Fresh Juices and Soda

Please also check out our other restaurants



The Hangover Cure

High Blood Pressure

Fiji Energy Boost

Tropical Flush

Hawkeve

Dialvsis Carrot, watermelon, cucumber & coriander.

HOMEMADE SODA'S

Home Made Lemonade Freshly squeezed lime juice, sugar syrup & soda water.

Pure Pineapple Freshly squeezed pineapple juice & soda water.

Orange Fizz Freshly squeezed orange juice & soda water.

Minty Morroco Freshly squeezed lime juice, mint, sugar syrup & soda water.

Passion Sparkle Fresh passionfruit pulp, mint, sugar syrup & soda water.



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



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



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



Fiii 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



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



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



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



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



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



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

For all restaurant bookings, please dial 0 for Operator assistance





7.5 12.0







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.



Lunch Menu

STARTERS	AUD	FJD
Fijian Lentil Soup (V) 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		
Mezze (V)	21.8	35.0
Zaatar spiced pita bread, falafel, hummus, tzatziki, spiced olives,		
semi roasted tomato, feta & grilled seasonal vegetables.		
Wet Edge Fisherman Platter		
Baby lobster, salt and pepper calamari, seared tuna, battered fish,	77 0	10/0
tempura prawns, chilled cooked prawns, kokoda, garden salad,	77.3	124.0
jacket potato, garlic bread.		
Wet Edge Surf & Turf Platter		
Bbq beef ribs, honey glazed pork ribs, lemon pepper calamari,	73.6	118.0
battered fish, fijian kokoda, garden salad, garlic bread.		
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	86.7	139.0
bread.		
bread.		

TACOS

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			

SALADS

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

ADDITIONS

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

KNIFE AND

Ravioli (V) Seasonal vegeta Fish & Chips Garden salad & t Chicken Fajitas

Chicken, capsicu sour cream & gua

WRAPS & SLIDERS

ALL SERVED WITH TAPENADE, MILD, M

Spiced Paneer Capsicum, onion

Chicken Wrap Feta, tzatziki, let olives & a lemon

Grilled Fish Me Goats cheese, to & zaatar spiced

Chicken Sliders Chicken pattie, le

Yaqara Beef Sli Yagara beef patt beetroot & mayo

Steak Sandwick Lettuce, tomato,

STARCH

Spicy Root Cro Sweet Potato I Steak Fries Potato Wedges

SOMETHING SWEET

Deconstructed T Tropical Panna c Guava Crème Br

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.

Lunch Menu

FORK	AUD	FJD	
able, garlic & olive oil dressing.	23.8	38.0	
tartare sauce.	24.5	39.0	
s um, onion, garlic, pita bread, Jacamole.	28.0	45.0	

A FRESH GARDEN SALAD OR FRIES & YOUR CHOICE MEDIUM OR HOT.	OF CHILI	
& Cauliflower Wrap (V) n, tomato & spicy sauce.	28.0	45.0
ttuce, tomato, onion, capsicum, onion, n/avocado vinaigrette.	23.0	37.0
elt omato, tomato aioli pita bread.	25.7	41.0
s lettuce, tomato, onion & peri peri sauce.	24.5	39.0
i ders tie, bacon, lettuce, tomato, onion, onnaise	25.0	40.0
ch , caramelized onion& mustard mayonnaise.	28.0	45.0
ops	7.5	12.0
Mash	7.5	12.0
	7.5	12.0
S	7.5	12.0

Trifle	10.0	16.0	Grilled Banana Ice	9.4	15.0	
cotta	10.7	17.0	Cream			
ulée	10.7	17.0	Tropical Fruit Salad	9.4	15.0	