



Vale Ni Biau (House of Waves)

Monday Dinner Menu

Appetizer

FJD

Fish Chowder Soup

20

Ura Ni Viti

28

prawns sautéed in garlic butter with a hint of chilli, served on a bed of crispy noodles

Caesar Salad

28

salad with bacon, egg, croutons, parmesan cheese and classic Caesar dressing

Vietnamese Chicken Rice Paper Roll

28

tender chicken marinated in tamarind sauce with julienne veg wrapped in rice paper roll and served with sweet chilli sauce

Main Course

Cajun Honey Butter Toa

58

country chicken pan fried with garlic, paprika, pepper and honey butter served with creamy mashed potatoes and local veg

Ika Totoka

58

pan fried walu fillet with prawn and tomato served with garden veg, creamy potatoes, and a lime chilli sauce

Bulumakau Rossini

69

fillet of grain fed beef tenderloin wrapped in bacon, pan fried to your liking and served with mushroom sauce



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Main Course Continued

FJD

Lemon Pork Schnitzel

59

pan fried crumbed pork served with tangy lemon sauce
chutney & greens

Dessert

Banoffee Pie

26

Pineapple Fritters

26

served with ice cream

Sides

Bowl of Fries

15

Garden Salad

20

Steamed Seasonal Vegetables

20

Steamed Rice

10