







Dinner




Appetizers

Chicken sweet corn		16.0	10.3
In Chinese chicken broth finished w_ egg drops			
Oriental duck paper rolls		24.0	15.5
ASIAN roasted duck, cucumber, carrots w_ fresh basil & coriander leaves			
Chicken namjim		20.0	12.9
Tender chicken cooked in ASIAN herbs & spices, served over salad chiffonade 			
Flash fried Thai prawns		29.0	18.7
Thai marinated prawns wrapped in pastry blanket w_ sweet chili lime dipping			
Canton Selections		21.0	13.6
Flash fried spring rolls, pork gyoza, chicken & seafood wontons w_ plum sauce & chili soy dipping 			
Larb moo		24.0	15.5
Minced pork salad w_ lime & mint in lettuce cups 			
Steamed Chicken dumplings		26.0	16.8
Steamed chicken dumplings w_ chili soy dipping			
Teriyaki beef skewers		25.0	16.2
On crispy vermicelli noodles			

mains - curries

	Chicken	39.0	25.2
Red Thai cooked in tomato, onion, pineapple, & grape  <i>gf</i>	Prawn	47.0	30.4
Green Thai cooked in green curry paste w_ lime leaves  <i>gf</i>	Beef	41.0	26.5
Penang Curry in homemade paste w_ fresh vegetables & coconut cream  <i>gf</i>	Vegetable	35.0	22.6

Signature curry dishes

Butter chicken an Indian delicacy, chicken pieces cooked w_ rich creamy tomato base sauce <i>gf</i>		39.0	25.2
Fiji South-Indian Lamb hot & spicy curry dish enriched w_ Chef's Naidu's handpicked spices   <i>gf</i>		44.0	28.4
Massaman duck home style curry finished with potatoes, coconut cream & peanuts  <i>gf</i>		43.0	27.8
All curries served w_ basmati rice & condiments			

wok

	Chicken	39.0	25.2
Stir fry tossed w_ garlic, ginger & Asian wok vegetables	Prawn	47.0	30.4
In black bean w_ broccoli, onions & black bean sauce	Beef	41.0	26.5
	Vegetable	35.0	22.6



gf – Gluten Free

 Mild



  Medium

   Hot



Signature wok dishes

	FJD	AUD
Caramelised chili onion prawns w_ soy seasoning & coriander 	47.0	30.4
Cashew chicken w_ bell peppers, onions, carrots, bok choy in chili bean sauce 	38.0	24.6
All above dishes served w_ jasmine rice		


noodles

Chow-mien wheat noodles & Asian veggies	Chicken	39.0	25.2
Singaporean mei fun light curried noodle dish w_ onions & tomatoes 	Prawn	47.0	30.4
Pad Thai a stir fried rice noodle dish w_ peanuts 	Beef	41.0	26.5
	Vegetable	35.0	22.6

Signature noodles dishes

Thai prawn noodle bowl thin rice noodles, vegetables, peanuts, chillies, lemon grass & coconut milk 	47.0	30.4
Hoisin pork w_ vermicelli noodles tossed w_ carrots, chili & peanut butter 	36.0	23.3


Sizzling Plate

	Chicken	39.0	25.2
Mongolian sliced mixed vegetables with fish sauce & light soy 	Prawn	47.0	30.4
Teriyaki womb bok, red capsicum & mushrooms tossed in teriyaki sauce	Beef	41.0	26.5
Ginger plum sauce tossed w_ bell pepper, carrots & green onions	Lamb	44.0	28.4
	Vegetable	35.0	22.6

Signature sizzling dishes

Chinese BBQ lamb chops marinated in Asian flavours w_ fine vermicelli & vegetables	48.0	31.0
Honey ginger pork w_ broccoli, capsicum & cashews	36.0	23.2
All above dishes served w_ jasmine rice		

sides (price per person)

Stir fry mix vegetables Baby corn, water chestnuts w_ Asian greens	8.0	5.2
Mapo tofu Szechwan pepper, chilli bean sauce & green onions  <i>gf</i>	8.0	5.2
Ginger bok choy Baby greens, ginger & soy sauce	8.0	5.2
Chicken fried rice Selected Chinese seasonings w_ diced vegetables, chicken & egg	8.0	5.2
Steamed jasmine rice Hot & fluffy	6.0	3.9

All prices are in Fijian dollars and include all Government taxes including import duty plus 9% VAT, 6% STT & 10% ECAL. AUD conversion rates should be used as a guide only & are accurate as at August, 2017.