## NA VATU

FIJI

Monday

Lunch Menu

Seasoned seafood linguini w extra virgin olive oil chili and fresh dill

or

Char grilled free range chicken and native pawpaw salad and citrus aioli

*m* 

Mana seasonal fruit platter

Dinner Menu

Entree

Asian infused prawn salad w fresh coconut and salted cashews

or

Beef cappaccio with preserved local citrus accompanied with Melba toast

Main

Crispy skin Atlantic salmon with cappanata and capers and aged balsamic reduction

or

Local Beef fillet with potato gallet, bordelaise sauce and seasoned green beans

Dessert

Banana tartan with vanilla anglaise

or

Cerises la bombe

Tadrai Island Resort

NA VATU

Vinaka vakalevu

Tadrai Island Resort

# Vin d'accompagnement

Lunch

The Maker 'Fire Eagle' Petite Pinot

Malborough / Gisborne 2009

New Zealand

*m* 

Dinner

Leasingham 'Bastion' Shiraz Cabernet Savignon

Clare Valley 2000 South Australia

#### Monday Morning

Handline Fishing: Want a chance to catch some dinner? Organise a day with your butler and we will take you cruising for the one that wont get away. Live bait needs to be caught in the morning prior to departure

## Monday Afternoon

Basket Weaving: Want a skill for life that will impress all your friends? Come and enjoy an educational activity that will educate you on just what you can make from one palm leaf.

### **NA VATU**

Tadrai Island Resort—Fiji's newest luxury 5 star resort welcomes you to Na Vatu Restaurant.

Na Vatu is Fijian for 'the rock' that forms the foundation of all the beaches on Mana Island and all other islands in the Mamanuca chain.

The Mamnuca's Islands of Fiji are a volcanic archipelago lying to the west of Nadi and to the South of the Yasawa islands