

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
All prices in FJD including tax*

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

Breakfast is served from 7am – 9.30am in the Main Pavilion or delivered to your villa.
You are also welcome to order the night before for a specific delivery time between 7am – 9.30am

French press coffee, complimentary

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

Garden-grown **Lemongrass Tea**, complimentary

Espresso, Long Black, Cappuccino, Latte, Iced Latte, 8

Island Juice, blended seasonal tropical fruits, 12

Coconut Smoothie, blended seasonal tropical fruits with coconut milk, 15

Fruit Juice (packaged) Orange, Pineapple, Apple or Tomato juice, glass 8

Breakfast Cocktails

Mimosa (Trapiche Rose and orange juice), 15

Bloody Mary (Czarina vodka, tomato juice, Tabasco), 19

Seasonal, Tropical Fruit plate, small or large, (v)

Thick-sliced Toast with Berenberg blackberry jam, marmalade or local honey, (v)

Muesli served with sides of milk, vanilla yoghurt and diced tropical fruit, (v)

Morning Catch grilled fish, fried egg and stirfry vegetables

Omelette with ham, cheese, tomato relish and toast

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

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

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

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

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

Vegetable Stirfry, tofu and breakfast potatoes, (v)

Breakfast Curry with roti and poached egg (we kindly request 24 hours notice as this dish requires advance preparation time, vinaka!)

Anda Bhurji, Indian-spiced scramble served with relish, roti and breakfast potatoes

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The Remote Kitchen

Sample - Monday Chef's Selections

(the final daily menu will be adjusted based on availability of ingredients)

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)

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

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

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Coconut Panacotta with pineapple and lime-rum syrup (v)

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

Dinner

Entree

Pumpkin Ginger Soup (v)

Tempura Prawn and Vegetables with soy-ginger dipping sauce

Tempura Vegetables with soy-ginger dipping sauce (v)

Mains

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

Boneless Fish Curry served with steamed jasmine rice

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

Dessert

Coconut Panacotta with pineapple and lime-rum syrup (v)

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

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Sample - Tuesday Chef's Selections

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Lunch

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

Grilled Tofu Noodle Salad (v) vermicelli, cucumber, coriander, carrot, mint, roasted peanuts with a garlic, chilli, palm sugar and lime juice dressing and caramelized pork

Grilled Prawn Skewers with couscous salad and mild chilli mayonnaise

Grilled Vegetable Skewers (v) with couscous salad and balsamic glaze

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Pineapple and Mint Sorbet (v)

Bush Lemon and Thyme Tart served with coconut ice cream

Dinner

Entree

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

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

Main

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

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

Lobster Thermidor (seasonal)

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

Dessert

Pineapple and Mint Sorbet (v)

Bush Lemon and Thyme Tart served with coconut ice cream

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Sample - Wednesday Chef's Selections
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Lunch

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

Roasted Vegetable Baguette (v)

Spaghetti Marinara tossed in a chilli, tomato and basil sauce

Chocolate and Caramel Tart served with sandy coconut ice cream

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

Sandy Coconut Ice Cream (v)

Dinner

Entrée

Kokoda (Fijian ceviche) *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

Vegetable Spring Rolls (v)

Main

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

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

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

Dessert

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

Chocolate and Caramel Tart served with sandy ice cream balls

Sandy Coconut Ice Cream (v)

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Sample - Thursday Chef's Selections
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Lunch

Thai Beef Salad with lemongrass dressing

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

Asian-style Vegetable Stirfry, served with steamed coconut rice, Option to add Tofu (V)

Watermelon and Ginger Granita (v)

Chocolate Coconut Bliss Balls

Dinner

Entrée

Lightly-battered Calamari served with cucumber salad

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

Main

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

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

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

Dessert

Watermelon and Ginger Granita (v)

Chocolate Coconut Bliss Balls

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Sample - Friday Chef's Selections

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Lunch

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

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

Roast Vegetable Panini caramelized onion, pickles, tomato chutney, served with cassava (local root crop) chips (v)

Summer Chickpea Salad with tomato, feta and fresh herbs

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

Banana Cream Pie Brulee

Dinner

Entree

Indian Yellow Spit Pea Dahl Soup (v)

Garlic Prawns with coconut sambal, coriander and steamed jasmine rice

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

Main

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

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

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

Dessert

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

Banana Cream Pie Brulee

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Sample - Saturday Chef's Selections

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Lunch

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

Coconut Chicken Curry served with tamarind chutney and baked roti

Penne with marinated eggplant, smoked capsicum, black olives, tomato and roasted pinenuts (v)

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

Praline Semifreddo

Dinner

Entree

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

Creamy Fish Chowder

Main

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

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

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

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

Dessert

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

Praline Semifreddo

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Sample - Sunday Chef's Selections

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Lunch

Grilled Fish Tacos with tomato and avocado salsa

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

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

White and Dark Chocolate Mousse

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

Dinner

Entree

Prawn Tom Yum Soup

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

Main

Braised Lamb Shanks with creamy mash and seasonal vegetables

Pan Seared Yellow Fin Tuna with julienne vegetables, roasted warm potato salad and garlic, wasabi-lime aioli (seasonal) // or **Walu** with Coconut Lentil Dhal

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

Baked Vegetable Lasagne (v)

Dessert

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White and Dark Chocolate Mousse

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

Picnic Lunch Menu

Roti Wraps with your choice of ingredients

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)

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

Frittata - Baked Vegetable (v) or Ham and Cheese

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

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

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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 removing 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)

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

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

Vegetable Frittata served with garden salad

Dinner

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

Vegetable & Tofu kebabs drizzled with fresh pesto sauce and serviced with steamed rice

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

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

Dessert

Fresh fruit plate

Sorbet

Vudi Vakasoso (local plantain cooked in coconut milk)

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Snacks Menu (available 2.30pm to 4.30pm)

Bhajia, fried Indian spiced dumpling

Roasted Coconut, served with mustard dipping sauce (v)

Handcut Cassava Wedges (local root crop) served with sweet chilli sauce (v)

Handcut local root crop crisps (v)

Seasonal tropical fruit plate (v)

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