

FIRST LANDING



BEACH RESORT & VILLAS

Fiji Islands

À la Carte Dining

All meals are freshly prepared, please be patient, relax and enjoy !

Currency Calculation as at August 2009 is indicative only

Cash Payments in Fiji Dollars Only

BREADS

Herb	(AUD2.00)	\$3.50
Garlic	(AUD2.00)	\$3.50
Brushetta	(AUD5.70)	\$9.50
Turkish Breads with 2 dips	(AUD5.70)	\$9.50

HOME MADE SOUPS

Soup of the day (waiter will advise)	(AUD4.20)	\$7.00
Dhal Soup with roti	(AUD4.00)	\$6.50
Classic Lobster Bisque with mini toast	(AUD5.40)	\$9.00

STARTERS

Shrimp Cocktail with Garden Lettuce & Island Dressing	(AUD8.00)	\$13.50
Honey Chilli Calamari Served on Rice	(AUD6.60)	\$11.00
Prawn Tartlet with Salsa Verde Puff Pastry shell with Prawns, Salsa topped with Basil Pesto	(AUD8.40)	\$13.95
Prawn Paté with Garlic Toast Delicious!!	(AUD7.00)	\$11.50
Island Kokoda Marinated fish in lime chilled coconut cream & garnish	(AUD6.30)	\$10.50
Seafood Mornay Crêpes Delicious Seafood	(AUD9.00)	\$14.95
Spanish Garlic Prawns Served on a bed of kumala mash, with sweet chilli dipping sauce	(AUD8.50)	\$14.00
Healthy Chef's Salad Garden fresh lettuce, tomato, cucumber, cheese, boiled egg and local fruits with vinaigrette	(AUD7.20)	\$12.00

MAINS

- Le Petite Chicken** (AUD15.00) **\$24.95**
Tender bird, baked with garlic butter glaze served with creamed potatoes and fresh local vegetables
- Spiced Coriander Chicken** (AUD15.60) **\$25.95**
Succulent Chicken Breast in a Spicy Coconut and Coriander Sauce, served on a bed of Kumala Mash and Seasonal Vegetables
- Ginger Chilli Chicken Pasta** (AUD13.50) **\$22.50**
Succulent Chicken Breast Sautéed in Spicy Ginger Tossed with Egg & Spring Onions
- Lamb Shank & Rosemary Pie** (AUD15.60) **\$25.95**
Oven Baked Lamb in a rich Rosemary Sauce topped with puff pastry, served with Fresh Vegetables
- Ika Vakalolo** (AUD14.95) **\$24.95**
Fish fillet poached in Coconut Cream, served with Local Dalo and Garden Fresh Bok Choy
- Sizzling Tender Eye Fillet** (AUD20.95) **\$34.95**
Served with jacket potato, sour cream & side bowl of fresh vegetables
Choice of - Jus, Pepper or Mushroom
- Grilled Pepper Steak with Creamed Potatoes** (AUD17.40) **\$28.95**
Eye Fillet Served in a Creamy Pepper sauce on a Bed of Kumala & Fresh Day Vegetables
- Pork Medallions In Creamy Mustard Sauce** (AUD16.00) **\$26.50**
Served on a Bed of Kumala Mash & Seasonal Day Vegetables
- Island Delight with Pork, Beef or Chicken** (AUD14.00) **\$23.50**
Selection of Grilled Seasonal Vegetables Stacked on a bed of Kumala Mash & Fresh Spinach. Served With your choice of Pork, Beef or Chicken Medallions, Drizzled in red wine Jus
- Taste of India** (AUD15.30) **\$25.50**
Beef, Chicken or Fish Curry Served in a coconut with Roti, rice, Dhal soup, vegetable curry & Chutneys

Mains Continued...

Seafood Mornay (AUD17.25) **\$28.75**

Selection of Seafood in a Creamy Mornay Sauce.
Served with Rice & Roasted Potatoes, Fresh Spinach
& mini Garlic Toasts

Seafood Curry (AUD17.00) **\$28.50**

A Famous First Landing favorite!
Fresh Seafood in a mild coconut curry sauce
served with Rice or Dalo and a side salad

Catch of the Day (AUD13.50) **\$22.50**

Fresh Fish Sautéed in Lemon Butter/Dill
Served with Couscous and Fresh Vegetables

Cajun Blackened Fish with Pepper Sauce Pasta (AUD14.00) **\$23.50**

Fresh Fish Pieces, cracked pepper & Spices served with
Spinach Tossed in Fettuccini & Topped
with a Red Pepper Sauce

Creamy Tomato and Shrimp Pasta (AUD16.80) **\$28.00**

Tossed in a creamy Tomato Sauce with Shrimp
& topped with Shaved Parmesan

Lobster (AUD33.00) **\$55.00**

World Renowned Classic - served Mornay, Thermidor
or Thai style, with steamed local vegetables,
rice or baked potatoes on the side

The Great Vuda Seafood Platter for Two (AUD41.50) **\$69.00**

Prawns, lobster tail, mussels, oysters, deep fried
Calamari & fish pieces accompanied by kokoda
Served with potato wedges, and a selection of dipping sauces

ON THE SIDE

Bowl of Fries (AUD3.00) **\$5.00**

Potato Wedges (AUD3.00) **\$5.00**

Fresh Garden Salad (AUD3.90) **\$6.50**

We hope you will enjoy your First Landing Dining Experience.

VINAKA VAKALEVU