

FESTIVE SEASON 2017



WELCOME | CHRISTMAS EVE | CHRISTMAS DAY | BOXING DAY | NEWYEAR'S | AND MORE

 **INTERCONTINENTAL**[®]
FIJI GOLF RESORT & SPA

InterContinental Fiji Golf Resort & Spa
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Go to fiji.intercontinental.com or click here to email enquiries.fiji@ihg.com

WELCOME



With the festive season approaching it is time to start planning your festive holiday. What better way is there to celebrate than to whisk your loved ones away for an escape to our luxury resort on Fiji's finest beach, Natadola Bay.

With 20+ years experience working for a number of five star establishments and a well acclaimed food critic for many culinary competitions, Chef Leon Hatton-Jones and his team have prepared an exciting festive menu for you to enjoy for the Christmas and New Year's season. Inspired by Fiji's local foods, Chef Leon has combined international culinary techniques and flavours to create a unique menu representing the best of both worlds. Our ingredients are handpicked from Fiji's different regions that offer the best in quality and taste, then prepared and served right to your table.

Experience a memorable festive holiday at the InterContinental Fiji Golf Resort & Spa where you can enjoy a stroll on our white sandy beach, dive in our coral gardens or tee off at our Natadola Bay Championship Golf Course. Our team is looking forward to welcoming you and your loved ones for an enriching and memorable festive experience.

For more information please visit fiji.intercontinental.com or email enquiries.fiji@ihg.com

Please note that bookings are essential for dining at our outlets during Christmas Eve, Christmas Day and New Year's Eve.

WELCOME | CHRISTMAS EVE | CHRISTMAS DAY | BOXING DAY | NEWYEAR'S | AND MORE

CHRISTMAS EVE



CHRISTMAS EVE BUFFET DINNER

Sunday 24 December 2017

Treat your loved ones to a delicious Christmas Eve Seafood Buffet with a Fijian twist. One of our favourite ingredients to use for festive celebrations is Fiji's freshly caught seafood found in the South Pacific Ocean. Served in almost every Fijian home, we are delighted to share the traditional dishes created with both authentic and international cooking techniques.

Indulge at Sanasana Restaurant in true Fijian style with a delicious array of succulent tiger prawns, freshly caught Fijian mud crab and fish, just harvested Pacific oysters, seafood terrines and so much more. Feast from the fresh vegetable salad and appetiser bar, hot carvery and finish off your Christmas Eve with a sophisticated selection of festive desserts and sweet treats.

Dining hours – 5.30pm to 10.00pm

Free for guests aged 4 years and under

FJD50.00 per child (5-8 years)

FJD65.00 per child (9-12 years)

FJD130.00 per adult (13+ years)

FJD178.00 per adult (including a premium beverage package)

Bookings are essential.

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CHRISTMAS EVE



CHRISTMAS EVE BUFFET DINNER MENU

Entrée Selection

Potato salad, parsley pesto
Greek feta, Sigatoka valley tomato and cucumber
Summer salad, orange segments, greens
Deep fried tofu, peppers, noodles
Tomato and mozzarella salad, crushed olives
Grilled antipasto
Salmon, cream cheese and chives

Chilled Platter Selection

Salmon sashimi with light soy sauce
Marinated freshly caught Pacific squid and octopus
Old school shrimp cocktail
Three spotted crab, lemon
Seafood caesar
Fijian lime fish kokoda, chilli
New Zealand Oysters, Tabasco, fresh lemon, worstershire sauce

Soup

Chicken noodle soup, Chinese dumplings, condiments
Artisan breads and rolls

Live Stations

Carved turkey with sage and cranberry stuffing
Baked line fish, peppers, orange glaze
Risotto station
Fresh made maki and nigiri with pickled ginger and soy sauce

Deep fried station, badja, samosa, springrolls and condiments

Hot Selection

Stir-fry prawns, noodles
Seared fish and (*rou rou*)
Chicken breast in a creamy peanut sauce
Beef and pepper kebab
Garlic and parsley Pacific mussels
Roast chicken with grilled onion gravy
Steamed mix vegetable bake
Deep fried squid and local sigatoka vegetables
Paprika roasted baby jacket potatoes
Crab stir fried rice

