



AMOA
RESORT

Restaurant Menu

Served from 11am - 2.30 pm & 6 -10pm

Starters

Homemade Bread & dips
\$14

Twice Cooked Octopus

Braised then grilled, with a warm roasted vegetable salad in spiced tomato relish, Balsamic vinegar & olive oil

Entrée \$26
Main \$46

Tuna Trio

Fresh raw Yellow fin tuna prepared Samoan (Oka), Hawaiian (Poke) & Tahitian (Ika Mata) style

\$29

Arancini Palusami

Crispy Palusami risotto balls with sweet chili mayonnaise with parmesan cheese & coconut oil

Entrée \$26
Main \$42

Coconut Chicken Skewers

Grilled & served with a fresh pawpaw coleslaw & nuts

Entrée \$24
Main \$38

Amoa Antipasto (For 2 – 4 persons)

Chef's selection of gourmet nibbles from the kitchen
\$66

Salads

Roast Pork & Papaya

Umu roasted pulled pork with green papaya, ginger & sesame salad, topped with crispy crackling & a pe'epe'e (coconut cream) dressing

\$36

Chicken Salad

Roasted chicken, citrus & nut salad with local watercress & a honey mustard dressing

\$33

Tuna Nicoise

Seared pepper Yellowfin Tuna with island style Nicoise Salad

\$36

Sides

Bowl Local Crisps \$8

Bowl Potato Chips \$12

Side Salad \$10

Bowl Rice \$12

Kids

Fish n Chips \$18

Chicken n Chips \$18

Kids Pasta \$18

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Pasta

Spaghetti alla Amoa

Umu roasted pork with tomato, roast garlic, onions & green beans tossed in spaghetti with olive oil & a homemade chutney
\$42

Penne Caffarelli

Char grilled eggplant with black olives, mushrooms & tomato with homemade basil pesto
\$36

Chicken Parmagiana

Parmesan Crumbed Chicken with tomato & mozzarella served with creamy homemade luau fettuccini pasta
\$45

Favourites

Beer Battered Fish n Crips

Delicious & Tender Fish Fillets in local Vailima Beer Batter and served with local crisps or potato chips and salad
\$25.00 (with local crisps)
\$28.00 (with potato chips)

Mains

Sirloin Steak

With a creamy mushroom sauce over local starch vegetable
\$68

Seared Tuna Steak

On char grilled local vegetables topped with pickled cucumber, wasabi mayonnaise & local greens
\$54

Fish of the Day

Flame grilled & served with fa'alifu (green banana) & a salsa of cucumber, tomato & coconut cream, finished with fresh lime & a touch of chilli
\$48

Chicken Popo

Coconut Crusted chicken breast with a palusami jus & an eggplant confit with grilled garlic buttered taro & vegetables
\$48

Dessert

Please ask you waiter for todays dessert specials
3 Scoop Ice cream \$15
Fresh Fruit & Dips \$18

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