

The award-winning “1808” cultural dining experience is a fusion of the past and present; how we used to eat; and how the world used to be.

THIS IS FIJI ON A PLATE.

Many of the traditional cooking techniques in Fijian cooking have been handed down through generations from the Polynesian, Melanesian and Micronesian settlers who arrived more than 3,500 years ago. These artisan techniques provide insight into a time without technology but also provide clues on how humankind can adopt less processed and more natural foods into the modern diet.

VIRGIN COCONUT OIL This clear medicinal oil is used in bodycare and cooking. The Fijians also use the oil as preventative medicine, drinking small doses a few times a day. It is said to prevent and remedy a host of viral diseases and skin infections when consumed and applied to the skin. The Debua women hand scrap the mature brown coconut, then squeeze the milk nectar through a sulu or muslin cloth. The white milk is transferred to containers and sits for three days so it separates into its three components of water, fat solids and clear oil.

SEAWATER The natural and unpolluted sea water provides a natural seasoning to traditional Fijian cooking. In the local village, fresh pork is boiled in sea water first to clean and flavor the meat. It is also used as a vinaigrette when mixed with lemon juice, onions and tomato called “Wai Tom”, and mostly eaten with fire roasted fish or seafood. Seawater can be used as a reverse brine liquid, adding sugar and spices to an already salty liquid.

KOKODA Pronounced “koh-konda”, this quintessential Fijian dish is similar to the South American ceviche but with coconut milk. Fish is most commonly used, cured in lemon juice, but a variety of seafood and grilled meats also work well. Miti is a salsa of freshly squeezed coconut milk, onions and tomato and a key component of many Fijian dishes.

1808

Inspired By Fijian History,
Culture & Technique

WINNER—
BEST FINE DINING RESTAURANT IN FIJI

2013 AON FIJI EXCELLENCE
IN TOURISM AWARDS

2014 AON FIJI EXCELLENCE
IN TOURISM AWARDS

膠洗面奶 CLEANSE

Complimentary **Masala Chai Tea**, designed to awaken all five gustatory sensors of bitter, sweet, salty, sour and savoury

启动菜单 ACTIVATE

- Dhal Barra Wrap** NF F\$28
Indian inspired lentil barra "dhal" infused in fresh yogurt, cumin, mint, wrapped in fresh roti bread.
- Traditional Fish 'Kokoda'** GF + DF + NF F\$30
Silky, scorched coconut milk with lychee, ginger juice, citrus cooked fresh fish, local orange, tomato & chilli salsa
- Lemongrass Chicken wings** DF F\$32
Flame grilled Tailevu chicken rubbed with lemongrass tea & basil, green papaya salad, teriyaki sauce.
- 3-day Confit Pork Belly** GF + NF F\$35
Local pork infused for three days in a brine of natural sea water & spices, creamed cauliflower puree, balsamic reduction & caramelized onion & leek
- Grilled Coconut & Lemongrass Prawns** GF F\$35
Wood fired BBQ prawns cutlet skewers, marinated with lemongrass, coconut lolo & lime juice, citrus Asian slaw, spicy wai tom tom sauce, almond flakes
- Cumin & Coriander Pork Dim Sim** GF + NF F\$38
Pork mince infused with Indian spice, fresh coriander, curry leaf, steaming in coconut curry sauce

主菜单 EXPLORE

- Wok-tossed Fijian Greens** DF + NF F\$20
Organically grown by local Chinese market gardeners, with garlic & oyster sauce
- Coconut Satay Noodle** DF F\$45
Rice fettuccine wok-tossed peanut satay sauce, local bean sprouts, cabbage, lime & fresh grated coconut, hot chilli chutney
Lemongrass Chicken, Prawn or Mushroom
- Kovu Peking Duck Curry** DF+ NF F\$58
Charred Peking duck infused with fresh tamarind & five spice, slow braised in spicy curry sauce with lychee and coriander.
- Lemon & Coconut Ika Vakalolo** GF + DF + NF F\$55
Locally-caught fish fillets poached in fresh coconut Lolo, lemon juice, local greens, fresh tomato & cucumber salsa.
- Charred Chilli Prawns** DF + NF F\$60
BBQ tiger prawns wok-tossed in tamarind gravy, tomato, basil, mango chutney
- Masala Chai Lamb** DF + NF F\$75
BBQ lamb rump infused in masala chai tea, wok-tossed Asian Mongolian sauce, local greens, sesame seeds
- Lovo Pepper Beef** DF + NF F\$60
Charred Yagara lovo beef fillet, bush fern salad, earth oven kumala, fresh coconut miti, on sizzling plate
- Steamed Jasmine Rice** GF + DF + NF F\$10

甜點 EXPLORE

- Papaya Panacotta** NF F\$25
Papaya panacotta, candy pineapple & peppered strawberry compote
- Coconut Tropical Delight** NF F\$29
Seasonal tropical fruits, chocolate coconut cake, passion fruit & orange compote, coconut ice cream & candy coconut
- Spice Tea pop** GF F\$25
Ice cream pop infused with pistachio & Indian spices
- Gold Rush Caramel Sundae** NF F\$25
Island-made wild honeycomb, shaved chocolate, caramel & chocolate ice cream, marshmallow caramel fudge
- Pineapple Cheese Cake** NF F\$32
Baked vanilla cheese cake, pineapple jelly, flamed pineapple, lemon meringue & vanilla ice cream
- Nutty Volcanic Chocolate Fondant** NF F\$30
Warm oozing pudding, watermelon, island-made honeycomb, ice cream
Allow for added baking time
- Chocolate Mouse** NF F\$30
Dark & milk chocolate mousse, served with truffle, vudi pudding, lolo caramel sauce pudding, lolo caramel sauce