



THE REEF RESTAURANT, VOMO

Dining a la carte poolside on a candle-lit linen-draped table beneath coconut palms on the beach or at Rocks Bar, Vomo's The Reef Restaurant offers signature dining wherever it takes your fancy. Want to watch the sunset until the very last sliver of pink leaves the sky? Book a private table on the beach, complete with your own butler and chef and you needn't miss one moment of Fiji's glorious evening light show.

Executive Chef Erwin takes his influence from stints in kitchens across the globe such as the Caribbean and the Philippines. In recognition of his own worldly experience, he's likely to serve up delights like Caribbean seafood curry, crisp coconut prawns, grilled walu fillet or tart pissaladiere. Local favourites like Kokoda and Lovo feast make regular appearances too.

Erwin has a penchant for desserts, utilising Fijian grown chocolate at any opportunity. Don't be surprised to see a touch

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A REEF IN THE MAIN

Above: The Reef Restaurant at Vomo
Opposite page from top: Royal Davui;
The Reef Restaurant at Vomo

of indulgence (and a few added calories!) with dollops of house made ice-cream atop crisp banana spring rolls. Fortunately Vomo has a well-equipped gym so you won't feel too guilty when ordering a decadent after dinner Chocolate Board.

BANYAN BAR AND DINING, ROYAL DAVUI

As you'd expect in an adults-only bespoke resort (strictly no children permitted – just 32 pampered adults), food plays a significant role in Royal Davui's barefoot luxury experience. The all-inclusive tariff includes a plethora of dining options.

Think long languid lunches beneath the far-reaching banyan tree branches at Banyan Restaurant. Intimate candlelit dinners in private open-sided thatch roof bures amidst lush tropical gardens. Gourmet picnic hampers. Or an indulgent breakfast in bed served one leisurely course at a time. At Royal Davui clocks become irrelevant; it's all about kicking off your shoes, kicking back onto island time, and relaxing on one of the South Pacific's dreamiest coral atolls. Fine Pacific Rim cuisine dominates with a menu that changes daily depending upon seasonal ingredients.

THE WARWICK FIJI

There's no shortage of foodie adventures at The Warwick on the sun-drenched Coral Coast. Italian style Pappagallo's, Japanese Sazanami (complete with a couple of Teppanyaki grills), Bula Brasserie, Lagoon Bar and Grill and Wicked Walu's seafood restaurant should keep most tastes sated. Plus there's a rather special Lagoon Bure dining experience, by prior arrangement, dished up in a romantic bure on its very own intimate Pacific Ocean island. Choose from either a five-course Table d'hote menu or the Seafood Extravaganza while



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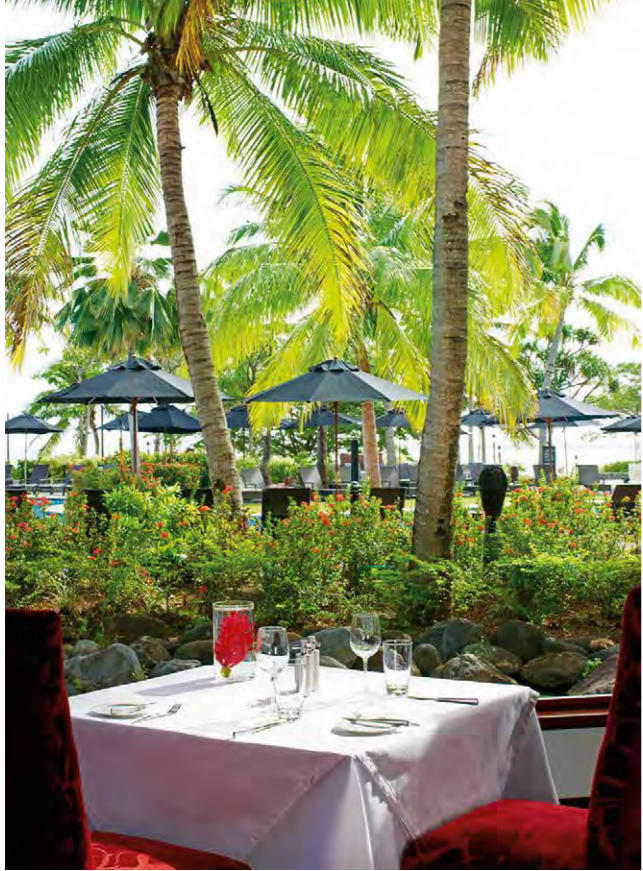
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“Qamea attracts high calibre chefs through its international ‘Chef in Residence’ training program”

twinkling lights reflect gently upon the surrounding sea.

