



## 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



## Vale Ni Biau (House of Waves)

### Monday Dinner Menu

#### 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