# Vale Ni Biau (House of Waves)

## Monday Dinner Menu

**6.00 PM – 9.00 PM**

### ENTRÉE

**FIJIAN-STYLE FISH CHOWDER (DF/GF without croutons) — $32**
Fresh local fish gently simmered in rich coconut milk with aromatic ginger, island chili, tomatoes, and hearty root vegetables cubes topped with bread crotons

**GRILLED PRAWN SKEWER (GF, DF) $32**
Fresh prawns marinated in island spices and herbs, grilled to perfection and served with vibrant tomato salsa, coconut cream and crisp seasonal salad

**CHICKEN CAESAR SALAD — $32**
Crisp Romaine lettuce and golden croutons tossed in a creamy dressing, topped with tender grilled chicken, poached egg & parmesan cheese

**RICE PAPER ROLL (Veg/GF/DF) — $32**
Vietnamese-inspired bites featuring delicate rice paper wrappers filled with crisp fresh vegetables, aromatic herbs, and vermicelli noodles, served with a sweet chilly and lime dipping sauce

### MAINS

**FIJIAN-COCONUT FISH CURRY (GF) — $58**
Freshly caught 170g reef fish fillet gently simmered in a rich, aromatic coconut curry sauce. Served with fragrant basmati rice and fresh pineapple & tomato salsa, finished with cumin carrot riata & papadum

**FIJIAN-STYLE CHICKEN PASTA (DF/GF without breadcrumbs) — $58**
Tender grilled chicken and pasta tossed in a creamy coconut sauce infused with garlic, white wine, island herbs and mild Fijian spices, finished with fresh tomato, spinach and crispy garlic– breadcrumbs

Prices are in FJD and is inclusive of All Government Taxes

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## MAINS CONTINUED

**CHINESE STYLE CHAR SIU PORK CHOPS (GF) — $58**

A tender pork chops grilled to your liking, served with mash potato, roasted vegetables, finished with a fragrant fresh pineapple & tomato salsa & char siu glaze sauce

**COCONUT PASTA PRIMAVERA (Veg) — $55**

Short pasta tossed with tender-crisp seasonal vegetables and mix beans in a light, creamy garlic and butter sauce, enriched with Parmesan and fresh herbs, topped with cheese and served with garlic bread

## SWEET ENDING

**BANANA BRULEE (GF) — $35**

Fresh bananas sliced lengthwise and caramelized with a crisp brûléed sugar crust, served with vanilla ice cream and warm toffee sauce

**FRUIT PLATTER (GF, DF, V) — $30**

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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