

SOUTH PACIFIC NIGHT

YELLOW FIN TUNA **\$210**

Tuna steak covered in sesame seeds and pan-seared, served with grilled vegetables, jasmine rice and mango chutney.

KELAPA PRAWNS **\$320**

Marinated in ginger and garlic, covered in coconut and deep fried. Served with crispy noodles, vegetables, rice and bitter orange sauce.

PACIFIC SATAY **\$320**

Skewer of fish, scallops and shrimp, marinated in sweet and sour oyster sauce, ginger and lemongrass, served with noodles and vegetables.

MALAYSIAN MAHI-MAHI **\$230**

Grilled filet of mahi mahi covered in cilantro and lime, accompanied by jasmine rice and coconut curry sauce.

BORA BORA COAST \$210

Grilled filet of tuna covered in peanuts and grilled mahi mahi with fresh herbs, banana purée, grilled vegetables and passion fruit-wasabi sauce.

FILET MIGNON \$260

Grilled filet mignon accompanied by plantain purée, grilled vegetables and hibiscus sweet and sour sauce.

POLYNESIAN PORK CHOP \$190

Marinated in ginger and garlic, char-grilled and served with sour sweet pineapple and pickle sauce, jasmine rice and vegetables.

FIJI CHICKEN \$160

Chicken breaded in popcorn, marinated in citrus and ginger and covered in pineapple-chili sauce. Served with jasmine rice and vegetables.

ALOO MATTAR \$150

Potato and pea stew with tomatoes, Indian spices, mango chutney, tomato chutney, fresh salad and flour tortilla.