Desserts

Orange marmalade pudding, orange rind
Lemon meringue pie
Espresso pannacotta
Ice cream station & condiments
Christmas mince pie
Chocolate log
Ginger loaf, cream cheese frosting
Fresh sliced fruits
Chocolate fountain with assorted dipping condiments
Banana flambé with condiments
Apple crumble
Savusavu Fijiana chocolate mousse
Sesame seed biscuit

WELCOME | CHRISTMAS EVE | CHRISTMAS DAY | BOXING DAY | NEWYEAR'S | AND MORE

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CHRISTMAS EVE



CHRISTMAS EVE DINNER DEGUSTATION

Sunday 24 December 2017

Experience a magical Christmas Eve overlooking Natadola Beach enjoying fresh modern cuisine. For an intimate dinner with multiple courses matched with a selection of old and new world wines, Navo Restaurant is our sophisticated solution for you this Christmas Eve. This is our award winning restaurant with a talented culinary team in the kitchen coupled with a charming and thoughtful service team.

Navo Restaurant overlooks picturesque Natadola Beach; voted Top 25 in the World and #1 in Fiji, and offers an intimate atmosphere to relax in and enjoy a delicious four course Christmas Eve degustation that will truly capture the spirit of the season.

Dining hours – 5.00pm to 10.00pm

FJD195.00 per adult including a celebratory glass of champagne upon arrival

Early seating is available for families with children aged 11 years and under at 5.00pm. Adults only seating from 7.00pm.

Bookings are essential.

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CHRISTMAS EVE DINNER DEGUSTATION MENU

Amuse bouche

Turkey thigh roulade, smashed Fijian avocado, spicy honey comb

Entrée

Salmon gravlax— bread crumb soil, teriyaki glaze, toasted sesame seeds, herb tips, savoury swirl

Soup

Cream of mushroom soup – Natadola mud crab meat ravioli, *rou rou*, truffle oil
Lime sorbet

Palate Cleanser

Lime sorbet

Main Course

Crusted beef tenderloin – asparagus tips, duxelle, vintage jus, Vuda pork belly wafer

or

Sous vide Chicken breast – confit onion, potato galette, baby marrow slithers, carrot ribbons

or

Vegetable spindle – filo crust, saffron butter, creamy spinach, deep fried crusted tofu

Dessert

Milk tart, brie cheese, berry compote, cinnamon sugar, lava cake

Petit Fours

Mini Christmas fruit mince pie
Savusavu Fijiana chocolate truffle
White chocolate cake pop

Recommended Wines

Red

Penfolds Koonunga Hill 76 Cabernet Shiraz FJD27 per glass
Duck Hunter Pinot Noir FJD27 per glass

White

Penfolds Koonunga Hill Autum Riesling FJD27 per glass

Champagne

Moët & Chandon FJD58 per glass

CHRISTMAS DAY



CHRISTMAS DAY BBQ LUNCH

Monday 25 December 2017

Unwind on Christmas Day with your loved ones with a BBQ Spit Roast lunch at Toba Bar & Grill overlooking our tranquil infinity pool and the azure waters of Fiji's finest beach, Natadola Bay.

Take in the picturesque view as our chefs meticulously prepare your serve of BBQ spit roast to your preference. Savour the taste of the season as your order arrives to your table accompanied alongside crisp salads with vegetables handpicked from Fiji's 'Salad Bowl', the Sigatoka Valley, and soft breads baked in our very own kitchen.

Dining hours – 12.00pm to 3.00pm
FJD65.00 per person

Bookings are essential.

