

Snacks:

Spring Rolls

Home made vegetable spring rolls served with sweet chilli sauce (V)

VT. 1200

Chicken Dumplings

Steamed dumplings filled with chicken and fresh garden vegetables served with mango chutney

VT. 1200

Calamari

Deep fried calamari rings served with wasabi mayonnaise

VT. 1475

Garlic Bread

Home made crispy bread with butter and fresh parsley (V)

VT. 775

Kumala Fries

Sweet potato fries served with sour cream and sweet chilli sauce (GF)

VT. 775

Chicken Buffalo Wings

Chicken wings cooked in a tangy BBQ sauce and served with sour cream (GF)

VT. 1450

Patatas Bravas

Fried potato cubes served with spicy bravas sauce and ali oli (GF)

VT. 1200

Mexican Nachos

Ground beef sautéed with corn and kidney beans, sour cream, salsa, jalapeños, cheddar cheese, fresh coriander and red kidney bean sauce

VT. 1500

Salads & Soups:

Red Snapper Ceviche

Red snapper marinated in lime juice, onion, capsicum, coriander, tomato, ketchup and green banana chips (GF)

VT. 2275

Niçoise Salad

Lettuce, tomato, potato cubes, onion, tuna, green beans, egg, niçoise vinaigrette (GF)

VT. 1600

Seafood Soup

Shrimps, mussels, calamari, fish, scallops and mixed vegetables brunoise simmered in a seafood broth (GF)

VT. 1725

Sandwiches, Wraps & Burgers:

Infinity Burger

Beef burger pattie, tomato, lettuce, pickles, cheddar cheese, bacon, french fries, mayonnaise and ketchup

VT. 1875

Island Beef Wrap

Grilled beef marinated with fresh herbs, tomato, lettuce, cream cheese, pesto, cucumber, french fries, mayonnaise and ketchup

VT. 1650

Iririki Grilled Panini

Panini bread filled with ham, cheddar cheese, tomato, and pesto sauce served with french fries

VT. 1200

From the Grill:

Vanuatu Grilled Beef

Vanuatu beef steak served with mashed potatoes, grilled vegetables and black pepper sauce (GF)

VT. 2200

Grilled Chicken Breast

Mixed herbs chimi churri marinated chicken breast served with french fries and grilled vegetables (GF)

VT. 2150

Poulet Fish

Poulet fish fillet marinated in fresh herbs served with manioc purée and lemon butter sauce (GF)

VT. 2200

Rice & Pasta:

Iririki Chaofan

Fried rice with prawns, green beans, onion, carrot, oyster sauce, fried egg (GF)

VT. 1600

Mee Goreng

Rice noodles with prawns, chicken, oyster sauce, mixed vegetables, topped with a fried egg (GF)

VT. 1875

Penne Alfredo

Penne pasta, chicken strips, mushrooms and a creamy parmesan sauce

VT. 1875

Spaghetti Of Your Choice

Spaghetti with carbonara, bolognese, or matriciana sauce

VT. 2000

Gnocchi Mastroiani

Home made gnocchi, mushrooms, parmesan cheese and pesto sauce (V)

VT. 2000

Curries / Stir Fried:

Lamb Curry

Spicy lamb curry served with basmati rice and papadums (GF)

VT. 2125

Butter Chicken

Tender marinated chicken in aromatic sauce served with steamed rice and papadums (GF)

VT. 2100

Oriental Beef

Crispy beef strips sautéed with fresh garden vegetables, oyster and dark soya sauce (GF)

VT. 1800

Iririki Chicken

Spicy marinated chicken sautéed with fresh garden vegetables, oyster and dark soya sauce (GF)

VT. 1800

Oriental Prawn Stir Fry

Prawns sautéed with fresh garden vegetables, black pepper, oyster and dark soya sauce (GF)

VT. 2000

Desserts:

Crème Brûlée

House made cream brûlée served with carquinyolis (GF)

VT. 800

Glass Of Tiramisú

Ladies fingers dressed with mascarpone cheese, Amaretto di Saronno and black coffee

VT. 1250

Sorbet Trilogy

Trio of sorbets (V,GF)

VT. 700

Nangae Nut Brownies

Chocolate brownie served with vanilla ice cream (V)

VT. 850

Seasonal Fruit Plater

Selection of seasonal tropical fruits (V,GF)

VT. 1000

(GF) – gluten free | (V) – vegetarian request