

The Wet Edge home of the Daiquiri

The Daiquiri was originally created near Santiago de Cuba and brought to the United States by the US Congressman William Chanter. It is widely believed that William Chanter introduced the Daiquiri to clubs of New York in 1902 and since this day the Daiquiri has been beloved the all over the world, with the most renowned lover being Ernest Hemmingway. The Hemmingway Daiquiri, was created to commemorate Ernest Hemmingway's love for the daiquiri at La Floridita Bar in Cuba. Legend has it that Mr. Hemmingway loved this drink so much he always insisted on ordering a double, lending this new variation of the Hemmingway Daiquiri a new name of Papa Doble.

DAIQUIRI	12.5	20.0
Original Fiji White Rum, freshly squeezed lime juice & sugar syrup.		
Hemmingway Fiji White Rum, Maraschino Liqueur, freshly squeezed grapefruit juice, freshly squeezed lime juice & sugar syrup.		
Pawpaw Fiji White Rum, pawpaw juice & sugar syrup.		
Pineapple Fiji White Rum, fresh pineapple juice & sugar syrup.		
Mango Fiji white rum, mango juice and sugar syrup		
Coconut Fiji Coconut Rum, fresh coconut water & sugar syrup.		

FROZEN DAIQUIRI	15.7	25.0
Original Fiji White Rum, freshly squeezed lime juice & sugar syrup.		
Hemmingway Fiji White Rum, Maraschino Liqueur, grapefruit juice, freshly squeezed lime juice & sugar syrup.		
Pawpaw Fiji White Rum, pawpaw juice & sugar syrup.		
Pineapple Fiji White Rum, fresh pineapple juice & sugar syrup.		
Mango Fiji white rum, mango juice and sugar syrup		
Coconut Fiji Coconut Rum, fresh coconut water & sugar syrup.		

Please also check out our other restaurants



Feast Restaurant at Sheraton Fiji Resort
Cuisine: Buffet Breakfast and Theme Buffet Dinners
Opening Hours: Breakfast - 6:30am - 10:30am and Dinner - 6:00pm - 10:00pm



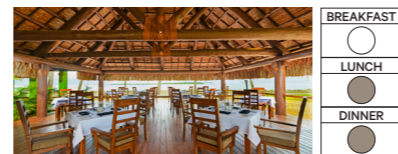
Flying Fish Restaurant at Sheraton Fiji Resort
Cuisine: Signature Seafood Dishes
Opening Hours: 11:00am - 10:00pm (Dinner from 6:00pm)



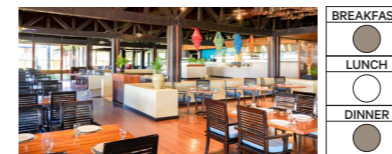
Pantry at Sheraton Fiji Resort
Cuisine: Western and Asian Favourites
Opening Hours: 7:00am - 6:00pm



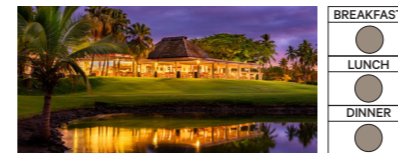
Wet Edge at Sheraton Villas
Cuisine: Farm to Fork
Opening Hours: 10:00am - 9:00pm (Dinner from 5:30pm)



Kitchen Grill at The Westin Denarau Resort
Cuisine: Contemporary Modern Cuisine.
Opening Hours: 11:00am - 10:00pm (Dinner from 6:00pm)



Ocean Terrace/Zing at The Westin Denarau Resort
Cuisine: Buffet Breakfast, Zing Asian & Indian Cuisine.
Opening Hours: Breakfast - 6:30am - 10:30pm and Dinner from 5:30pm - 10:00pm



Fiji Premium Clubhouse at Denarau Golf Club
Cuisine: Casual Family Restaurant with Wood fired Pizza.
Opening Hours: 7:00am - 9:00pm Dinner from 5:00pm - 9:00pm



Ports O' Call at Sheraton Fiji Resort
Cuisine: International Fine Dining
Opening Hours: 6:00pm - 10:00pm Monday - Saturday Closed on Sundays



Westin Bakery at The Westin Denarau Resort
Cuisine: Grab & Go light meals & pastries
Opening Hours: 7:00am - 5:00pm daily



Coco Palms at The Westin Denarau Resort
Cuisine: Traditional Fijian cuisine with Firewalking and Cultural Show.
Show Time: 6:30pm - 9:00pm (Wednesday and Saturday only)



For all restaurant bookings, please dial 0 for Operator assistance

Venue Open Venue Close



Our commitment to serving locally grown, fresh, honest & healthy food is where the menu concept 'Farm to Fork' originates. Located within the grounds of The Denarau Golf & Racquet Club is our very own Resort Farm. A project which began 9 years ago & continues to be a rewarding & exciting journey. Our Executive Chef Prabhat Prawin has been the driving force behind evolution of this unique project in Fiji and can hardly wait to showcase the quality of the produce our Resort Farm has to offer.