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CHRISTMAS DAY BBQ LUNCH MENU

Cold Selection

Bakery breads, bread sticks, butter
Greek salad, dressings using local Sigatoka Valley vegetables
Penne pasta and sundried tomato salad

Hot BBQ Selection

Lamb chops, minted oil dressing, plain yoghurt
Spit roasted beef topside, horseradish
Chicken skewer, spicy Portuguese marinade
Stir-fry station
Lamb, chicken, beef and line fish

Sides

Roasted baby potatoes
Grilled pumpkin, cinnamon sugar

Desserts

Glazed fruit tartlet
Freshly sliced watermelon
Savusavu Fijiana chocolate brownie

WELCOME | CHRISTMAS EVE | CHRISTMAS DAY | BOXING DAY | NEWYEAR'S | AND MORE

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DINNER DEGUSTATION MENU

CHRISTMAS DAY



CHRISTMAS DAY BUFFET DINNER

Monday 25 December 2017

Taste the flavours of Christmas with a menu of Natadola's seasonal indulgences specially designed for our guests. Settle into the welcoming ambience at Sanasana Restaurant with your loved ones and sample the Christmas Carvery feast made only with the finest of locally sourced ingredients.

Indulge your palate with our classic roasts, fresh garden salads and let our chefs serve your choice at our extensive live carvery stations. For those with a sweet tooth, our chefs will prepare an exceptional selection of traditional Christmas desserts such as plum pudding and a Yule Log for this special night. To complement your evening relax as our resort choir serenades you with a mixture of traditional Fijian and English Christmas carols.

Dining hours – 5.30pm to 10.00pm

Free for guests aged 4 years and under

FJD50.00 per child (5-8 years)

FJD65.00 per child (9-12 years)

FJD130.00 per adult (13+ years)

FJD178.00 per adult (including a premium beverage package)

Bookings are essential.

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CHRISTMAS DAY



CHRISTMAS DAY BUFFET DINNER MENU

Entrée Selection

Chared Fijian yellow fin tuna tartare, bush, lemon, capers
Chilled shrimps, lime cocktail sauce
Chantelle mushroom, goats cheese
Crispy pancakes rolled, chicken, lemon vinaigrette
Ceasars salad, Romaine lettuce
Eggplant cacciatore, bell peppers, garlic
Cobb salad, corn kernels

Chilled Platter Selection

Grav-lax salmon, sour cream and dill
Antipasto, pesto, Greek dips
Smoked Chicken breast and red onion compote
Chicken liver pate
Biltong and goats cheese salad

Soup

Lobster bisque, croutons
Bakery breads and rolls, bread stick, cheese straws

Carvery Stations

HOT

Honey glazed double smoked ham and crackling
Roasted turkey, sage bread stuffing
Baked Spanish mackerel Coulibiac
Slow roast lamb leg, garlic confit
Beef striploin, horseradish, thyme jus
Sauces: béarnaise, beef jus, mushroom sauce and beurre blanc

COLD

Slipper lobster
New Zealand oysters
Sauces: mayonnaise, cocktail and shallot dressing, Tabasco

Hot Selection

Peas and carrots, minted butter
Seafood lasagna, parmesan
Spanish rice
Vegetable bake, filo pastry
Roasted baby potato rosemary rock salt
Creamy mushroom polenta
Grilled peppers, mushrooms, baby marrow

Desserts

Bread and butter pudding with brandy sauce
Yule logs
Fruit salad
Ice cream station with condiments
Carrot walnut cake
Crème brulee, sticky sugar
Sweet stollen bread, raisins and cherries
Christmas mince pie
Chocolate fountain with assorted dipping condiments
Crepes suzette station, marmalade
Eggnog

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DINNER DEGUSTATION MENU

CHRISTMAS DAY



CHRISTMAS DAY DINNER DEGUSTATION

Monday 25 December 2017

Experience the joy of Christmas overlooking Fiji's #1 beach, Natadola Beach, with an evening of elegance and fresh modern cuisine. We invite you to experience your Christmas Day with your loved ones at the tranquil retreat, Navo Restaurant.

Chef Leon Hatton-Jones and his team at Navo Restaurant have prepared an exquisite Christmas dinner degustation menu that will take you on a journey with our favourite ingredients meticulously thought out and paired with a selection of old and new world wines to create a truly unique dining experience.

