

The Remote Kitchen

We love food. We want your dining experience at The Remote Resort to be fresh and flavorful, featuring locally-inspired recipes and ingredients.

If at any time you don't see something offered that quite suits your mood or preferences, please just ask us, we're happy to customize dishes or to create alternatives for you.

V = vegan

*Please don't hesitate to ask the kitchen team for any special requests at any time
Prices are in USD and include Fiji Government taxes 25%*

The Remote Kitchen

Yadra! (good morning - pronounced 'yan-dra')

Breakfast is served from 7am – 9.30am

French press coffee, complimentary

Tea or Iced Tea - English breakfast, Earl Grey, Chamomile, Green, Peppermint, complimentary

Espresso, Long Black, Cappuccino, Latte, Iced Latte, 6

Island Juice, blended seasonal tropical fruits, 8

Smoothie, blended seasonal tropical fruits with milk, 9

Fruit Juice (bottled) Orange, Pineapple, Apple or Tomato juice, 6

Breakfast Cocktails

Mimosa (Tropicana Rose and orange juice), 9

Bloody Mary (Czarina vodka, tomato juice, Tabasco), 13

Seasonal, Tropical Fruit plate V, 8

Thick-sliced Toast with Berenberg blackberry jam, marmalade or Fiji honey V, 6

Toasted Muesli served with sides of milk, vanilla yoghurt and diced tropical fruit V, 9

Morning Catch grilled fish, fried egg and stirfry vegetables V no egg, 24

Omelette with ham, cheese, tomato relish and toast, 18

Eggs (any style) served with bacon, breakfast sausage, baked beans, relish, toast, 21

Eggs Benedict with ham or smoked salmon, hollandaise sauce and english muffins, 24

Roti Wrap with bacon, scrambled egg, cheese and tomato relish, 18

Pancakes with choice of honey, maple syrup, bacon or coconut whipped cream and tropical fruit (vegan pancakes available), 19

Kai Viti Toast bread dipped in coconut milk and egg, served with berry coulis and cinnamon sugar, 19

Vegetable Stirfry, tofu and breakfast potatoes V, 19

Breakfast Curry with roti and poached egg V, no egg (we kindly request 24 hours notice as this dish requires advance preparation time, vinaka!), 22

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Monday Chef's Selections

Lunch

Kokoda (Fijian ceviche) and garden salad served with freshly-baked bread rolls. *Local walu (spanish mackerel fillets)* are cut into cubes and naturally cooked in bush lemon juice for several hours, folded with *miti (coconut milk)*, onion, tomato, chilli and capsicum), 25

Salad of Coconut-poached Chicken with chick peas, papaya and basil, 25

Roasted Vegetable, Lentil and Couscous Salad served with hummus and baked roti points (v), 25

Coconut Panacotta (v), 9

Creamy Chocolate Gelato with white chocolate shavings and salt-roasted cashew nuts (v), 10

Dinner

Entree

Pumpkin Ginger Soup (v), 9

Tempura Prawn and Vegetables with soy-ginger dipping sauce, 15

Tempura Vegetables with soy-ginger dipping sauce (v), 12

Mains

New Zealand Lamb Cutlets with lemon, feta, brown rice and bele (local spinach) pilaf, 42

Boneless Fish Curry served with steamed jasmine rice, 35

Vegetable Laksa, local long green beans, tofu and rice noodles (v), 35

Dessert

Coconut Panacotta (v), 9

Creamy Chocolate Gelato with white chocolate shavings and salt-roasted cashew nuts (v), 10

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Tuesday Chef's Selections

Lunch

Vietnamese Pork or Chicken Noodle Salad, vermicelli, cucumber, coriander, carrot, mint, roasted peanuts with a garlic, chilli, palm sugar and lime juice dressing and caramelized pork, 25

Grilled Prawn Skewers with couscous salad and mild chilli mayonnaise, 25

Grilled Vegetable Pattie with spiced coconut sauce served with baked polenta (v), 21

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Bush lemon and thyme tart served with coconut ice cream, 10

Pineapple and mint sorbet (v), 7

Dinner

Entree

Rourou Soup, a classic Fijian soup of baby dalo leaves (similar to spinach) and lolo coconut cream (v), 12

Baked Eggplant Salad with smoked capsicum, kalamata olives, sun-dried tomato, feta and balsamic dressing (v), 15

Main

Walu (locally-caught spanish mackerel) cooked with coconut, plantain (similar to banana) and basil, 35

