



Namale

FIJI'S #1 RESORT & SPA

SAMPLE MENUS



WORLD-CLASS CUISINE

WE INVITE YOU TO INDULGE IN AN ELEVATED
ALL INCLUSIVE DINING EXPERIENCE



Namale puts typical all-inclusive dining to rest in favor of sophisticated, elegant, five-star cuisine inspired by the rich flavors and traditions of the Fiji islands.

Enjoy fantastic meals in our two gorgeous open-air restaurants with ocean views, in private quarters, or at romantic locations throughout the resort, such as next to a waterfall or in a candlelit sea cave on the beach. All meals and snacks are included in your stay to be enjoyed at your leisure or during suggested dining times, as well as all beverages and alcohol available in your in-room daily restocked mini fridge, served at nightly happy hours in Main Bure Restaurant, or crafted especially for you whenever you desire.

VARIETY, SELECTION & CHOICE

HIGHLY CUSTOMIZABLE CONCEPT



Namale's dining concept centers on the ability to design an exclusive dining experience throughout your stay. Our delectable menus rotate daily, offering a wide variety of five-star selections, but serve only as suggestions. Our executive chefs will coordinate with you to customize your meals for an exclusive dining experience to augment a truly unforgettable trip.

BREAKFAST

DAILY SERVICE BEGINNING 7AM

SMOKED SALMON WITH CHIVE CREPE

Served with Red Onion Dill Scramble | Caviar | Fresh Fruit of the Day

KORO SEA MORNING CATCH

Grilled Fish | Poached Eggs | Salad | Spicy Coconut Chutney

INDIAN SCRAMBLED EGGS


Served with Paneer | Fresh Roti | Coriander Salad | Tomato Chutney

NAMALE'S FAMOUS ISLAND PANCAKES

Served with House Made Syrup | Coconut Butter | Fresh Fruit of the Day

DAILY BAKED PASTRIES WITH HOUSE-MADE JAMS

*Orange Cranberry with Earl Grey Cream | Bacon Cheddar Chive | Coconut Ginger Samosas
Orange Cardamom Marmelade | Blackberry Lime Jam | Roasted Pineapple Jam*



THE ABOVE IS ONLY A SAMPLING OF OUR MANY OFFERINGS
MENUS CHANGE DAILY & SERVE ONLY AS SUGGESTIONS
MADE TO ORDER BREAKFAST SERVICE & CUSTOM MENUS ARE AVAILABLE

LUNCH

THREE-COURSE MEAL SERVICE &
EVERY DAY SELECTIONS SERVED 7AM-10PM

FRESH FISH KEBOBS

Served with Red Pepper | Zucchini | Steamed Rice & Coconut Curry

YELLOW LENTIL DAHL SOUP

Served with Papadam

VIETNAMESE RICE NOODLES


Served with Pickles | Egg Roll | Fresh Herbs | Lime & Chili Vinaigrette

STEAK SANDWICH

Served with Grilled Onions | Peppers | Harvati Cheese | Lettuce | Tomato

GRILLED PRAWN PASTA SALAD

Served with Tomato Vinaigrette | Namale Garden Basil & Chili



MULTI-COURSE MENUS CHANGE DAILY
IN-ROOM DINING AVAILABLE, OR
ENJOY PRIVATE DINING EXPERIENCES NEXT TO A WATERFALL, ON A
CLIFFSIDE DECK, OR ON THE BEACH



DINNER

GOURMET FIVE-COURSE MEALS
SERVED UNTIL 10PM

MACADAMIA NUT CRUSTED WALU

Served with Coconut Rice | Local Papaya Salsa | Steamed Bok Choy

NEW ZEALAND T-BONE STEAK

Served with Bourbon Herb Butter | Local Creamed Spinach | Lobster Mashed Potatoes

ASIAN BRAISED CHICKEN THIGH

Served with Green Papaya Salad | Chili Lime Vinaigrette

NAMALE GARDEN ROCKET SALAD

Served with Pickled Beetroot | Camembert | Spiced Walnuts

GRILLED SESAME PRAWNS

Served with Roasted Asparagus | Ginger Soy Glaze



DINNER SELECTIONS CHANGE DAILY & SERVE ONLY AS SUGGESTIONS
ROMANTIC PRIVATE DINING OPTIONS AVAILABLE FOR 5+ NIGHT STAYS
CUSTOM MENUS AVAILABLE



SWEETS

DAILY OFFERINGS TO COMPLEMENT EVERY MEAL

COCONUT CREPES

Served with Fresh Coconut Creme | Orange Coulis

DARK CHOCOLATE MOUSSE

Served with Roasted Coconut Toffee | Shaved Chocolate

VANILLA BEAN CHEESECAKE

Served with Berry Compote

ISLAND FRUIT & IMPORTED CHEESE PLATES

Fresh Tropical Fruits | Dried Fruit & Nuts | Chocolate Brownies | Coconut Macarons

DAILY HOUSE MADE SORBETS & ICE CREAMS

Watermelon | Pineapple | Orange | Kiwi | Lemon



THE ABOVE IS A SAMPLING OF OUR MANY OFFERINGS
DESSERT MENUS CHANGE DAILY

B E V E R A G E S

ALL INCLUSIVE SELECTIONS

NON ALCOHOLIC

Bottled Fiji Water | Soft Drinks | Bottled + Fresh Juices | Coffee | Tea | Sparkling Water

DAILY FRESH SQUEEZED FRUIT JUICES

Pineapple | Papaya | Watermelon | Passionfruit | Kiwi | Green Juice | Young Coconut

LOCAL & IMPORTED BEER

Fiji Bitter | Fiji Gold | Vonu Lager | Heineken | Crown Lager | Corona

CHAMPAGNE

Cattier Brut Premier Cru NV, France | Domaine St. Michelle Sparkling Brut NV, USA

