

waitui

BAR & GRILL

Featuring mouth-watering cocktails & a selection of prestige wines and champagnes.

Our Executive Chef Stephane Postoyan and his team have sourced fresh ingredients within Fiji as well as from our local neighbours. The menus will be sure to satisfy all palates with a wide range of fresh, healthy and delectable dishes along with the finest selection of grilled meat and seafood from our house built charcoal grill.

At Waitui we believe all good things in life are meant to be shared, so all of our meals are suited to be enjoyed with others, or you may think they're just that good you want to keep it all to yourself! Either way we hope you enjoy our hospitality.

Please let us know if you have any special meal or dietary requirements and we will be very happy to tailor our menus to suit your needs.

Entrées

FJD

Local Mamanuca Island Seafood

Snapper | squid | mussels | garlic butter | prawn | parmesan crumble | garlic cream sauce | herb pesto oil

36

Sesame Beef Tataki

Wasabi aioli | pickled vegetables noodles | puffed rice | pickled ginger & sesame dressing

34

Masala Braised Pork Belly - Signature Dish

Spices of Fiji marinated braised belly | saffron & cumin onion soubise | smoked pineapple choka | coriander | mint & chilli salad

36

Squid and Prawns Karage

Crispy fried and dusted | togarashi pepper | yuzu mayo | petite salad

36

Tempura Tofu Salad -V/VG

Shaved fennel | pickled organic vegetables | crispy shallot | soy broth

36

Salmon Gravlax

Avocado | New Zealand apple | garden cherry tomato | green salad | lemon gel | goat cheese espuma

38



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I just don't want to
look back and think
"I could've eaten that."

Thank you for being an Accor Plus Member. In line with your dining benefits, you will receive the following discounts off your food bill:

- 25% off when 1 x adult dining
- 50% off when 2 x adults dining
- 33% off when 3 x adults dining
- 25% off when 4 x adults dining



**Note discounts are not applicable for La Parisienne, Room Service or Suka Bar. Dining discounts are eligible on food bills only and we accept one card per table.

Steaks

Australian, Grass-fed Beef

Tenderloin	200g	70
Prime Cube Roll - Signature Dish	300g	68
OP Ribeye on the Bone	300g	79

New Zealand, Prime Steer Beef

T-bone	350g	75
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Australian Meltique beef

Striploin	200g	68
Skirt	250g	67

Sale Yards RD-Black Angus

Scotch Fillet	300g	75
Sirloin	250g	65

Australian, Wagyu Steak

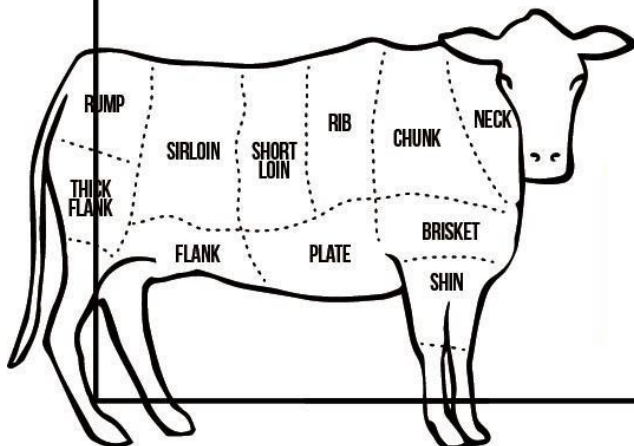
Wagyu Sirloin Marbling 4-5 - Signature Dish	150g	105
Wagyu Cube Roll Marbling	150g	127
Tomahawk*	1kg	350

Other Cuts

Organic Chicken Breast		54
Texas Whisky Glazed Pork Ribs	350g	58
New Zealand Lamb Cutlets		65
New Zealand Duck Breast		60

Seafood

South Pacific Paka Paka Snapper	200g	54
Local Yasawa Green Tail Lobster	700g	124
Mixed Pacific Ocean Seafood Skewer		55



Not yet a member? Sign up to Accor Live Limitless and start saving from today. At Sofitel Fiji Resort & Spa, we offer 5% dining discounts for all food in Bazaar Kitchen.