Dining hours – 5.00pm to 10.00pm

FJD195.00 per adult including a celebratory glass of champagne on arrival

Early seating is available for families with children aged 11 years and under at 5.00pm. Adults only seating from 7.00pm.

Bookings are essential.

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CHRISTMAS DAY DINNER DEGUSTATION MENU

Amuse bouche

Savoury macaroon, Natadola wild mud crab meat, sea salt, pesto

Entrée

Chicken roulade – cranberry jelly, cumber shavings, parmesan, sundried tomato

Soup

Creamy clam chowder– herb dressing, paprika, bread twig

Palate Cleanser

Champagne sorbet

Main Course

Lamb loin – polenta roundel, carrots, spinach soufflé, baby roots, shiraz jus

or

Grilled snapper - layered potato and carrot, bean ragout, marinated greens

or

Turkey – olives and goats cheese stuffed thigh, pea puree, crusted pecorino, rooibos jus

Vegatarian alternative on request

Dessert

Savusavu Fijiana chocolate flan, ginger bread crumbs, baileys ice cream, hot chocolate sauce

Petit Fours

Mini fruit mince pies

Savusavu Fijiana chocolate truffle

Rum and maple truffles

Recommended Wines

Red

Penfolds Koonunga Hill 76 Cabernet Shiraz FJD27 per glass

White

Penfolds Koonunga Hill Autum Riesling FJD27 per glass

Ata Rangi Petrie Chardonnay FJD29 per glass

Champagne

Moet & Chandon FJD58 per glass

BOXING DAY

Toba
BAR & GRILL



BOXING DAY BBQ LUNCH

Tuesday 26 December 2017

Relax on Boxing Day with a BBQ Spit Roast lunch at Toba Bar & Grill overlooking our tranquil infinity pool and the azure waters of Fiji's finest beach, Natadola Bay.

Take in the picturesque view as our chefs meticulously prepare your serve of BBQ spit roast to your preference. Savour the taste of the season as your order arrives to your table accompanied alongside crisp salads with vegetables handpicked from Fiji's 'Salad Bowl', the Sigatoka Valley, and soft breads baked in our very own kitchen.

Dining hours – 12.00pm to 3.00pm
FJD65.00 per person

Bookings are essential.

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BOXING DAY BBQ LUNCH | BBQ LUNCH MENU

BOXING DAY BBQ LUNCH MENU

Cold Selection

Garlic bread, bread rolls, French loaves, spreads
Three bean salad
Roasted corn and pepper salad

Hot BBQ Selection

Turkey beef kebab, tanziki
Spit roasted leg of lamb, minted jus
Grilled fish, lime dressing
Stir-fry station - Lamb, chicken and beef

Sides

Creamy polenta, mushrooms
Roasted vegetables

Desserts

Bread and butter budding
Fresh fruit salad
Cassava cake

NEW YEAR'S EVE



NEW YEARS EVE BUFFET DINNER AT THE NATADOLA BALLROOM

Sunday 31 December 2017

Celebrate the New Year with your loved ones with the splendour of our Elements of Natadola dinner buffet. Savour our menu inspired by the five unique elements of Fiji's finest beach, Natadola Bay – fire, wind, water, earth and sky. Settle into our Natadola Ballroom as our live entertainment, at your side attentive service and culinary creations awaken your spirit of adventure for the New Year.

From the Ballroom, we invite you to indulge in our New Year's Eve celebration at Kama Lounge where we will welcome in the New Year. Your dress code is Rio Carnival and we have exciting festive activities and entertainment to celebrate the arrival of 2018, ensuring that your New Year's Eve is truly memorable.

For our younger guests aged 4–12 years old, our Planet Trekkers team have a fun-filled party with a New Year's Eve Feast and activities from 6.00pm – 1.00am. This is a perfect childcare alternative for parents celebrating New Year anywhere within the resort.

