

# *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

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**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, 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

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**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*

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

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

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

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

**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*

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

**Pan-roasted lime-marinated Pork Fillet** with papaya salsa and almond rice pilaf, 35  
(option to choose Chicken if you prefer)

**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*

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

**Chicken or Fish Kovu**, a traditional Fijian preparation cooked in banana leaves with tomato and onion, 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*

**Braised Lamb Shanks** with creamy mash and seasonal vegetables, 38

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

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

**Baked Vegetable Lasagne (v)**, 32

### *Dessert*

**White and Dark Chocolate Mousse**, 10

**Chilled Watermelon Pudding (v)**, 10

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## Picnic Lunch Menu

**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

*In addition to the vegan and vegetarian options on our Chef's daily menu, we also offer the following additional vegan selections. Please feel free to also customize dishes from the Chef's daily menu to suit your preferences by simply crossing out or adding ingredients on the menu provided to you each day*

### 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 Selections

Toast with jam or honey, 6

Scrambled Eggs on toast, 12

Add bacon, sausage or baked beans, 3 each

Plain pancakes and side of maple syrup, 12

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 Fritatta, 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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# *The Remote Kitchen*

## Snacks Menu

*available from 11am – 4pm*

**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, 15

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

**Handcut local root crop crisps (Vudi (sweet), Dalo or Cassava)** , 5

**Seasonal, Tropical Fruit** plate (v), 8

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

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