



Vale Ni Biau (House of Waves)

Wednesday Dinner Menu

Entrées

FJD

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

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

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

Main Affair

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

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

Grilled T-Bone Steak 68
baked potato, crispy salad & caramelised chilli, coriander &
onion sauce (G)

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

(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



Vale Ni Biau (House of Waves)

Wednesday Dinner Menu

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

15

Garden Salad

20

Steamed Seasonal Vegetables

20

Steamed Rice

10

(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