

BLACK MARLIN

TROPICAL BAR

RUM & STEAK

MENU

APPETIZERS

- FJD 38

Coral Coast Tuna Poke

(S,SF)

Raw Tuna Cube with Soy Ginger Dressing, Sesame, Spring Onion, Dehydrate Seaweed and Fried Cassava Ball
- FJD 35

Rum BBQChicken Wings

(A)

Crispy Wings Tossed in A Smoky Pineapple Rum-Infused Barbecue Sauce.
- FJD 32

Crispy Coconut Crumbed Prawns

(A,SF)

Coconut Rum & Orange Cocktail Dip
- FJD 36

Black Marlin Caesar Salad

(SF)

Romaine Lettuce, Garlic Crouton, Anchovies, Parmesan Cheese & Caesar Dressing
- FJD 40

Valley Crab Cake

(SF)

Beetroot mayo, Mint coriander Yogurt, Bush Lemon Zest & Avocado Tartare

Main Courses

At our Yanuca Rum & Steak, every cut of steak and Meats is expertly grilled over natural charcoal, infusing each bite with a rich, smoky flavor that only real fire can deliver. This traditional method creates a perfect sear, locking in juices while adding a bold, rustic character to the meat.

Meat Selections

		FJD
Black Origin Wagyu Rib Eye (350 gm)	(GF)	185
Southern Station Wagyu Sirloin (350 gm)	(GF)	165
Fillet Mignon (280 gm)		85
Herb-Crusted Lamb Rack (350 gm)		98
Twice-Cooked BBQ Pork Rib (450 gm)	<div><div></div><div>(PL)</div></div>	68
Spiced Rum Chicken Skewer (280 gm)	<div><div></div><div>(SF)</div></div>	48

Every Meal Served with Seasonal Grilled Vegetables and Slow Roasted Smokey Garlic.

Selection Of Sauce

Peppercorn / Mushroom / Smokey Rum Pineapple BBQ / Bush Lemon Butter

ADDITIONAL PROTEINS

- FJD 58

Grilled Navua Prawns

(GF,SF)

Garlic butter glaze, lemon hollandaise, Seasonal salad
- FJD 48

Opakapaka Fillet

(SF)

Citrus Beurre Blanc, Seasonal Salad
- FJD 48

Yellow FinTunaFillet

(GF,SF)

Tomato and Cucumber Salsa, Ratatouille and Seasonal Salad
- FJD 180

Seafood Platter

(SF)

Half Lobster, prawns Skewer, Fish Fillet, Fried calamari, Mussel with dipping sauces (Tartare Sauce & Garlic Aioli) Seasonal Greens & Garlic Bread

SIDE ORDERS

- FJD 20

Classic MashedPotatoes

(GF,V)
- FJD 18

Seasonal Garden Salad with Honey Mustard Dressing

(V,V)
- FJD 20

Garlic Roasted Baby Potatoes

(GF,V)
- FJD 30

Rum-GlazedButton Mushroom withHerbs Garlic

(GF,V)
- FJD 28

Grilled Tomatowith Basil Pesto

(GF,V)
- FJD 28

BroccoliGarlic Butter

(V)

DESSERTS

- FJD 30

Rum Baba

(A)

Infused with Spiced Rum, served with Coconut Whipped Cream
- FJD 30

Walnut Pie

(N)

Classic WalnutPie with A Generous Splash of Dark Rum for a Rich, Caramel-Like Taste.
- FJD 38

Coconut Creme Brule

(A)

A Silky Coconut Custard with A Hint of Rum and a Perfectly Torched Sugar Crust
- FJD 38

Honey Glazed & Rum- Spiced Bread Pudding

(A)

A Warm, Comforting Dessert Soaked in Spiced Rum Sauce, vanilla Ice Cream



Our produce and cuisine is Rooted in Nature, Featuring the finest locally and ethically-sourced ingredients.



Signature dish A - Contains alcohol N - Contains nuts GF – Gluten free S – Sesame  
B - Beef P / L - Pork / Lard SF - Seafood V – Vegetarian VV - Vegan

Above prices are inclusive of 12.5 % government taxes

Please be aware that menu items may contain traces of nuts or wheat, as such please let our service team know if you have any dietary requirements or allergies so we can prepare dishes accordingly.