

Our talented chef will awaken your tastebuds through a menu of fresh and flavorful food, created exclusively for you. Our approach is to understand your dining preferences in advance and then tailor our daily offerings accordingly.

*the
Remote Kitchen*

Sample Breakfast Specialties

I'm not trying to be healthy but if I was...

Natural Muesli served with milk or home-made yoghurt with toasted coconut

I'm not hung-over, but if I was...

Bacon, eggs any-style, grilled tomato, toast and baked beans

I'm into living like a local...

Nukuni Pancake

Fresh tropical fruit and yoghurt enclosed in a light pancake

Fijian-Indian Signature Breakfast

Vegetable curry and roti with chutney

Fijian Signature Breakfast

Uto pancakes (coconut heart), coconut buns in lolo and warm sago drink

I'm not even here I'm still sleeping in my villa

A breakfast basket, served in-villa (for two)

Freshly baked bread, jams, tropical fruit platter, fresh fruit smoothie, French press coffee or pot of tea

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Sample Lunch Specialties

To start..

Chilled cucumber & yoghurt soup

Reef Fish cakes with sweet chili sauce

For mains..

Grilled vegetable and garden greens salad

Papaya salad with tomato, onion, cucumber and capsicum

Wood-fired pizza (tomato and basil, ham and pineapple, salami, olives & capsicum)

Freshly-baked Focaccia sandwiches

Chicken, sundried tomatoes and cheese

Chicken, lettuce, cucumber & garlic mayo

Grilled vegetables

Pepperoni, tomato and cheese

Ham, lettuce, pineapple, cheese

Tuna, onion, capers, cucumber & mayonaise

Reef fish and chips

Pan seared reef fish served with homemade chunky chips, tartar sauce and garden salad

Penne with fresh pesto and pinenuts

Vegetable and bean enchiladas

Something sweet..

Fruit crepes with custard sauce

Banana fritters

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Sample Dinner Specialties

To start..

Hummus and garlic flatbread

Rourou soup

Sautéed dalo leaves (similar to spinach) cooked with fresh coconut milk to form a rich and filling soup

Papaya salad with tomato, onion, cucumber and capsicum

Kokoda

Fijian-style ceviche

For mains..

Pan-seared walu fillet with roast pumpkin and bhaji

Duck curry

Served with homemade roti and condiments (yoghurt & cucumber raita, pickled radish & chilli, chutney)

Lobster Mornay

Steak with olive-crushed potatoes, green peppercorn jus and cheese sauce

Coconut-crumbed chicked breast stuffed with herbs, stir-fried bok choy and orange sauce

Something sweet..

Vudi Vakasoso

Local plaintains with coconut milk

Coconut Panna Cotta

Tropical fruit in a light crepe with custard sauce

Trio of Sorbets

Bush lemon, Watermelon and Pineapple

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