

Bula from Flying Fish Tokoriki

Acclaimed Chef, Restaurateur, Author, and TV presenter, **Peter Kuruvita** established Sydney's award-winning **Flying Fish Restaurant & Bar** in 2004. The stunning harbour-side restaurant rapidly gained international recognition for its fresh seafood and innovative cuisine.

Peter's signature style travelled to Fiji in 2008 through a partnership with Starwood Hotel group and **Flying Fish at Sheraton Resort & Spa, Tokoriki Island, Fiji** was born.

Flying Fish Fiji's beachfront ambience and exquisite menu under Peter's guidance, showcasing the best of local and Australian produce and seafood, proved a winning combination.

We are now proud to bring **Flying Fish to Sheraton Resort & Spa, Tokoriki Island, Fiji**. A remote island location is a new challenge and we are dedicated to entertaining your tastebuds with quality and innovation. Our delicious must-try Prawns, lobsters and bugs are supplied by our local fisherman and subject to availability. This is all prepared professionally by our team of talented chefs, led by Head Chef Adriano Avino (previously of "Modo Mio" Winner of the "Golden Plate" award at Crown Perth).

We invite you to sit back, relax and enjoy all that is Flying Fish.

Visit www.peterkuruvita.com

Like us on Facebook: Flying Fish Tokoriki... and check in!

Let us know how you enjoyed your experience: Trip advisor - Flying Fish, Tokoriki Island, Fiji



FLYING FISH TASTING MENU

Served in five courses

Seared yellow fin tuna with ruby grapefruit, crispy pork belly GF



Local reef fish ceviche, orange vinaigrette,
capers, pickled onion and wasabi mayo GF



Warm pork belly, scallops with
caramelized peanut dressing and carrot puree GF



Choice of

Sri Lankan fish curry with
prawn savoury rolls and condiments

OR

New Zealand grass fed tenderloin, sun dried tomato crust,
pan fried eggplant, red pepper sauce



Chocolate and hazelnut pavé with mandarin, honeycomb and milk sorbet

FJD 150 AUD 87

Please allow a minimum of 1 hour for this menu

GF-Gluten free, V-Vegetarian (Please advise)

While Sheraton Resort & Spa, Tokoriki Island will endeavour to accommodate request for special meals for customers who have food allergies or Intolerances, we cannot guarantee completely allergy-free meals.

This is due to the potential of trace allergens in the working environment and supplied ingredients.

All prices are subjected to 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars.

Overseas currency conversions are examples only, are subject to change and rounded to the nearest dollar.

CRUSTACEANS

Your choice of crustacean:

Lobsters, Prawns, Crabs or Bugs
(market price per kg and subject to availability)

Your choice of preparation:

Steamed with ginger, chili & shallots

OR

Tempura with pepper & curry leaf

OR

Grilled with herbed butter GF

OR

Fijian curry GF

All the above preparations are served with steamed rice



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ENTREES SALAD AND SOUP

	FJD	AUD
Duck noodle soup	38	24
Rocket salad with parsnip, pomegranate, shaved aged goat's cheese, pecans and balsamic flakes	28	18 GF V
Seared yellow fin tuna with ruby grapefruit, crispy pork belly	38	24 GF
Local reef fish ceviche, orange vinaigrette, capers, pickled onion and wasabi mayo	42	27 GF
Carpaccio of wagyu, cipriani sauce, rocket and shaved parmesan	48	31 GF
Warm pork belly, scallops with caramelized peanut dressing and carrot puree	38	24 GF
Flying Fish selection of seafood tapas	52	34
Roast beetroot mille-feuille, persian feta, mint, paprika and lavosh	38	24 V

SIDES

	FJD	AUD
Flying Fish fries with chili salt	15	10
Organic garden salad with Flying Fish vinaigrette	15	10
Sautéed vegetables	15	10
Steamed rice with coconut sambal	5	3

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MAINS PASTA AND RISOTTO

	FJD	AUD	
300grm New Zealand savannah rib eye steak, confit potatoes and a fig red wine jus	98	64	GF
180grm New Zealand grass fed tenderloin, confit potatoes and a fig red wine jus	98	64	GF
Sri Lankan fish curry, prawn savoury rolls, steamed rice	68	44	GF
Fijian fish, served with saffron orange butter sauce, crunchy fennel, ginger slaw and crushed hazelnut	58	38	GF
Thyme stuffed chicken roulade with mash and a honey cranberry compote	62	40	GF
Peter Kuruvita's Pumpkin curry, brinjal roti	48	31	V
Seafood Platter for 2 (A hot and cold mixed seafood platter with fresh seafood of the day cooked in different ways)	198	128	
Squid ink risotto, pan fried seafood and cherry tomato bisque	68	44	GF
Linguine, pan fried chicken breast, pistachio pesto, beetroot foam	62	40	
Cherry tomato and feta risotto	58	38	GF V

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DESSERT

	FJD	AUD	
Passionfruit custard with pineapple, basil, candied coconut and coconut sorbet	23	15	GF
Chocolate and hazelnut pavé with mandarin, honeycomb and milk sorbet	23	15	
Fijian vanilla cheese cake mousse with watermelon, raspberry sorbet and coconut crumble	23	15	
Vudi Vakasoso local banana cooked in coconut cream	23	15	GF
Tropical Fruit platter	23	15	GF
Trio of Cheese for two	58	38	

Just to explain:

- Carpaccio: Thinly sliced and raw
- Ceviche: A style of cured seafood
- Lolo: Fijian sauce made with coconut cream and spices
- Sambal: Fresh grated coconut with spices
- Cipriani: Italian classic sauce consisting of mayonnaise, mustard and worcestershire sauce
- Pave: Frosted and layered sponge cake dessert

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ABOUT PETER KURUVITA

After 3 decades as an award-winning chef and restaurateur, Peter has now diversified his career to encompass the roles of TV presenter, author, industry speaker and restaurant consultant.

Peter is well known for his time at Sydney's iconic ***Flying Fish Restaurant & Bar*** which he opened in 2004, and successfully led the kitchen team as Executive Chef for 8 years.

Peter's love of the Pacific & passion for seafood led to the opening of ***Flying Fish at Sheraton Fiji Resort***, in 2008 in partnership with Starwood Hotel group. The restaurant has recently been voted on Trip Advisor as one of the Top 10 Restaurants in the Pacific Region.

Peter's signature style of fresh quality seafood, stunning ambience and beachside locations can now be experienced in Australia at his latest restaurant partnership, ***Noosa Beach House*** with ***Sheraton Noosa Resort***.

Peter's childhood experiences cooking with his Grandmother in the traditional kitchen of his ancestral home in Colombo, Sri Lanka inspired his first cookbook ***Serendip – My Sri Lankan Kitchen***. His next cookbook ***My Feast with Peter Kuruvita*** takes food lovers on a culinary and cultural journey through the island communities of Asia and the South Pacific.

Peter has now presented 3 TV series produced by The Precinct Studios for SBS Television, which air on many networks worldwide. His shows combine beautiful scenery with sensational local cuisine as he immerses himself in the cultures of the unique lands he travels through.

My Sri Lanka with Peter Kuruvita

Island Feast with Peter Kuruvita

Mexican Fiesta with Peter Kuruvita

To see the latest information on events, **World Expeditions** culinary tours, cooking classes and product range visit www.peterkuruvita.com

