



## Please also check out our other restaurants



BREAKFAST

LUNCH

DINNER

Feast Restaurant at Sheraton Fiji Resort Cuisine: Buffet Breakfast and Theme Buffet Dinners Opening Hours: Breakfast - 6:30am - 10:30am and Dinner - 6:00pm - 10:00pm





Flying Fish Restaurant at Sheraton Fiji Resort Cuisine: Signature Seafood Dishes Opening Hours: 11:00am - 10:00pm (Dinner from 6:00pm)





Ports O' Call at Sheraton Fiji Resort Cuisine: International Fine Dining Opening Hours: 6:00pm - 10:00pm Monday - Saturday Closed on Sundays





**Pantry** at Sheraton Fiji Resort Cuisine: Western and Asian Favourites Opening Hours: 7:00am - 6:00pm



The Wet Edge at Sheraton Villas Cuisine: Farm to Fork Opening Hours: 10:00am - 9:00pm (Dinner from 5:30pm)





Westin Bakery at The Westin Denarau Resort Cuisine: Grab & Go light meals & pastries. Opening Hours: 7:00am - 5:00pm daily



Kitchen Grill at The Westin Denarau Resort Cuisine: Contemporary Modern Cuisine. Opening Hours: 11:00am - 10:00pm (Dinner from 6:00pm)



Ocean Terrace/Zing at The Westin
Denarau Resort
Cuisine: Buffet Breakfast, Zing Asian & Indian Cuisine.
Opening Hours: Breakfast - 6:30am - 10:30pm and
Dinner from 5:30pm - 10:00pm



Coco Palms at The Westin
Denarau Resort
Cuisine: Traditional Fijian cuisine with Firewalking and
Cultural Show.
Show Time: 6:30pm - 9:00pm
(Wednesday and Saturday only)

# Indian Cuisine



Fiji Premium Clubhouse at Denarau Golf Club Cuisine: Casual Family Restaurant with Wood fired Pizza. Opening Hours: 7:00am - 9:00pm Dinner from 5:00pm - 9:00pm

For all restaurant bookings, please dial 0 for Operator assistance

Venue Open Venue Close

# Chinese Cuisine

CHINESE AUD FJD

ASIAN APPETIS	ERS	
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Green papaya salad (GF)   long beans, cherry tomatoes, carrots and peanuts	13	20
Hot and sour seafood soup 🌙	18	28
Crispy vegetables and chicken spring rolls	14.6	22.5
served with homemade chili sauce		

### HOME-MADE DUMPLINGS

Pork and Chives Dumpling	13	20
Prawns Dumpling	14.6	22.5

#### **CHINESE BBQ & ROAST**

with Asian greens, steamed rice, dipping sauce and broth	
Char sui pork or crispy pork belly (GF)	26.9 41.5
Soya BBQ chicken	26.3 40.5
BBQ combination – three items (Char sui pork, pork belly & sova chicken)	36.4 49.5

#### NOODLES AND RICE

Wonton noodle soup with char sui pork	27.55 37.5
Shanghai fried noodles with BBQ pork	26.8 36.5
Pineapple fried rice with chicken	26.8 36.5

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CHICKEN		
Kung pao chicken peanuts and dried chili 🌙	26.9	41.5
Deep fried chicken in honey sauce	26.3	40.5
Stir-fried chicken cashew nuts	26.9	41.5
Sweet and sour chicken pineapple	26.3	40.5
DEEE		
BEEF		
Szechuan style beef 🌙	26.9	41.5
Stir fry beef with cashew nuts	26.9	41.5
Wok fried beef in black pepper sauce	26.9	41.5
PORK		
Sweet and sour pork pineapple	26.9	41.5
Crispy pork in honey sauce	26.9	41.5
Shanghai pork ribs	27.6	42.5
SEAFOOD		
Sweet and sour fish	26.3	40.5
Stir calamari in fried oyster sauce	28.4	43.5

Scallops and stir-fried vegetables

37.3 57.5



Overlooking Nadi Bay, Zing ensures authentic culinary experiences with a mix of Chinese and Indian influences. Southeast Asian favorites and authentic curries burst with flavours, colours and textures. At Zing you can share an array of dishes with family and friends.

