



## Vale Ni Biau (House of Waves)

### Wednesday Dinner Menu

#### Entrées

FJD

Coconut, Sweet Potato, Turmeric & Spinach Soup  
coconut cream & house made rolls (G) 20

Honey & Sesame Chicken Salad  
ranch dressing & toasted coconut (G) 25

Tableside Caesar  
classic Caesar salad prepared tableside to your liking (G)(V) 28

#### Main Affair

Roasted Vegetable & Couscous  
pesto tortilla crisps & island styled salad (G)(V) 42

Ika Vakalolo  
grilled reef fish fillet in coconut cream, folded with island  
vegetables & local root crop 50

Grilled T-Bone Steak  
baked potato, crispy salad & caramelised chilli, coriander &  
onion sauce (G) 65

Traditional Styled Butter Chicken  
cooked with authentic aromatic spices, yoghurt & served with rice,  
poppadum & tamarind chutney (G) 65

(G) – Gluten free

(V) – Vegetarian

(V\*) – Vegetarian upon request

Some dishes may contain traces of nut. Please seek assistance from our wait staff if you have any allergies



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#### Dessert

FJD

Orange Cream Caramel  
with vanilla ice cream & fruits

20

Tropical Fruit Trifle  
jelly & cream custard (G)

20

Tableside Crepe Suzette  
contreau, grand marnier

30

#### Sides

Bowl of Fries

12

Garden Salad

20

Steamed Seasonal Vegetables

15

Steamed Rice

8

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