



# LUNCH MENU

AVAILABLE  
1200-1500

# FOOD PHILOSOPHY



*From the farm, the ocean to your plate.  
Eating fresh at Sinalei Reef Resort & Spa.*

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***Our simple philosophy: Fresh, local and healthy food***

Our latest menu offerings represent Sinalei's on-going exploration of the "farm and ocean to plate" philosophy. We are continually challenging ourselves, and our local farmers to provide more variety and more sustainable ways to bring you the truest in contemporary Samoan cuisine. We strive to make everything in house for the ultimate in fresh food experience. All baked goods, pastas, tortillas, flatbreads, dumplings and wrappers, sauces, dressings, jams, marmalade to desserts are all crafted with pride and passion by our creative and dedicated team.

***Our concept: Farm and ocean to plate***

Here at Sinalei our wish is to foster relationships with our farmers, their families and our people as part of our commitment to the development of the local environment. In doing so, our direction, way of life and culture combine to bring you the best possible dining experience. We invite you to take part in a unique culinary journey.

*Ia manuia le taumafataga  
(Bon appetite)*



# LUNCH MENU

## *Salaki- Salads*

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<b>OKA (SIGNATURE DISH)</b>			<b>35</b>
coconut marinated raw fish, chili, salsa			
<b>CHICKEN CEASAR SALAD</b>	<b>V OPTION 25</b>		<b>35</b>
local cos lettuce, grilled chicken, crotons, crispy bacon, poached egg			
<b>SMOKED SNAPPER SALAD</b>	<b>V OPTION 25</b>	<b>GF</b>	<b>40</b>
house smoked snapper, taro crisp, Poutasi greens, pesto aioli, avocado, tomatoes, red onion, fried capers			
<b>SEARED TUNA NICOISE</b>	<b>V OPTION 30</b>	<b>GF</b>	<b>40</b>
local tuna, crispy julienne taro, tomatoes, cucumber, beans, Poutasi greens, onion, boiled egg, parmesan			

## *Aiga Mama- Light & Healthy*

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<b>TACO BOWL</b>	<b>V OPTION 30</b>		<b>40</b>
crispy taro taco, chili corn carne, avocado, shredded lettuce, refried beans, cheese, sour cream			
<b>CHICKEN PARMIGIANA</b>			<b>40</b>
crumbed chicken, sliced ham, enchilada, cheese			
<b>NASI GORENG</b>	<b>V OPTION 35</b>		<b>48</b>
fried rice, prawn, chicken, vegetables, poached egg, prawn crackers			
<b>VAILIMA BATTERED FISH</b>			<b>40</b>
beer battered or grilled catch, tartare sauce, ketchup, french fries or island fries			

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## *Aiga Mamafa- Burgers, Sandwiches & Wraps*

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*Served with your choice of island or french fries*

<b>POVI BURGER</b>		<b>40</b>
house beef patty, cheese, crispy bacon, onion jam, tomatoes, lettuce		
<b>SINALEI CLUB SANDWICH</b>		<b>40</b>
house focaccia, crispy bacon, grilled chicken, fried egg, tomatoes, Poutasi greens		
<b>SIUMU STEAK SANDWICH</b>		<b>40</b>
house focaccia, grilled steak, lettuce, red onion, tomatoes, cheese, mustard aioli, onion jam		
<b>MOA QUESADILLA</b>	<b>V OPTION 30</b>	<b>40</b>
grilled chicken, house tortilla, avocado, refried beans, jalapeno, enchilada, cheese		
<b>UMU PULLED PORK PANINI</b>		<b>40</b>
slow cooked pork, house bun, cole slaw, cheese, mustard aioli		
<b>CHEF'S CURRY WRAP</b>	<b>V OPTION 30</b>	<b>40</b>
house roti, filling of the day, steamed rice, chutney green salads		



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## *'Aiga Fa'aopopo - Sides*

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<b>POUTASI GARDEN SALAD</b>	<b>GF</b>	<b>20</b>
<b>ISLAND FRIES</b>	<b>GF</b>	<b>20</b>
<b>FRENCH FRIES</b>	<b>GF</b>	<b>20</b>
<b>SPICY ISLAND WEDGES</b>	<b>GF</b>	<b>20</b>
<b>EGG FRIED RICE</b>	<b>GF</b>	<b>20</b>

## *'Aiga Suamalie - Desserts*

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<b>CHOCLATE CAKE</b>		<b>25</b>
chocolate ganache, frosting, ice cream		
<b>BLACK FOREST</b>		<b>25</b>
berry coulis, ice cream		
<b>TROPICAL FRUIT SALAD</b>	<b>GF</b>	<b>25</b>
Ice cream		
<b>BANANA FRITTERS</b>		<b>20</b>
Ice cream & caramel sauce		