

The Fijian Cup

Private Lovo Feast @ Marau Village

Appetizer and salads

- 🌿 Kokoda SF, GF
lime marinated walu with coconut cream, onions, and tomato SF
- 🌿 Chicken, papaya, and pineapple salad GF
- 🌿 Ota with onion, lime and lolo GF
- 🌿 Baseisei, taro stem with lime and lolo GF
- 🌿 Kuita tanutanu, fresh octopus salad SF, GF
- 🌿 Cole slaw with carrots and raisins GF
- 🌿 Kakana draudrau, mixed salad leaves with tomato and sliced cucumber GF
- Assorted bread and bread rolls with butter

Hot items

- 🌿 Spicy Fijian chicken curry GF
- 🌿 Vegetable curry with condiments GF
- Steamed rice GF

Out of the lovo (earth oven)

- 🌿 “Toa Vavi” GF
Whole chicken wrapped in coconut leaves and baked underground
- 🌿 “Ika Vavi” SF, GF
Whole fresh fish wrapped in banana leaves with miti SF
- 🌿 “Vuaka Vavi” P/L, GF
Whole pig or leg wrapped in woven coconut leaves and baked underground
- 🌿 “Palusami” GF
Taro leaves with tomato, onion and coconut cream
- 🌿 Vuaka “Kovu” P/L, GF
Steamed pork with chilli, lime and onions wrapped in banana leaves P/L, GF
- 🌿 Dalo, (taro) GF 🌿 uto (breadfruit) GF 🌿 vudi (plantain) GF

Dessert

- 🌿 Vudi vakasoso, 🌿 coconut crème pie, 🌿 pineapple pie, 🌿 banana pudding
- 🌿 Purini with vanilla custard, 🌿 fresh tropical sliced fruits GF, and fruit salad GF

 Our produce and cuisine is Rooted in Nature,
Featuring the finest locally and ethically sourced ingredients



- Signature dish A - Contains alcohol N - Contains nuts GF – Gluten free S – Sesame B - Beef
P/L - Pork/Lard SF - Seafood V – Vegetarian V V - Vegan

Please be aware that menu items may contain traces of nuts or wheat, as such please let our service team know if you have any dietary requirements or allergies so we can prepare dishes accordingly.

Above prices are inclusive of 14% government taxes overseas currency conversions are examples only, correct at time of print
and are subject to change due to currency fluctuations.