Savasi Island
RESORT
SAVUSAVU • FIJI

Sample Menu

Breakfast

Fijian Style Breakfast
Freshly made roti bread with tomato, long beans, vudi, roasted kumala, fried eggs & chutney

Bula Wrap
Bacon and egg wrap with sautéed spicy tomato relish in a fresh roti wrap

Vaka Viti
Fiji-style French toast with cinnamon, sugar dusting, and a drizzle of caramel sauce

Chia Pudding
Chia seed pudding in coconut milk topped with fresh seasonal fruits.

Banana Pancakes
Homemade pancakes with island bananas and signature caramel sauce

Tropical Fruit Plate
Available with all breakfast dishes, plus complimentary tea & coffee

Lunch

Coconut Chicken Curry
Cooked in spices, coconut milk & served with chutney, pappadums & coconut rice

Sesame-Crusted Fish Salad (GF)
Served with fresh garden greens, vudi & Asian dressing

Chickpea Rice Bowl (V)
Roasted chickpeas, Fijian rice, tomatoes, lettuce, cucumber, red onion & lemon citronette

Dinner - Entrees

Traditional Fijian Kokoda (GF)
Cured fish in lime juice, coconut cream, tomato, onion, coriander & hint of chili

Beef or Vegetarian Samosas
Served with tamarind chutney, kachumber salad & fries

Green Papaya Salad (GF, V, VE)
Shredded papaya & carrots in zesty lime dressing with hint of chilli

Oven Baked Chicken Wings
Glazed with honey-garlic butter sauce

Dinner - Mains

Ika Kovu (GF)
Poached fish wrapped in banana leaf parcel with onion, ginger & cassava

Slow Baked Lamb Shank (GF)
Served on a bed of silky potato purée & accompanied by tender long beans

Chicken Involtini
Stuffed with spinach, cooked in white wine & served with vegetable ratatouille

Palusami Linguini (GF,V,VE)
Local taro spinach cooked in coconut cream, tomato & seasonal fresh herbs

Desserts

Hibiscus Poached Pears
with Crème Fraiche

Pineapple Crumble
with cinnamon & coconut

Petite Crepes
with caramelised bananas

SAMPLE ONLY

This menu is provided for illustrative purposes only. Daily resort dining offers a-la-carte breakfast, three choices of lunch, two choices of dinner starters, three choices of main course, and two choices of dessert. Menu substitutions may occur due to seasonality and produce availability.