

mangoes

RESORT & RESTAURANT

DINNER MENU



TO START

Warm Olives, Rosemary, Garlic, EVO Oil (V GF DF)	800
Polenta Sticks, Garlic Aioli (V GF)	1100
Edamame Beans, Sea Salt Flakes (V GF DF)	750
Coconut Poached Chicken, Green Paw Paw Salad, Chilli Lime Dressing (In half coconut) (GF DF)	1400
Salt & Pepper Squid (DF) Garlic aioli, salad leaves	1200
Quinoa Salad (V GF DF) Quinoa, chick peas, lentils, cherry tomatoes, island greens, lemon vinaigrette Add grilled chicken 600	900

TO FILL

Vanuatu Santo Beef Tenderloin (180gms) Grilled Santo beef tenderloin, Potato cakes, market vegetables, red wine jus	3500
Pan-fried Teouma Freshwater Prawns Plump freshwater prawns sauteed with garlic, onion & white wine, served with jasmine rice & market salad	3200
Vanuatu Poulet Fish (GF) Pan-fried Vanuatu Red Snapper, potato puree, green beans, lemon butter sauce	2400
Melanesian Fish Salad- "Our Ceviche" (GF DF) Local red snapper marinated in lime juice tossed with fresh vegetables and finished with a splash of coconut milk	1700
Thai Green Chicken Curry (DF) Coconut curry poached chicken and vegetables; ginger infused jasmine rice	2200
Chicken Piccata Sauteed chicken breast medallions in parmesan batter, market vegetables, roasted tomato & basil sauce	2400

Spinach & Ricotta Tortellini Creamy spinach & ricotta filled pasta tossed in a tomato, onion, garlic and black olive ragout	2200
Potato Gnocchi (V) Pesto, green peas, garlic parmesan cream	1700
Tropical Local Red Snapper (DF) Pan-fried Vanuatu Red Snapper on green paw paw and Island greens topped with a paw paw chilli and coriander salsa	1800
Pulled Beef Tacos (3 pieces) Slow cooked pulled beef on soft tacos with corn, black beans, jalapenos, shredded lettuce, colby cheese, sour cream and chipotle sauce	1800
Mangoes' Seafood Platter Local reef lobster, grilled fresh water prawns, salt & pepper calamari, battered poulet fish, Melanesian fish salad, steamed rice, market salad For one 6000 • Fortwo 11500	

TO FINISH

Warm Gaston Chocolate Cake Vanilla Bean Ice Cream (V)	950
Local Tahitian Lime Tart, Whipped Cream (V)	1000
Vanuatu Sorbet Trio, Mango, Lemon and Berry (V GF DF)	750
Tanna Coffee Cheesecake, Coffee Jelly, Cream	1100
Vanuatu Vanilla Bean Panna Cotta, Handy Crafts Banana, Coconut, Pineapple Jam, Whipped Cream	950

SIDES

Chips, Aioli (V) 550
Garden Salad, Lemon Vinaigrette (V GF DF) 600
Market Vegetables (V GF DF) 500

V - Vegetarian | DF - Dairy Free | GF - Gluten Free