Dining hours – 5.30pm to 10.00pm

Free for guests aged 4 years and under

FJD50.00 per child (5-8 years)

FJD80.00 per child (9-12 years)

FJD140 per adult (13+ years)

FJD180 per adult (including a premium beverage package of wine, beer, mojito bar and soft drinks)

*Last dinner seating is at 9.00pm

Please note that Sanasana Restaurant will be closed for dinner on 31st December 2017. Bookings are essential.

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NEW YEAR'S DAY BBQ LUNCH | BBQ LUNCH MENU

NEW YEAR'S EVE

NEW YEAR'S EVE ELEMENTS OF NATADOLA BUFFET DINNER MENU

Soup

Crayfish bisque, garlic croutons and gruyere cheese
Assorted artisan breads and rolls

Fire

Grilled Chicken skewers, spicy peanut sauce
Grilled lamb cutlets, minted jus
Grilled corn on the cob
Vegetable bake, sesame seeds

Wind

Wok fried chicken and cashew nut
Wok fried vegetarian noodles
Chilli fried Fiji squid, stir fried rice
Duck crepes with spiced plum sauce
Thai marinated chicken rice paper rolls
Wok fried prawns in black bean sauce

Water

Assorted sushi and sashimi with pickled ginger and soy
Chilled Fiji prawns with paprika mayonnaise
Seafood lasagna
Chilled three spotted crab with ginger dressing
Local Yasawa Island lobster, condiments
Fish curry infused with tamarind

Earth

Fijian *kokoda*, chilli and lime
Lovo carved ham
Lovo carved chicken
Palusami
Roast beef, rock salt
Cheesy potato bake
Steamed vegetables, butter

Sky

Chocolate fountain with assorted dipping condiments
Fiji rum and pineapple flambé
Chocolate mud cake
Lemon meringue pie
Marble cheese cake pie
Christmas pudding
Christmas mince pies
White chocolate mousse
Fruit display

For Our Younger Guests

Chicken noodle soup
Green salad
Lasagna bolognese
Crispy fish fingers and tartar sauce
Chicken ala king
Mini beef burgers
French fries
Carrots and peas
Fruit salad
Chocolate mousse
Cake pops

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NEW YEAR'S DAY BBQ LUNCH | BBQ LUNCH MENU

NEW YEAR'S EVE



NEW YEARS EVE DINNER DEGUSTATION

Sunday 31 December 2017

This New Year's Eve, reminisce on the year with a glass of champagne and an elegant four course celebration degustation menu which showcases Fiji's finest seafood and grills at our signature restaurant, Navo.

After you have indulged in our culinary creations, we invite you to indulge in our New Year's Eve celebration at Kama Lounge where we will welcome in the New Year. Your dress code is Rio Carnival and we have exciting festive activities and entertainment to celebrate the arrival of 2017, ensuring that your New Year's Eve is truly memorable.

For our younger guests aged 4-12 years old, our Planet Trekkers team have a fun-filled party with a New Year's Eve Feast and activities from 6.00pm – 1.00am. This is a perfect childcare alternative for parents celebrating New Year anywhere within the resort.

Dining hours – 5.00pm to 10.00pm

Seating times are from 5.00pm, 5.30pm, 8.30pm and 9.00pm

*Early seating is available for families with children aged 11 years and under at 5.00pm. Adults only seating from 7.00pm.

FJD245.00 per adult including a celebratory glass of champagne on arrival

FJD295.00 per adult including a celebratory glass of champagne on arrival and a wine dinner degustation

A la carte dining is not available.

Bookings are essential.

