



MOKUSIGA VILLAS

FIJI ISLANDS

MONDAY DINNER

MONDAY - BREAKFAST

Bombay Potato Brekky (V I GF) FJ\$33

Crispy fried potatoes tossed with onion and aromatic Indian spices, served with a fried egg and minty pea yoghurt.

OR

Belgian Waffles (V I GF* I DF*) FJ\$32

Light and fluffy Belgian style waffles served with sliced banana, house-made berry compote, Greek yoghurt and maple syrup.

OR

Continental (V) FJ\$29

Freshly baked croissant and Danish pastry, assorted cereals, coconut chia pudding, toast with a selection of jams, and a platter of seasonal tropical fruits.

MONDAY - LUNCH

Tandoori Chicken Wrap (V* I DF*) FJ\$36

Tandoori-spiced chicken with fresh salad, wrapped in a soft tortilla and served with chickpea-battered potatoes and yoghurt raita.

OR

Greek Lamb Kofta Salad (GF I V*) FJ\$38

Juicy, spiced lamb kofta served over a crisp, refreshing salad of tomatoes, cucumber, olives, chickpeas, and feta cheese.

ENTRÉE

Crispy Coconut Prawns FJ\$23

Golden coconut crumbed prawns served with pineapple chilli salsa and coriander-lime yoghurt.

OR

Bruschetta (V I GF*) FJ\$19

Toasted Turkish bread topped with vine-ripened tomatoes and feta, finished with a balsamic glaze.

MAIN

Fettuccine Alfredo (V* I GF*) FJ\$48

Creamy Alfredo sauce with fettuccine, grilled chicken breast and seasonal vegetables.

OR

Island Surf and Turf (GF) FJ\$70

Prime Ribeye Steak with grilled prawns and New Zealand green-lipped mussels, served with potato gratin and pawpaw salad.

DESSERT

Coconut Panna Cotta (GF I DF*) FJ\$25

Silky coconut panna cotta served with seasonal tropical fruit salsa.

OR

Warm Chocolate Fudge Cake (V) FJ\$25

Decadent warm chocolate fudge cake served with vanilla ice cream and rich chocolate sauce.



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MONDAY - CHILDREN'S MENU (ages 11 and under)

BREAKFAST - FJ\$19/child

Bula Berry Waffles (V | GF* | DF*)

Banana, house-made berry compote, Greek yoghurt, and maple syrup.

OR

Sweet Sunrise Continental (V)

Chocolate pastry, toast with jams, assorted cereals with milk, and fresh fruit.

LUNCH - FJ\$21/child

Chicken Crunch Wrap (V*)

A soft tortilla filled with juicy grilled chicken, smooth mayo, crunchy cucumber, carrot, and lettuce. Served with crispy fries, tomato sauce, plus a cool house-made tropical ice block to finish.

OR

Little Sausage and Fries Combo

Tasty mini beef sausages paired with crispy fries and tomato sauce for a simple kids' favourite, plus a cool house-made tropical ice block to finish.

DINNER AND DESSERT - FJ\$34/child

Island Explorer Alfredo (V* | GF*)

Fettuccine in a creamy Alfredo sauce with grilled chicken breast and seasonal vegetables.

OR

Bula Buddy Bolognese (GF*)

Spaghetti tossed in a rich beef Bolognese sauce, finished with grated cheese.

Cool Cookie

Vanilla ice cream sandwiched between soft chocolate chip cookies.



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TUESDAY DINNER

TUESDAY - BREAKFAST

Big Bula Breakfast (V*) FJ\$39

Two eggs cooked your way with bacon, breakfast sausage, hash brown, sautéed spinach, roasted tomato and wholegrain toast.

OR

Vanilla Pancakes (V | GF* | DF*) FJ\$32

Fluffy pancakes served with tropical fruit salad and maple syrup.

OR

Continental (V) FJ\$29

Freshly baked croissant and Danish pastry, assorted cereals, coconut chia pudding, toast with a selection of jams, and a platter of seasonal tropical fruits.

TUESDAY - LUNCH

Rainbow Quinoa Salad (V* | DF | GF*) FJ\$36

A fresh mix of rainbow vegetables with quinoa, topped with almonds and sesame seeds, served with a ginger Asian-style dressing.

OR

Kaarange Chicken Donburi (GF*) FJ\$39

Japanese-style crispy kaarange fried chicken served over steamed rice with fresh salad, sriracha hot sauce, creamy mayonnaise and pickled ginger.

ENTRÉE

Prawn and Chorizo Skewers FJ\$23

Grilled prawn and Spanish chorizo skewers served with smoked paprika aioli.

OR

Chicken Satay Skewers (GF | DF | V*) FJ\$20

Chargrilled chicken skewers accompanied by peanut satay sauce, cucumber and coriander.

MAIN

Ika Vakalolo (GF | V*) FJ\$56

Pan-fried fish served with traditional Fijian ota fern, coconut miti and cassava wedges.

OR

Honey and Citrus Pork Fillet (GF) FJ\$58

Honey and citrus glazed pork fillet with a caramelised root crop vegetable salad.

DESSERT

Chocolate Mousse (GF | V) FJ\$25

Light and airy rich chocolate mousse served with berries and dark chocolate flakes.

OR

Mojito Cheesecake FJ\$25

Creamy cheesecake infused with lime, mint, and white rum, topped with mint-infused whipped cream.