



PIZZA

CHICKEN BBQ Chicken Creamy Garlic Onion Capsicum **40.00**

ISLAND PRAWN Prawn Spinach Creamy Garlic Sweet Chilli **47.00**

BONGO BABY Prawns & BBQ Chicken Fiery Bongo Chilli **47.00**

ISLAND VEG V Stoned Baked Seasoned Seasonal Vegetables **34.00**

CHEESY GARLIC V Double Cheese Garlic Sauce **34.00**

MARGARITA V Tasty Cheese Mozzarella Tomatoes **34.00**

KIDS MENU

Chicken Schnitzel

Fish Bites battered

Chicken Rissoles

} choice of crispy chips or creamy mash potato

All KIDS MEALS COME WITH A SCOOP OF ICECREAM **23.00**

Spaghetti Bolognese & scoop of ice cream 23.00

SIDES

RICE V VGN Basmati Rice **6.00**

ROTI V Two Pieces **6.00**

MAMA RAJ'S DHAL Comforting Lentil Soup & roti **14.00**

SEAONED CHIPS & GRAVY V Crispy Potato Chips **15.00**

CHEFS CASSAVA LOGS & ROUROU V VGN **18.00**

FARMED VEGGIES V VGN Seasonal Seasoned **18.00**

GARDEN SALAD V VGN Garden Vegetables SAILS Dressing **18.00**

CROQUETTS V Five Pieces Mozzarella Cheesed Filled Potato **18.00**

Sails Menu subject to seasonal change / Menu shown in Fijian Dollars

Sails Practices the Responsible Service Of Alcohol Dietary Or Allergy Requirements
Please Consult Your Guest Service Attendant. GF Gluten Free VGN Vegan DF Dairy Free V



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MAIN

AJA'S LABASA FISH CURRY GF *roti contains gluten*

Deep Ocean Line Caught Fish 180g Fillet Bathed in Medium Spicy Explosion of Infused Island Flavours Tomato Chutney Tamarind Raita Rice & Roti **52.00**

FILO PARCEL V

Creamy Wild Spinach Wrapped in Layers of Crispy Pastry
Silky Pumpkin Smokey Eggplant Seasonal Vegetables **35.00**

LOBSTER PRAWN RAVIOLI

Island Reef Shredded Lobster & Prawns Blended in a Creamy Sweet Kumala Gently Cradled in a Delicate Home-Made Pasta Bathed in Rich Silky Butter
Lemon Reduction Sprinkled Parmesan **48.00** Extra Ravioli **6.00** Per Piece

NANNY'S CRUMBED CHICKEN

Boneless Chicken Coated in Golden Breadcrumbs Creamy Stoned Baked
Mashed Potato Silky Gravy Side Garden Salad Sails Dressing **48.00**

GRILLED CHICKEN BREAST GF Creamy Mash & Seasonal Vegetables **48.00**

VITI STACK V

Mama Raj's Rourou Whirled in Silky Pumpkin Crispy Golden Legume
Stacked Garlicy Eggplant Relish Sauteed Wild Spinach Bongo Oil **34.00**

ISLAND GRILLED VATU-I-RA FISH GF

Hot Stoned Seared Line Caught Fish Fillet 180g Creamy Potato Broken
Lemon Garlic Butter Wild Spinach Drizzled Spicy Bongo Chilli Oil **52.00**

SAILS FISH & CHIPS

Classic Golden Battered Fish and Chips Sails Tartar Sauce **52.00**

YELLOW FIN TUNA GF

Outer Crust Lightly Seared and Seasoned Tuna Bedded on Creamy Kumala
Seasonal Vegetables Prawns and Croquettes Bongo Chilli Droplets **54.00**

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ENTRÉE

KOKODA GF DF

Fijian Ceviche Line Caught Diced Walu Marinated in Zesty Citrus Infused
Mildly Spiced Chilled Creamy Coconut Milk **40.00**

OTA MITI GF DF V VGN

Tender Wild Local Green Ferns Crunchy Tips Hints of Bongo Zesty Citrus
Chilled Creamy Coconut Milk **32.00**

MOALA STACK GF DF

Layered Silky Shredded Lobster Sweet Sliced Moala Prawns Smokey Roasted
Eggplant Relish Lemon Garlic Line Caught Vatu-I-Ra Fish and wild fern
Stacked on a Shallow Bath of Young Creamy Coconut Milk **45.00**

FISH CAKES

Pan Seared Line Caught Tender Fish Rounds Lightly Dusted in Sails Spices
Creamy Garlic Dipping Sauce **26.00**

URA GF DF

Seasoned Buttery Garlic Island Prawns Rested on Creamy Stoned Baked
Potato Wild Local Ferns Droplets of Spicy Bongo Chilli Oil **44.00**

ISLAND CHICKEN

Slow Cooked Roulades Wrapped Around Creamy Wild Spinach Resting on
Silky Pumpkin Farmed Vegetables Creamy Mozzarella croquette **30.00**

QOLIQOLI SEAFOOD PASTA

Mixed Seasonal Seafood in a Creamy White Sauce Reduction **32.00**

GARLICKY FLAT BREAD V 8 slices Eggplant & Raita Dipping Sauce **28.00**

CHEFS SPECIAL OF THE DAY *Please Be Advised by Your Guest Service
Attendant of Menu, Price and Portion Size*

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MAIN

BULA PLATE

Battered Island Fish & Prawns Fish Cakes Chefs Cassava logs Mama Rajs
Creamy Rourou Sails Tartar & Seafood Sauce **58.00**

FESTIVE GOAT CURRY GF roti contains gluten

Celebrate A Mini Festival of Local Flavours Spices & Techniques
Delivering Tender Boneless Goat, Chutney Rice & Roti **80.00**

FESTIVE CHICKEN CURRY GF roti contains gluten

Celebrate A Mini Festival of Local Flavours Spices & Techniques
Delivering Tender Boneless Chicken, Chutney Rice & Roti **58.00**

MAMA RAJ'S SIGNATURE MUD CRAB CURRY GF roti contains gluten

Village Caught Sweet Mud Crab Swimming in A Morish Spicy Exotic
Infusion of Ingredients Strategically Combined to Offer Mothers Native
Palate Tomato Chutney Tamarind Raita Basmati Rice & Roti **98.00**

CELEBRATION Whole Marinated FISH GF

Whole Line Caught Fish platter Dimond Cut Massaged in Sails Secret
Marination Gently Stone Baked to Perfection Eaten Fijian Style with A Morish
Fiery Wai Tom Tom Dipping Sauce & Cooling Miti Dip **145.00**
Please Allow Up To 45 Minutes for Preparation & Cooking

~~(Line Caught Coral Trout - Seasonal Availability) 125.00~~

CAPTAINS LOBSTER SEAFOOD PLATTER

Diver Caught Succulent Lobster Village Caught Crabs and Prawns
Tender Slipper Bugs Line Caught Grilled Fish Dusted Fish Cakes
Crispy Cassava Logs Garlic Butter Coconut Mornay or Half & Half
Please Allow Up To 45 Minutes for Preparation & Cooking
Platter Can Serve Up To 2 - 4 Guests Seasonal Availability **460.00**

MARKET PRICE SEAFOOD (seasonal availability) Lobster, Slipper Bugs, Prawns, and Crabs
Choose from Garlic Butter or Coconut Mornay Please Consult Your Guest Service
Attendant on Weight & Price subject to change