Vale Ni Biau (House of Waves)

Friday Dinner Menu

6.00 PM – 9.00 PM

ENTRÉE

SPICED CARROT-GINGER SOUP (V, VEG, GF) $32

A silky plant-based blend of roasted carrots and aromatic ginger simmered in a savory vegetable broth, finished with a delicate swirl of coconut milk

TEMPURA BATTERED PRAWNS $32

Succulent battered prawns, sriracha mayo sauce, served with alongside a petite salad

GRILLED CHICKEN CLASSIC CAESAR SALAD $32

Crisp romaine lettuce and golden croutons tossed in a creamy Caesar dressing, topped with tender grilled chicken, a poached egg, and shaved Parmesan cheese

COUSCOUS SALAD (VEG) $32

Fluffy semolina couscous tossed with diced cucumber, juicy cherry tomatoes, and fresh mint, finished with a refreshing lemon and herb dressing

MAINS

ISLAND STYLE BRAISED LAMB SHANK $69

Tender New Zealand lamb shank, slow braised with sweet tomato, carrots, red wine, garlic and aromatic herbs. Served with creamy mashed potato, roasted seasonal vegetable finished with a rich lamb gravy

HONEY SOY ROASTED CHICKEN (GF) $58

Tender chicken thigh marinated in a fragrant Asian aromatic, ginger, garlic, wild honey & soy sauce grilled to perfection Served over creamy garlic mash, pan-fried seasonal vegetables and finished with a sweet honey soy glaze

Prices are in FJD and is inclusive of All Government Taxes

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Friday Dinner Menu

6.00 PM – 9.00 PM

MAINS CONTINUED

ISLAND STYLE SWEET & SOUR FISH- $58

Crispy local reef fish fillet served in a traditional island-style sweet & sour sauce with ripe pineapple, tomato, capsicum, onion and fresh ginger, accompanied by steamed jasmine rice and garlic bread

VEGGIE MARINARA (VEG) $55

Fresh seasonal vegetables, minced garlic, spinach, and feta cheese tossed with pasta in a rich Napolitana sauce, finished with a swirl of herb pesto, Served with warm garlic bread

SWEET ENDING

PINEAPPLE CINNAMON CRUMBLE (VEG) $35

Sweet, juicy pineapple chunks baked with warm cinnamon and topped with a golden crumble. Served with creamy vanilla ice cream

SEASONAL FRUIT PLATTER (GF) -$32

A refreshing selection of seasonal fresh fruits, served with creamy ice cream

DIETARY GUIDE

GF – Gluten Free • V – Vegan • DF – Dairy Free • VEG – Vegetarian

"Please let us know if you have any allergies or dietary restrictions!"

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