LOCAL & IMPORTED PREMIUM SPIRITS

Fiji Bounty White Rum | Czarina Imperial Vodka | Regal Dry Gin | Regal Whisky | Old Oak Brandy | White Chocolate Fiji Rum | Fiji Honey Rum | and more



IN-ROOM MINI FRIDGES ARE RESTOCKED DAILY AND CAN BE
CUSTOMIZED PER YOUR LIKING
NIGHTLY HAPPY HOUR IN MAIN BURE STARTING AT 7PM

BEVERAGES

ALL INCLUSIVE WINE SELECTIONS

SAUVIGNON BLANC

Oyster Bay, New Zealand | Chateau St. Michelle, 2011, USA | Vasse Felix Sauvignon/Semillion, Australia | Chateau Cabanneux, Sauvignon/Semillion, 2012, France

CHARDONNAY

Vasse Felix, 2012, Australia | J. Moreau & Fils, 2012, France

RIESLING

Villa Maria, 2013, New Zealand | Chateau St. Michelle, 2012, USA

PINOT GRIS

Soho Jager Pinot Gris, 2012, New Zealand

ROSE & SPARKLING WINES

*Bottega Poeti Prosecco Brut Sparkling Rose, 2012, Italy | Grenache Rose, France
Leyda Pinot Noir Rose, 2013, Chile | Jansz Sparkling Rose, NV, Australia*



ADDITIONAL WINE LIST AVAILABLE FOR PURCHASE

B E V E R A G E S

ALL INCLUSIVE WINE SELECTIONS

CABERNET & BORDEAUX BLENDS

Jim Barry "Cover Drive," Australia | Lucien Lurton Bordeaux Rogue, 2011, France

MERLOT

Columbia Crest Horse Heaven Merlot, 2010, USA

ZINFANDEL

Villa Mt. Eden Grand Reserve Zinfandel, 2012, USA

PINOT NOIR

*Luis Felipe Edwards Reserva, 2012, Chile | Erath Vineyard, 2010, USA |
Homer, 2010, New Zealand*

SHIRAZ & SHIRAZ BLENDS

*Yalumba "The Scribbler," 2012, Australia | Two Vines Shiraz, 2012, USA |
Mount Pleasant Shiraz, 2011, Australia*



ADDITIONAL WINE LIST AVAILABLE FOR PURCHASE



COCKTAILS

MAIN BURE ALL INCLUSIVE BAR
SERVICE FROM 7:30AM - 11PM

PACIFIC PUNCH

Handcrafted with White Rum | Amaretto | Malibu Rum | Galiano | Fresh Pineapple Juice

FIJIAN DELIGHT

Served Frozen with Baileys | Frangelico | Kahlua | Whip Cream | Local Honey | Chocolate Sauce

GREEN TREE FROG


Shaken with Midori | Vodka | Malibu Rum | Pineapple Juice | Fresh Squeezed Lemon

NAMALE GARDEN MOJITO

Stirred with Light Rum | Club Soda | Muddled Garden-Grown Mint | Sugar | Lime

THE NAMALE MAGICIAN

Handcrafted with Vodka | Blue Curacao | Midori | Coconut Cream | Pineapple Juice



COCKTAIL SPECIALS CHANGE DAILY AND ARE AVAILABLE FOR ROOM SERVICE
ABOVE IS SIMPLY A SAMPLING OF UNIQUE OFFERINGS
COCKTAILS MADE TO ORDER AVAILABLE FROM OUR TRAINED MIXOLOGISTS

IN-ROOM DINING

ROOM SERVICE 7AM - 10PM DAILY

TRUFFLE PARMESAN FRIES

Pair with Chef's Soup of the Day

FRESH FISH TACOS

Served with Red Cabbage | Garden Salsa | Roti & Cucumber Raita

NEW ZEALAND GRASS FED BEEF GOURMET BURGER

Served with Cheese of Choice | Crispy Onions | Lettuce | Tomato

BEEF TENDERLOIN STEAK FRITES

Served with Maitre'd Butter | French Fries

GRILLED CATCH OF THE DAY

Served with Papaya Salsa | Garden Vegetable Stir Fry



ALL IN-ROOM DINING IS MADE TO ORDER
PLACE AN ORDER IN THE MORNING TO BE SET UP AND WAITING FOR YOU
UPON YOUR RETURN FROM ONE OF OUR MANY ACTIVITIES OFFERINGS



FARM TO TABLE

SUSTAINABLE ISLAND FRESHNESS

Namale maintains its own organic garden on property, and harvests much of its own fresh produce, herbs, vegetables, and fruits where possible. Other staples such as coconut oil, honey, and kava are sourced from local producers. Our kitchen sources its seafood from local fisherman and markets in order to serve you the absolute freshest catch of the day, from tender lobster to delectable Walu to fresh Blue Crab.

This approach allows us to include the freshest, richest ingredients in your meals, as well as sustain our beautiful island's natural environment and support the local community.

DIETARY REQUIREMENTS

CUSTOM MENU OPTIONS

Namale is committed to accommodating many dietary preferences and needs. We're happy to cater your menu to be vegan, vegetarian, gluten-free, dairy-free, or to avoid certain allergies. We are also happy to customize your menus simply based on your personal preferences and tastes - if you wish to eat fresh lobster all week, you can! All dietary requirements and requests are best met with advance notice so that everything will be well prepared for you by the time you are on resort.



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FOR RESERVATIONS:
INFO@NAMALERESORT.COM | 800.727.3454 | WWW.NAMALERESORT.COM

[GET A PERSONALIZED QUOTE](#)