Grilled Eye Fillet Steak, creamy green peppercorn sauce on potato mash with julienne vegetables, 49

Lobster Thermidor, 55

Vegetable Shepherds Pie, chickpeas, lentils, potatoes, vegetables, sundried tomatoes and fresh herbs (v), 35

Dessert

Pineapple and mint sorbet (v), 7

Bush lemon and thyme tart served with coconut ice cream, 10

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Wednesday Chef's Selections

Lunch

Smoked Salmon or Chicken Baguette with cream cheese, salad and garlic aioli, 25

Spaghetti Marinara tossed in a chilli, tomato and basil sauce, 25

Asian-style Vegetable Stirfry, served with steamed coconut rice (v), 21, Option to add Tofu +4

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Chocolate and Caramel Tart served with sandy ice cream balls, 12

Island Fruit Parfait with coconut whipped cream and toasted macadamia nuts(v), 10

Sandy Coconut Ice Cream (v), 9

Dinner

Entrée

Watermelon, Feta, Prawn and Herb Salad, 15

Vegetable Spring Rolls, 15

Main

Coconut Curried Beef with steamed rice, roti, tomato-chilli relish, tamarind chutney and raita, 35

Steamed Local Reef Fish wrapped in banana-leaf with tomato chilli chutney served with lemongrass jasmine rice, 38

Stuffed and Roasted Capsicum with Moroccan-style vegetable and chickpea couscous (v), 32

Dessert

Island Fruit Parfait with coconut whipped cream and toasted macadamia nuts(v), 10

Chocolate and Caramel Tart served with sandy ice cream balls, 12

Sandy Coconut Ice Cream (v), 9

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Thursday Chef's Selections

Lunch

Thai Beef Salad with lemongrass dressing, 25

Walu Fish Cakes with coconut sauce served with avocado salsa and steamed rice, 25

Fresh Pesto and Pinenut pasta (v) with grated parmesan, 21

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Watermelon and Ginger Granita (v), 9

Chocolate Coconut Bliss Balls, 10

Dinner

Entrée

Lightly-battered Calamari served with cucumber salad, 15

Papaya and Celery Soup (v), 9

Main

Coriander, Sesame and Coconut-crusting Chicken with kaffir lime sauce served with parmesan polenta and seasonal vegetables, 35

Prawn and Fish Laksa with rice noodles in a coconut milk, curry and lemongrass broth, 35

Chilli Mud Crab, served in-shell and served with steamed jasmine rice, 49

Pumpkin and Chickpea Curry with coconut rice and bele (local spinach) (v), 32

Dessert

Watermelon and Ginger Granita (v), 9

Chocolate Coconut Bliss Balls, 10

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Friday Chef's Selections

Lunch

Grilled Yaqara Sirloin Steak Panini caramelized onion, pickles, roast garlic aioli, tomato chutney, served with cassava (local root crop) chips, 28

Island Nicoise Salad with grilled fish, boiled egg, lettuce and creamy garlic dressing, 25

Summer Chickpea Salad with tomato, feta and fresh herbs, 21

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Coconut Buns drizzled with coconut syrup and served with a dollop of jam (v), 10

Banana Cream Pie Brulee, 10

Dinner

Entree

Indian Yellow Spit Pea Dahl Soup (v), 9

Garlic Prawns with coconut sambal, coriander and steamed jasmine rice, 15

Baked Eggplant Salad with smoked capsicum, kalamata olives, sun-dried tomato, feta and balsamic dressing (v), 15

Main

Chicken Kovu, a traditional Fijian preparation cooked in banana leaves with tomato and onion, 35

Chargrilled Mahi Mahi with turmeric potato, local spinach and tomato kusundi, 35

Moussaka with eggplant, pumpkin, potato, tomato and spinach (v), 32

Dessert

Coconut Buns drizzled with coconut syrup and served with a dollop of jam (v), 10

Banana Cream Pie Brulee, 10

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Saturday Chef's Selections

Lunch

Beer-battered Walu served with cassava fries (local root crop), 25

Coconut Chicken Curry served with tamarind chutney and baked roti, 25

Vegetable Frittata served with a side of garden salad, 21

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Vudi Vakasoso, local plantain cooked in coconut milk (v), 9

Praline Semifreddo, 9

Dinner

Entree

Green Papaya Salad, tomato, chilli, green beans, shredded green papaya, palm sugar and peanuts (v), 10

Creamy Fish Chowder, 15

Main

Braised Lamb Shanks with creamy mash and seasonal vegetables, 38

Pan-roasted Lime-marinated Pork Fillet with papaya salsa and almond rice pilaf, 35

