course Alternate serve $225
Three course Choice Menu $285

MENU
Navo baked bread rolls, coconut oil, extra virgin olive oil and sea salt

STARTER
Navo amuse bouche

ENTRÉE
✔ Kokoda of Fijian lobster, lime juice, coconut cream, capsicum, coriander
Natadola mud crab salad, Wild mud crab, cucumber and tomato tartare, spicy tomato mayonnaise and basil dressing
Beef cheek, creamy polenta, truffle dressed rocket

MAIN
Vuda twice-cooked pork belly, teriyaki marinated pork belly, sweet potato and goat cheese filo, baby root vegetables, cranberry, red wine compote
Pan-fried Walu, warm potato salad, crispy pancetta, rocket, dill vinaigrette
Pan roasted Vitogo duck breast, beetroot puree, sweet potato and duck confit ball, green pepper corn sauce
Chicken mushroom risotto, shitake mushroom, green peas, micro lemon balm

DESSERTS
✔ Coconut pannacotta, pineapple carpaccio, tamarind, palm sugar caramel
✔ Savusavu dark chocolate fondant, honeycomb, caramel, Fijian vanilla bean ice cream
Poached rhubarb, white chocolate mousse, toasted crumble

NAVO TASTING PLATE
(ONLY AVAILABLE AS A SET DESSERT)
Individual Navo dessert tasting plate
### Classic Beverage Package

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#### White Wine (Choose 1)
- Accomplice Semillon Sauvignon Blanc
- Hardy’s ‘the Riddle’ Chardonnay
- Hardy’s Stamp Series Riesling Gewurztraminer

#### Red Wine (Choose 1)
- Accomplice Shiraz
- Hardy’s Riddle Cabernet Merlot

#### Beer
- Fiji Bitter
- Fiji Gold

#### Non Alcoholic
- Soft Drinks
- Bottled Fiji Water
- Selection of Fruit Juice
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**Red Wine (CHOOSE 2)**
- Duck Hunter Pinot Noir
- Farmers Merlot
- Hardy’s Mill Cellars Shiraz

**Beer**
- Fiji Bitter
- Fiji Gold

**Non Alcoholic**
- Soft Drinks
- Bottled Fiji Water
- Selection of Fruit Juice

**Sparkling Wine**
- Redbank, Emily Brut

**White Wine (CHOOSE 2)**
- Hardy’s ‘the Riddle’, Sauvignon Blanc
- Charlotte Street Semillon Chardonnay
- Hardy’s Stamp Series Riesling Gewurztraminer
**PREMIUM BEVERAGE PACKAGE**

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**White Wine** *(CHOOSE 2)*
- The Maker ‘Divinity Cross’, Pinot Gris 2009
- The Maker ‘Lions Head’, Gisborne Chardonnay 2009
- The Maker ‘Fleur de lis’, Marlborough Sauvignon Blanc 2010
- Penfold Hill Autumn Riesling

**Red Wine** *(CHOOSE 2)*
- The Maker ‘Gisborne Merlot’ 2010
- Villa Maria, Private Bin Syrah 2009
- Penfold Hill 76 Shiraz Cabernet

**Beer**
- Fiji Bitter
- Fiji Gold

**Non Alcoholic**
- Soft Drinks
- Bottled Fiji Water
- Selection of Fruit Juice

**Cocktails** *(CHOOSE 2)*
- Mojito
- Caprioska
- Natadola Beach
- Navo Breeze

**Sparkling Wine**
- Lindauer, Sauvignon Blanc