



# DINNER MENU

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## *'Aiga Mama- Entree'*

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<b>TUNA SASHIMI</b>	<b>GF OPTION</b>	<b>30</b>
yellow fin tuna, pickled ginger, soy, wasabi		
<b>SALT &amp; PEPPER SQUID</b>		<b>30</b>
crispy fried baby squid, sweet chili, lemon aioli		
<b>SALSA VERDE PRAWN</b>	<b>GF OPTION</b>	<b>35</b>
sautéed prawn verde, papaya salsa, garlic crotons		
<b>PRAWN &amp; PORK DUMPLING</b>	<b>MAIN - 50</b>	<b>  35</b>
ponzu soy, onion puree, grilled cucumber		
<b>VEGETARIAN RICE PAPER ROLL</b>	<b>V, VG, GF</b>	<b>MAIN - 45   30</b>
lettuce, carrots, cucumber, onions, coriander, mint, peanuts, spicy nam jim dip		
<b>SEAFOOD GNOCCHI</b>	<b>MAIN - 50</b>	<b>  35</b>
local seafood selection, tomatoes, onion, coriander, parmesan cheese		



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## *'Aiga Mamafa- Mains'*

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### *Mea'ai Mai Le Elelele - Plantation Favourites*

- HERB CRUSTED LAMB RACK** **GF** 60  
taro croquettes, beans, poached onion, mint jus
- STEAK FILLET** 55  
feta & basil bread pudding, onion jam, beans, baby carrots, port jus
- CARAMELIZED CHICKEN BREAST** **GF** 45  
parmesan polenta cake, wilted spinach, green peas, confit, tomatoes
- BRAISED PORK BELLY & TEMPURA PRAWNS** 50  
master stock, asian greens, egg noodles, shitake mushroom,  
nam jim salad

### *Mea'ai Mai Le Sami- Seafood Delights*

- SEARED TUNA STEAK** 45  
parish mash, creamy soy, fruit chutney, crispy wonton skin
- SEAFOOD RISSOTTO** **GF** 45  
assorted ocean catch, confit tomatoes, lemon beurre blanc
- WHOLE SNAPPER** **GF** FOR 1 65 | FOR 2 85  
wok- fried whole catch, palm sugar black pepper sauce, greens,  
jasmine rice
- SINALEI LOBSTER PLATE** 110  
lobster thermidor, Lobster ravioli, tempura, onion puree, volute,  
parish mash, baby carrots, basil oil
- SEAFOOD PLATTER FOR TWO** 220  
whole snapper, lobster thermidor, sesame seared tuna, prawn salsa  
verde, salt pepper squid, sashimi with jasmine rice, parished mash  
potatoes

# VEGAN VEGETARIAN MENU



*Le Tausami Manufasi- Healthy Varieties*

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<b>GARLIC PIZZETTE</b>	<b>VG</b>	<b>20</b>
<b>POUTASI MIXED GARDEN SALAD</b> tomatoes, cucumber, onion, lettuce, lemon vinaigrette dressing	<b>V, VG</b>	<b>30</b>
<b>GREEK SALAD</b> lettuce, tomatoes, onion, olives, green beans, basil, feta cheese	<b>VG</b>	<b>35</b>
<b>ANTI-PASTO PLATTER</b> grilled capsicum, onion, tomatoes, carrots, & pumpkin, olives, pesto, humus, crispy bread dips	<b>V, VG</b>	<b>45</b>
<b>CHILI EGGPLANT</b> onion, chili paste, coriander, carrots, bok choy, jasmine rice	<b>V, VG</b>	<b>35</b>
<b>TEMPURA VEGETABLES</b> carrot, pumpkin, capsicum, eggplant, onion beans, sweet soy & sesame dip	<b>VG</b>	<b>35</b>
<b>PUMPKIN RISOTTO</b> basil, parmesan, garlic bread	<b>VG</b>	<b>35</b>
<b>POTATO GNOCCHI</b> tomato, coriander, parmesan, crispy wonton	<b>VG</b>	<b>35</b>
<b>VEGETABLE CURRY</b> mixed local vegetables roti, tamarind chutney, salsa, rice	<b>V, VG</b>	<b>45</b>

**V- VEGAN** **VG- VEGETARIAN** **GF - GLUTEN FREE**

*Prices are in Samoan Tala and Include VAGST*



# PIZZA MENU

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<b>LE ROCK</b>	45
Deliciously BBQ'd bacon, ham & chicken topped with onions and basil	
<b>VOYAGE LE MOANA</b>	45
Oven-baked confit tuna topped with tomato, onion, capers, coriander & chili	
<b>LA'AULI FURY</b>	45
Locally seasoned pepperoni, spiced with Samoan chilli, onions & basil	
<b>SIUMU STUNNER</b>	45
Delicately cubed ham & pineapple cuts served with freshly mixed herbs	
<b>AFIA' MALU BREEZE</b>	50
Wok- fried peppered beef topped with capsicum, onion & garlic whisk	
<b>HURRICANE HEIHEI</b>	45
Red curry marinated chicken served with freshly diced onion, coriander & tomatoes	
<b>POUTASI PICKS</b>	<b>VG</b> 45
Flame grilled vegetables with pesto base & parmesan grate	
<b>LETI'S BREAKFAST</b>	45
Bacon, egg with spinach, tomato & grated parmesan cheese	
<b>MARITIME CROSSING</b>	55
Wild farmed tuna, lobster and octopus served with capers onion, tomatoes & chilli	

All Pizza comes in one size of 14-inch tray sizes...A feed for two people.

**V** - VEGAN **VG** - VEGETARIAN **GF** - GLUTEN FREE

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# DINNER MENU



## *'Aiga Fa'aopopo - Sides*

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GARDEN SALAD	GF	15
STEAMED VEGETABLES	GF	15
ISLAND CHIPS OR FRENCH FRIES	GF	15
SPICY TARO WEDGES	GF	15
FRIED RICE		15
MASHED POTATOES	GF	15

## *'Aiga Suamalie - Sweets*

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PASSION FRUIT CHEESECAKE vanilla ice cream		25
CHOCOLATE TART berry coulis, chocolate ice-cream, cream queeneles		25
ORANGE SOUFFLÉ biscotti, pistachio ice-cream		25
ICE-CREAM SUNDAE vanila ice cream with 3 choice toppings (strawberry, caramel, chocolate)	GF	25
CHOCOLATE MOUSSE STACK island mousse, berry coulis, roasted pistachio, berries	GF	30