Chickpea, Coconut and Cashew Curry served with steamed jasmine rice, roti and tamarind chutney (v), 32

Dessert

Vudi Vakasoso, local plantain cooked in coconut milk (v), 9

Praline Semifreddo, 9

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Sunday Chef's Selections

Lunch

Grilled Fish Tacos with tomato and avocado salsa, 25

Ginger and Papaya Chicken served with green papaya and coconut slaw served and a side of steamed rice, 25

Vegetable Kebabs drizzled with fresh pesto sauce and serviced with steamed rice, 21

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White and Dark Chocolate Mousse, 10

Chilled Watermelon Pudding (v), 10

Dinner

Entree

Prawn Tom Yum Soup, 15

Raw Pumpkin Salad, grated pumpkin, tomato, lemon juice, grated coconut and coriander (v), 12

Main

Lemon and Herb-stuffed Chicken with eggplant, capsicum and potato, 35

Grilled Yaqara Eye Fillet Steak on potato rosti with steamed garden beans and red wine jus, 49

Pan Seared Yellow Fin Tuna with julienne vegetables, roasted warm potato salad and garlic, wasabi-lime aioli, 35

Baked Vegetable Lasagne (v), 32

Dessert

White and Dark Chocolate Mousse, 10

Chilled Watermelon Pudding (v), 10

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Picnic Lunch Ideas

Roti Wraps with your choice of ingredients, 19

Roasted Vegetables (v)

Grilled Chicken, Beef or Fish

Cheddar or Feta Cheese

Salad (cucumber, tomato, lettuce, red onion) (v)

Thai Salad with Glass Noodles - Thai Chicken, Thai Beef or Thai Vegetable (v), 21

Kebabs, Vegetable (v), Chicken, Beef or Fish kebabs over steamed coconut rice, 21

Frittata - Baked Vegetable (v) or Ham and Cheese, 19

Pasta Salad with tomato, olives and basil with grilled chicken, beef, fish or tofu (v), 21

Summer Chickpea Salad with tomato, feta and herbs (v), 21

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Additional Vegan Selections

Lunch

Vietnamese Fried Tofu Noodle Salad (fried tofu, vermicelli, cucumber, coriander, carrot, mint, roasted peanuts with a garlic, chilli, palm sugar and lime juice dressing), 25

Moroccan-style vegetable and chickpea couscous served with hummus and baked roti points, 25

Tofu salad with papaya, chick peas, roasted capsicum, red onion, basil and roasted pinenuts, 23

Dinner

Tempura Tofu & Vegetables, teriyaki dipping sauce and coconut steamed rice, 32

Vegetable & Tofu kebabs drizzled with fresh pesto sauce and served with steamed rice, 32

Penne with marinated eggplant, smoked capsicum, black olives, tomato, and pinenuts, 28

Vegetable and Tofu Curry, served with steamed coconut rice and tamarind chutney, 32

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Children's Menu

- Grilled Chicken, 14
- Grilled Fish, 14
- Grilled Sirloin Steak, 15
- Grilled Sausages, 12
- Roast Chicken, 14
- Beef Lasagne, 14
- Beef & Cheese Burger, 14
- Penne Pasta with Bolognese sauce, 14
- Penne Pasta with tomato sauce, 12
- Ham and Cheese Toasted Sandwich, 12
- Baked Bean Toasted Sandwich, 10
- Ham and Pineapple Pizza, 12
- Ham and Cheese Frittata, 12
- Steamed Vegetables, 5
- Roast Vegetables, 5
- Mashed Potato, 3
- Handcut Potato Fries, 3
- Steamed Rice, 3
- Mini Bread Rolls, 0
- Fruit Salad, 6
- Ice Cream, 6

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Snacks Menu

available from 11am – 5pm

Grilled Yaqara Sirloin Steak Sandwich caramelized onion, pickles, roast garlic aioli, tomato chutney served with handcut cassava fries, 28

Ham, Cheese & Tomato toasted sandwich served with handcut cassava fries, 14

Diced Tomato, Pesto and Parmesan Bruschetta, 12

Vegetable (v) or chicken soup in a clear broth served with steamed rice or toasted thick-sliced bread

Handcut Potato or Cassava Wedges served with sweet chilli sauce (v), 8

Handcut Potato or local root crop crisps , 5

Seasonal, Tropical Fruit plate (v), 8

Ice Cream or Sorbet (v) of the day, 6

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