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NEW YEAR'S EVE



NEW YEAR'S EVE DINNER DEGUSTATION MENU

Amuse bouche

Yasawa Island lobster kokoda, chilli, lime

Entrée

Seared Fijian yellowfin tuna – sesame seeds, wasabi cream cheese, baby greens, Chinese pickles

Soup

Beetroot broth, confit Vitogo duck, chive crepe, sour cream

Palate Cleanser

Brut sorbet

Main Course

Slow cooked beef cheeks – sautéed mushroom, confit garlic, snow peas, Cherry tomato stew, red wine and rosemary jus

or

Seafood trio – soft shell crab tempura, grill Yasawa Island lobster and pakapaka, green pea risotto

or

Navo seafood experience – deep fried soft Natadola mud crab, grilled Yasawa Island lobster, pan fried Pacific mahi mahi, mushroom risotto, béarnaise sauce

or

Chicken breast – Baba ganoush, potato gilette, floral ribbons, thyme jus

Vegetarian alternative on request

Dessert

Warm malva pudding, brandy custard, sugar swirl, crushed biscuit, Red velvet pop outs, cream cheese icing

or

Black pepper fudge ice cream, hazel nut parfait, pavlova basket, Berry salad, sugar comb over

Petit Fours

Mini fruit mince pies
Savusavu Fijiana chocolate truffle
Rum and maple truffles

Choice of Wine Pairing

(Included in the FJD295 Wine Dinner Degustation Package)

Red

Penfolds Koonunga Hill 76 Cabernet Shiraz
Ste Michelle Merlot

White

Penfolds Koonunga Hill Autum Riesling
Ste Michelle Chardonnay

Rose

Andrew Peace Rosé
Trapiche Rosé

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NEW YEAR'S DAY BBQ LUNCH | BBQ LUNCH MENU

NEW YEAR'S EVE



CELEBRATE NEW YEAR'S EVE

Sunday 31 December 2017

InterContinental Fiji Golf Resort & Spa invites you to join us for your new years countdown from Kama Lounge. This year's theme is Rio Carnival and we look forward to seeing you to come dressed for the occasion. You can expect some great entertainment, a live band and a great program to keep you celebrating throughout the night.

Venue: Kama Lounge
Dress code: Rio Carnival
Time: 5.30pm until late

Programme

As the sun sets gradually over Natadola Bay, Kama Lounge be the perfect location to enjoy happy hour from 5.30pm - 7.30pm. The evening starts off with exciting live entertainment to build up the celebration of the new year and there will be two spectacular displays of fireworks for you to enjoy. The party will go on with live music and a DJ to countdown and celebrate the start of 2018.

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NEW YEAR'S DAY BBQ LUNCH | BBQ LUNCH MENU

NEW YEAR'S DAY



NEW YEAR'S DAY BBQ LUNCH

Monday 1 January 2018

Welcome the New Year with your loved ones with a relaxing BBQ Spit Roast lunch at Toba Bar & Grill overlooking our tranquil adults only infinity pool and the azure waters of Fiji's finest beach, Natadola Bay.

Take in the picturesque view as our chefs meticulously prepare your serve of BBQ spit roast to your preference. Savour the taste of the season as your order arrives to your table accompanied alongside crisp salads with vegetables handpicked from Fiji's 'Salad Bowl', the Sigatoka Valley, and soft breads baked in our very own kitchen.

Dining hours – 12.00pm to 3.00pm

FJD65.00 per person

Bookings are essential.

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NEW YEAR'S DAY BBQ LUNCH | BBQ LUNCH MENU

NEW YEAR'S DAY



NEW YEAR'S DAY BBQ LUNCH MENU

Cold Selection

Pita bread, French baguettes, Greek dips
Cucumber and mint salad
Garden green salad, vinaigrette

BBQ Selection

Vegetable stir-fry,
Pork strips
Beef strips
Chicken strips
Spit roasted rolled pork
Prawn and chorizo skewer

Sides

French fries, tomato sauce

Desserts

Sliced fresh fruit
Coconut cheese cake
Apple crumble

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AND MORE



RELAX & DISCOVER MORE

Stay with the InterContinental Fiji Golf Resort & Spa and make the most of the festivities at Natadola Bay this festive season.

Visit fiji.intercontinental.com to view our special offers or call +679 673 3455.

GIFT CERTIFICATES

For the perfect gift for that special someone why not treat them to a weekend away?

Gift Certificates are available to purchase. Call us on +679 673 3455 or email enquiries.fiji@ihg.com

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