It’s not usual in Fiji for resorts to offer full inclusive meal deals, but they do at The Warwick. It works mostly because The Warwick offers such a wide variety of dining options. Plus they do a ‘Kids Eat Free’ for breakfast, lunch and dinner so it’s particularly enticing (and economical) for families.

V, SOFITEL FIJI RESORT & SPA

Fine dining at its finest, Sofitel’s signature dining experience goes by the simple name of V Restaurant. Renown French Executive Chef Jean-Marc Ruzzene adds sophisticated yet subtle French flair to an elegant (air-conditioned) fine dining restaurant. Stepping into the hushed genteel surrounds of V (thanks to carpeted floors – a rarity in Fiji) there’s not a palm

frond or thatched roof to be seen. Though there is also an outdoors seating area perfect for balmy tropical nights.

There is however an unapologetically chic style, all crisp linen tablecloths, collectible artworks and discreet service. V’s stunning presentation is complemented by the culinary craftsmanship of Ruzzene making it the perfect venue for those with an appreciation for fine food, wine and service. Ruzzene serves up creative menus that showcase the best local produce (utilising the resorts expansive fresh produce garden) and selected imported delicacies.

NAVO RESTAURANT, INTERCONTINENTAL FIJI GOLF RESORT & SPA

Overlooking Natadola Bay and the island that Navo Restaurants takes its name from, Navo is an adults-only oasis in elegant and intimate surroundings. Contemporary cuisine inspired by the surrounding sea is complemented by an extensive wine list sourced from some of the world’s best wine growing regions. Indulge in a sensational culinary journey including temptations such as Yawawa Island’s crayfish with tomato chilli lime sauce on olive mash with grilled asparagus. Or confit Vitogo duck with beetroot puree, watercress and sweet potato rosti.

Navo Restaurant also offers an intimate child-free breakfast with scenic views of Natadola Bay, far removed from family areas to provide a civilised, stress-free start to another day in paradise.



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VOMO
ISLAND RESORT



TOKORIKI ISLAND RESORT

Tokoriki Island Resort is a luxury boutique resort located in the Mamanuca Islands, with the resort’s menus receiving rave reviews from new and returning guests.

“Executive Chef Gerard Marr has given the resort’s menus a major make-over in style, taste and presentation”

Executive Chef Gerard Marr has given the resort’s menus a major make-over in style, taste and presentation, with guests delighted to experience a large variety of local delicacies such as Fiji mud crab in coconut with chilli jam, and red duck curry

with tamarind, pineapple and chilli. The Resort’s Oishii Teppanyaki is a real winner, with seating for only four couples and an entertaining chef who wows the guests with his famous flying fried rice entertainment. Chef Gerard says: “The opportunity at Tokoriki where the sun’s first light touches the sea and ignites nearby islands with light and colour, is a well of inspiration. I am excited and bursting with energy to continue my love affair with food at Tokoriki”.

NAMALE RESORT & SPA

Styled on equal parts opulence with lashings of Fijian authenticity, seclusion meets splendour at all-inclusive Namale Resort & Spa. Guided by the skilled hands of Chef Jolie, who favours Indo-Fijian ingredients, dining at Namale is a culinary journey to mysterious destinations.

Guests are encouraged to partake in private three-course lunches or five-course dinners dished up at special locations across the resort. Whether dining in a romantic candle-lit seaside cave, bathed in dusky light on the beach at sunset or in the privacy of your luxurious bure, location dining and special dinners are a specialty at Namale. Naturally, there’s a world-class wine collection to complement Chef Jolie’s inspired creations.



