



# 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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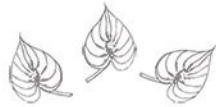
- THAI BEEF & CRISPY NOODLE SALAD** **GF** 30  
spicy beef, lettuce, tomatoes, cucumber, onion, mint, basil
- SINALEI COB SALAD** **GF** 40  
grilled chicken, crispy bacon, tomatoes, lettuce, cucumber, cheddar cheese
- GREEN PAPAYA SALAD** **VG / GF** 30  
cucumber, onion, pepper, tomatoes, mint, basil, peanut, nam jim dressing

## *Aiga Mama- Healthy Delights*

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- OKA (SIGNATURE DISH)** **GF** 30  
coconut marinated raw fish, chili, salsa, island fries
- SASHIMI** **GF OPTION** 30  
freshly caught yellow fin tuna, soy, pickles, wasabi
- GRILLED VEGETABLE PITA** **VG** 30  
pumpkin, eggplant, onion, tomatoes, lettuce, pesto
- PRAWN QUESADILLA** 45  
refried beans, tomato salsa, cheddar chese, enchilada, tandoori aioli
- SMOKED FISH TACOS** 40  
ocean catch, lettuce, tomatoes, refried beans, spicy mayo, enchilada

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## *Aiga Mamafa- Classic Favourites*

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**TACO BOWL** **V OPTION** 35 **GF** 40  
your choice of 1 chili con carne filling (minced beef, chicken or vegetables), shredded lettuce, cheddar cheese, sour cream

**CHICKEN SKEWERS & PRAWN NASI GORENG** 45  
fried rice, egg, soy, mixed vegetables, prawn crackers, natural yogurt

## *Served with your choice of island or french fries*

**SALT & PEPPER CHICKEN** 35  
crispy chicken fillets, wrench, sweet chili

**CAJUN LAMB WRAP** 40  
peppers, onion, carrots, tomatoes, lettuce, sour cream

**TANDOORI CHICKEN WRAP** 35  
lettuce, tomatoes, onion, cucumber, sweet chili, yoghurt

**FISH & CHIPS** 40  
beer battered or grilled ocean catch, salad

**SINALEI BURGER** **V OPTION** 30 35  
your choice of 1 filling (beef, chicken or vegetables), lettuce, tomatoes, gherkins, cheddar cheese



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## *'Aiga Fa'aopopo - Sides*

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GARDEN SALAD	GF	15
ISLAND FRIES	GF	15
FRENCH FRIES	GF	15
SPICY ISLAND WEDGES	GF	15
FRIED RICE		15

## *'Aiga Suamalie - Desserts*

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ICE- CREAM SUNDAE vanilla ice cream, your choice of topping (chocolate, caramel, strawberry)	GF	15
TROPICAL FRUIT SALAD assorted tropical fruits, roasted coconut	V / GF	20
CAKE OF THE DAY chef's choice of cake, ice cream		20