Membership details must be presented in the restaurant to unlock this offer. Use the QR code to register and share your membership details with our outlet manager.



**I PROMISED HER AN
INTERESTING LIFE
AND GOOD FOOD,
AND THE REST IS
HISTORY.**

Sauce Selection

FJD

Truffle cream sauce
Mushroom & herb
Truffle béarnaise
Green pepper corn
Creamy lemon butter
Creamy style Fijian fire
Black garlic & thyme
Café de Paris butter
Red wine jus

Sides

16

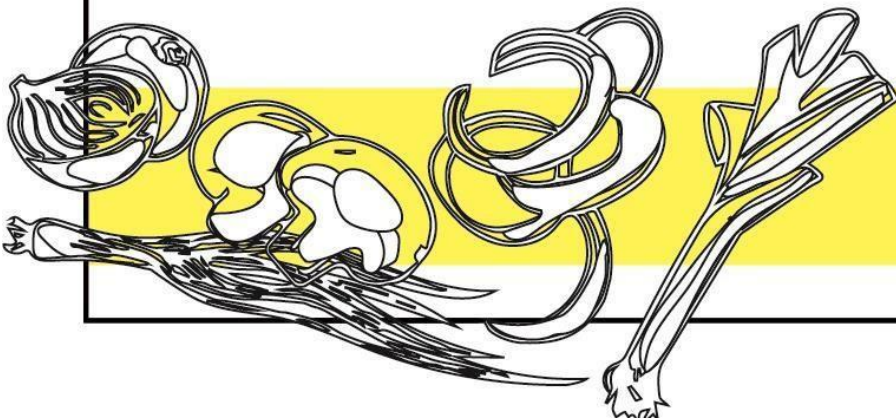
Steam vegetable | garlic butter
Broccoli | long bean | roasted almond | feta
Truffle pommes puree
Truffle & parmesan fries
Sautéed mixed local crops
Onion ring
Dauphinoise potatoes

The Green

Mushroom & Beetroot Risotto - V/VG option
Homemade Gnocchi & Grilled Tofu - V

54

52



waitui
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I EAT CAKE
BECAUSE
IT'S
SOMEBODY'S
BIRTHDAY
SOMEWHERE

Find & Follow & Recommend us on



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The End Game

FJD

Desserts

24

Vanilla Mascarpone Sable

Mango puree | chocolate sable | caramel nuts | red berry coulis | lemon gel | red fruit sorbet

Dark Chocolate Mousse

Crispy cocoa sponge | peanut butter | mango compote | berry sauce | lemon sorbet

Crispy Meringue Sphere

Italian meringue | lemon butter custard | mint gel | raspberry coulis

Citrus Crème Brulee - Signature Dish

Almond tuile | raspberry ice cream | burnt marshmallow

Nos Fromages

2/35 4/64

Our cheese selection is from some of the best Regions of France

Saint Nectaire - Soft cow, creamy, has a hint of Hazelnut with a fruity aroma, from Puy-de-Dome France, excellent with a Pinot Noir.

Emmental - Medium-hard cow, Swiss cheese famous for its big holes and nutty flavours with buttery and slightly acidic notes, excellent with a Rose wine or Bordeaux's Blend red type.

Saint-Agur - Soft cow, buttery, salty sharp & spicy, made in the village of Beauzac, part of the mountainous Auvergne region of central France, excellent with a Sauternes.

Mimolette - Hard cow, toasty caramel & hazelnut, salty & slightly sweet, refined in Nord Pas De Calais France on pine wood shelves, excellent with a French Malbec or Cabernet Sauvignon.

Vieux Pane - Soft cow, with a creamy texture, mild and smooth, slightly bitter after taste, region of Val De Loire France, excellent with a Sauvignon Blanc.

Our Fromages are served with a mix of dried fruits, nuts & a selection of fresh baked baguettes & rolls