ON COURSE

Above: Tokoriki Island Resort

Right: Private dining at one of the many exclusive locations at Namale Resort & Spa

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UNDER THE PALMS
 Left: Qamea
 Below: CROSS Restaurant
 at Radisson Blu

TURTLE ISLAND RESORT

Catering to just 14 privileged couples, Turtle Island is quite possibly one of the most romantic resorts in the South Pacific. It helps being located on the shores of the renowned Blue Lagoon with its dreamy white sand beaches kissed by a turquoise sea. Remote private dining opportunities are abundant from mountain to beach to intimate garden burre.

Leading fine dining chef French-born Jacques Raymond is Turtle Island's food advisor, overseeing all things culinary.

Menus are adapted from Contemporary Pacific cuisine taking full advantage of a bounty of seafood and fresh ingredients from the island's large vegetable, fruit and herb garden. Raymond says that Turtle Island's style is personal and reflects Fiji – he calls it Pacific Fresh. Recipes are interpreted from local culture using simple and pure ingredients to create complexity of flavours. Expect plenty of Pacific green lobster, snapper, yellow fin tuna, wahoo and prawns plated up within hours of being landed by local fishermen.

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IVI RESTAURANT, OUTRIGGER ON THE LAGOON

Intimate and formal (which in Fijian terms is actually more like 'very smart casual'), Ivi Restaurant took home the 2013 gong for Best Fine Dining Restaurant in the annual AON Fiji Excellence in Tourism Awards. Ivi, which takes its name from the ancient (said to be 100 years old) Ivi tree adjacent to the fine dining room, specialises in creative Pacific Continental cuisine. Executive chef Shailesh Naidu, one of Fiji's most acclaimed Chefs as well as being President of the Fiji Chefs Association presides over an a la carte menu attuned to the seasons.

"An extensive wine cellar is overseen by knowledgeable staff trained to complement food with matching wines"

Ivi staff are adept in silver service as well as gueridon service (where food is cooked, finished or presented from a table-side trolley) for table-side preparations such as crepe flambé, Caesar salad or traditional kokoda. This table-side service adds



an element of drama and intimacy, creating a memorable dining experience. An extensive wine cellar is overseen by knowledgeable staff trained to complement food with matching wines. •

Photography by various establishments



PERFECT PORTIONS

Above: Nuku at Fiji Beach Resort & Spa

Opposite page from top: Ahura, Likuliku; Kava ice cream from CROSS Restaurant at Radisson Blu

travel facts

GETTING THERE

Fiji Airways fly direct to Nadi and Suva from Brisbane, Sydney, Melbourne, Perth and more. fijairways.com

Virgin Australia fly to Nadi from Brisbane, Sydney and Melbourne. virginaustralia.com

WHERE TO DINE

- Castaway Island; castawayfiji.com
- Fiji Beach Resort & Spa managed by Hilton; hilton.com
- InterContinental Fiji Golf Resort & Spa; fiji.intercontinental.com
- Likuliku Lagoon Resort; likulikulagoon.com
- Namale Resort & Spa; namalefiji.com
- Nanuku Resort & Spa; nanukufiji.com
- Qamea Resort & Spa; qamea.com
- Outrigger on the Lagoon; outrigger.com
- Radisson Blu Hotel; radissonblu.com/resort-fiji
- Royal Davui Island Resort; royaldavui.com
- Sheraton Fiji Resort, Denarau Island; sheratonfiji.com
- Sheraton Resort & Spa, Tokoriki; sheraton.com/tokoriki
- Sofitel Fiji Resort & Spa, Denarau Island; softel.com.fj
- Tokoriki Island Resort; tokoriki.com
- Turtle Island Resort; turtlefiji.com
- Vomo; vomofiji.com
- The Warwick Fiji; warwickhotels.com/fiji-resort
- Yasawa Island Resort; yasawa.com

FURTHER INFORMATION

Fiji Tourism, Fijime.com



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