INDIAN SIDE DISHES

Lachha paratha - flaky tandoori bread 🌙

All our sides are vegetarian

Chili naan with raita 🌙

Indian tawa roti (3 pieces)

Steamed basmati rice

Mixed garden salad

Pappadam

Mixed raita

Mint chutney

**Tamarind chutney** 

Plain naan

Garlic naan

## CHEFS SEAFOOD RECOMMENDATIONS

Fresh Catch of the Day	<b>AUD</b> 39 <b>FJD</b> 60
choose between preparation metho	d and sauce:
Steamed:	
Sauce: Soy and spring onion or XO	sauce
Deep fried:	
Sauce: sweet and sour sauce or spi	cy salt and pepper 🌙
CRUSTACEAN	
Mud crabs	<b>AUD</b> 56.2 <b>FJD</b> 86.5
Green lobster (800 grams)	<b>AUD</b> 70.8 <b>FJD</b> 109
Cooking methods:	
traditional ginger and spring onion,	spicy salt

and crispy snallots 🥒
or
Singapore style black pepper
All the crustaceans comes with side fried rice

VEGETARIAN	AUD	FJD
Mapo tofu in spicy sauce 🌙	22.7	35
Stir-fried Shanghai noodle with vegetables	19	30
Pineapple Fried Rice	19	30
SIDES + ACCOMPANIMENTS	AUD	FJD
All our sides are vegetarian		
Steam Jasmine	3.9	5.5
Fried Rice	4.8	7.5
Garlic Broccoli	7.35	10.5
Stir Fry Vegetables with garlic	6.25	8.5
Spicy stir fried green beans 🌙	6.25	8.5

DESSERTS	AUD FJD
Banana fritters and vanilla ice cream	12.5 17
Gulab jamun and vanilla ice cream	13 20
Passionfruit and meringue ice cream	15.45 21
Deep fried ice cream crumbed vanilla ice cream, served with chocolate popcorn and caramel sauce	16.15 22
Mango and pistachio kulfi Homemade ice cream flavoured with mango and pistachio	13.3 20
Fresh sliced fruit platter (GF)	13.95 19

**AUD FJD** 

3.3 4.5

3.65 5.0

3.9 5.5

3.65 5.0

3.9 5.5

4.2 6.5

4.8 7.5

3.65 5.0

3.3 4.5

3.3 4.5

3.3 4.5











**GF** - Gluten Free **V** - Vegetarian

egetarian 🜙 Spicy

Please advise your wait help should you have any dietary requirements. All prices are inclusive of 25% Fiji government taxes. There is a 10% public holiday surcharge for all restaurants and bars. Please note: all prices will be charged in Fiji dollars.

# INDIAN

AUD FJD

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Chicken tikka	27.95	38
marinated chicken with homemade masala mix, lime and yoghurt	27.00	00
Lamb seekh kebab spiced minced lamb served with mint sauce	29.4	40
Tandoori fish cubes of fish cooked in tandoor with mustard, ginger, garlic, coriander, lime, yoghurt and mustard oil	27.95	38
Tandoori tasting platter tasting plate of chicken tikka, lamb seek kebab and tandoori fish, served with raita, mint chutney and kachumber salad	37.5	51

### **CURRY SELECTION**

Lamb madras curry boneless lamb cooked in ginger, garlic, tomato, coconut and homemade spice	25.75	35
<b>Butter chicken</b> chicken tikka, in tomato sauce flovoured ginger, with coriander, cardamom, butter, and kasuri methi	22.05	30
Mughlai Chicken curry boneless chicken cooked in onion and cashew nut gravy and coriander	25	34
Palak Paneer (V) cottage cheese and spinach with onion, tomato, garlic and traditional spices	21.3	29
Goan style fish curry marinated fish cubes with south Indian spices, coconut cream and curry leaves	24.65	33.5
Dhal Makhani (V) urad dhal and kidney beans cooked in onion, garlic and tomato, flavored with ginger, with butter and cream	19.1	26
Prawns curry Prawn cutlet tossed with Indian curry and North Indian spices	36.4	49.5
Curry sampler; curry taster, Goan fish curry, madras lamb curry and palak paneer,	36.75	50

#### BIRYANI

Hyderabadi chicken biryani 🌙	28.3	38.5
boneless chicken cooked in aromatic spices layered		
with basmati rice and topped with boiled egg,		
served with raita		

served with roti, kachumber salad and basmati rice

Vegetables biryani (V) 21.3 29 basmati rice cooked with assorted vegetables in tomato gravy, flavored with curry leaves and with North Indian spices, served with coriander raita