Originally from India, Chef Prabhat, spent the majority of his childhood helping out on the family farm where he learnt the secrets to the art of farming amazing, high-quality produce. Prabhat's passion & excitement for farming exceptional produce was so contagious it ignited a spark within his culinary team, thus creating our new menu focused on providing fresh, healthy, delicious, satisfying dishes without excess fat, sodium or preservatives. By adding a variety of healthy & affordable options we are striving to create healthier style of living in the local community.

All produce that is not grown on our Resort Farm has been sourced from the local agricultural community. By offering fair market prices, we provide the stimulus for growth & development. Our aim is to create a sustainable farming community that is able to produce the freshest produce if the highest quality year round.



Dinner Menu

STARTERS	AUD	FJD
Fijian Lentil Soup Herb bread & tempura okra.	12.5	20.0
Fijian Kokoda Fresh fish marinated in coconut cream, garlic bread.	18.0	29.0
Seared Tuna Papaya salsa, avocado mousse & cilantro dressing.	20.0	32.0
Chicken Meatballs Spicy homemade tomato sauce, toasted garlic bread.	18.0	29.0

PLATTERS	AUD	FJD
Mezze (V) Zaatar spiced pita bread, falafel, hummus, tzatziki, spiced olives, semi roasted tomato, feta & grilled seasonal vegetables.	21.8	35.0
Wet Edge Fisherman Platter Baby lobster, salt and pepper calamari, seared tuna, battered fish, tempura prawns, chilled cooked prawns, kokoda, garden salad, jacket potato, garlic bread.	77.3	124.0
Wet Edge Surf & Turf Platter Bbq beef ribs, honey glazed pork ribs, lemon pepper calamari, battered fish, fijian kokoda, garden salad, garlic bread.	73.6	118.0
Wet Edge Mediterranean Platter Marinated beef skewer, bbq lamb skewer, chicken thigh, lemon pepper fish, sweet corn on the cob, jacket potato, green salad, pita bread.	86.7	139.0

TACOS	AUD	FJD
ALL TACOS ARE SERVED WITH LETTUCE, TOMATO, ONION, SOUR CREAM & GUACAMOLE.		
Spiced Jackfruit (V)	13.8	22.0
Cajun Fish & Mango/Avocado Salsa	19.4	31.0
Chicken & Avocado Aioli	18.0	29.0
Pulled Pork & Pineapple Slaw	13.8	22.0

ADDITIONS	AUD	FJD
ANY OF THE FOLLOWING OPTIONS TO YOUR CHOICE OF SALAD:		
Chicken	3.0	5.0
Prawns	5.0	8.0
Smoked Salmon	5.0	8.0

Dinner Menu

SALAD	AUD	FJD
Roast Pumpkin Garlic yoghurt, toasted almonds, pumpkin seeds & dried herbs.	16.9	27.0
Roast Okra Chickpea, corn & beetroot, herb pesto dressing.	16.9	27.0
Wet Edge Salad Cos lettuce, asparagus, beetroot, avocado, boiled egg, herb vinaigrette.	18.0	29.0

KNIFE AND FORK	AUD	FJD
Ravioli (V) Seasonal vegetable, in a garlic & olive oil dressing.	23.8	38.0
Fish and Chips Garden salad & tartare sauce.	24.5	39.0
Chicken Fajitas Chicken, capsicum, onion, garlic, pita bread, sour cream & guacamole.	28.0	45.0
Chicken Thigh Polenta, vine tomatoes, mushrooms & spinach.	24.5	39.0
Braised Beef Brisket Sweet potato mash, onion jam, carrots & cauliflower.	30.7	49.0

FROM THE GRILL	AUD	FJD
ITEMS FROM THE GRILL ARE SERVED WITH GREEN BEANS, CORN, SWEET POTATO MASH AND YOUR CHOICE OF SAUCE - RED WINE, PEPPER CORN, MUSHROOM AND LEMON BUTTER.		
Tuna Steak	24.4	39.0
Crest Chicken Breast	26.9	43.0
Leylands Pork Cutlet (250gms)	26.3	42.0
Beef scotch filler (200gms)	32.5	52.0

STARCH	AUD	FJD
Spicy Root Crops	7.5	12.0
Sweet Potato Mash	7.5	12.0
Steak Fries	7.5	12.0
Potato Wedges	7.5	12.0

SOMETHING SWEET	AUD	FJD
Deconstructed Trifle	10.0	16.0
Tropical Panna Cotta	10.7	17.0
Guava Creme Brulée	10.7	17.0
Grilled Banana Ice Cream	9.4	15.0
Seasonal Fruit Salad	9.4	15.0

Please advise your wait help should you have any dietary requirements that we maybe of assistance. Sheraton Villa will endeavour to accommodate requests for special meals for guests 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 environmental and supplied ingredients. All prices are inclusive of 25% government tax and a 10% public holiday surcharge for all Restaurants & Bars applies. Note: All prices will be charged in Fiji Dollars.