

COCONUT GROVE DINNER MENU

(*the dishes marked with a * are many guests personal faves)

HOMEMADE PASTAS-All of our noodles are made right here, fresh in our kitchen. These are not packaged noodles!

LASAGNE- homemade noodles, either vegetarian with cheese & spinach, or a meat tomato sauce

FETTUCCHINE -with vegetarian tomato sauce or meat sauce

- pesto with fresh basil

- in olive oil, garlic and fresh Parmesan cheese

-* with chunks of garlic, fresh garden tomatoes & basil*

With FISH/CHICKEN/SHRIMP please add

-carbonara- with bacon, onion, garlic, fresh parmesan & cream

RAVIOLI-* Fresh tomato, basil, garlic & olive oil over tiny fresh pockets of meat or spinach/cheese*

INDIAN CURRIES- Made with freshly ground masala, garden curry leaves & with or without chili.

Served with roti, rice, chutney & curried veggies from our organic garden

VEGETABLE CURRY

FISH, CHICKEN, LAMB or SHRIMP CURRY

FIJIAN DISHES-these are typically cooked in coconut cream infused with ginger, garlic, onions, tomatoes a little lemon & a touch of chili

-Ika (Fish)

- Chicken Vaka Lolo

-Shrimp/lobster

THAI CURRY-

In **ROASTED CASHEWS**- red Thai curry paste cooked in the wok in garlic, onions, celery, carrots, green beans, water chestnuts, finished with basil & fresh mint, served on a bed of brown & white rice

In **COCONUT CREAM** - cooked in a red Thai curry paste & onion, garlic, green beans, carrots, celery & fresh lemon grass from the garden, finished with basil & fresh mint, served on a bed of brown & white rice

-With FISH/CHICKEN/SHRIMP added to either of the above please add

*In **GREEN THAI CURRY PASTE***- Garden veggies in ginger, garlic, lemon grass, onions, fish sauce & basil leaves, finished in lime & coconut milk.

-With FISH/CHICKEN/LAMB/SHRIMP please add

THE FOLLOWING DINNERS INCLUDE FRESH GARLIC BREAD, ORGANIC VEGGIES FROM OUR GARDEN & KUMALA, POTATO, YAMS BREADFRUIT or RICE

FRESH FISH- We serve only the finest quality filleted, de-boned Walu, Wahoo, Mahi Mahi or Snapper

-on the grill with herb & garlic butter

-in ginger and oyster sauce

-in lemon butter & capers

-Italian in olive oil with garlic, fresh tomatoes and basil

-Pan cooked & topped with a tropical salsa

-Tikka- filleted fish, marinated all day & served in a yoghurt,

lemon & tomato sauce (Bimla learned this recipe in India! Need 8 hours notice)

CHICKEN

-Piccata in a light lemon & wine sauce with capers

-on the grill or in the oven with a special marinade

-Chicken Tikka- boneless chicken marinated all day & served in a yoghurt,

lemon & tomato sauce (Bimla learned this recipe in India! Need 8 hours notice)

-Butter Chicken-Another North Indian favorite, marinated in yoghurt, ginger,

cardamom, cloves, cumin & then cooked in the wok with lemon & fresh cream.

LAMB CHOPS - Char-broiled on the grill-these are big, New Zealand chops-yummy

FILET MIGNON - New Zealand's best beef-cooked to order on the grill
-Ginger Beef-Sliced, marinated in ginger & oyster sauce, cooked with
garden veggies & served on a bed of rice

CRABS, SHRIMP or LOBSTER-Vaka Lolo(the Fijian way) or curried (SEASONAL)