



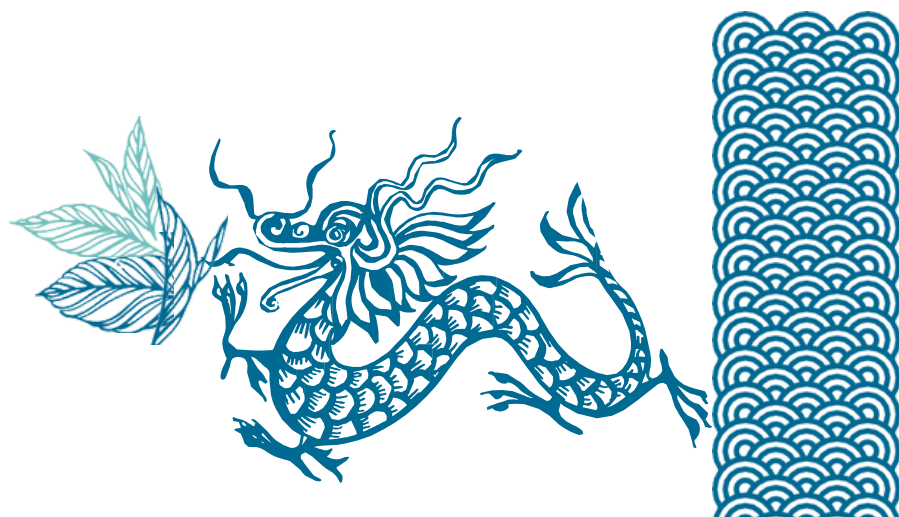
TAKALI

ASIAN KITCHEN

A contemporary Asian Kitchen drawing from the best of Southeast Asia has a progressive dining concept (non-linear food service). The menu is designed to be experienced by the entire table.

Dishes will arrive to the table as ready. Best enjoyment of our flavours are intended to be served warm. Perfectly paired with Asian Inspired cocktails and a list of twenty unique Gin's with East Imperial Tonics.

(Make your own G&T Menu.)





SMALL PLATES

San choy bow, lettuce cups filled with stir-fried pork & water chestnuts, 🌱 🍄 P/L	FJD 28
Salt & Pepper Squid - crispy shallots, chilli & curry leaves with sweet chilli mayo SF	FJD 25
Crispy spring rolls with chicken, vegetables & hoi sin dip 3 pieces 🌱	FJD 28
“Lok Lak” - Cambodian Black Pepper Beef B	FJD 34
Malaysian Style Chicken Satay – Served with Rice cake, cucumber & peanut sauce 🌱 N	FJD 28
Poached pork dumpling in chilli oil, 🌱 🍄 S,P/L	FJD 28
Honey Baked Chicken Wings – Served with ginger & garlic chilli sauce 🍄 S	FJD 33

SPICED UP SALADS

“Kerabu” Grilled Chicken - Malaysian salad with lemon, bongo chilli, toast coconut & sambal chilli 🌱 SF	FJD 32
Yum Talay Thai – Seafood medley salad with Chilli lime coriander dressing 🌱 SF	FJD 34
“Som Tam” Pawpaw Salad SF - Shredded pawpaw, dehydrated shrimp powder, long beans, fish sauce 🌱 SF, N	FJD 28



Our produce and cuisine is Rooted in Nature, Featuring the best 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 V V - Vegan

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.



MOSTLY FROM THE SEA

- Fragrant buttermilk prawns & curry leaves, Chilli, Garlic, Butter, 🍷 SF** **FJD 38**
- ‘Kam Heong Clams’ - Golden Fragrant Clams 🌿 SF** **FJD 36**
- Grilled Aromatic Prawn Skewer – served with garlic & lime aioli 🌿 SF** **FJD 32**

CURRIES - NOODLE - WOK FRIED

- Calamari mee goreng SF,S** **FJD 36**
- Spicy Phad Thai goong sod, fried rice noodles with prawns, N, SF** **FJD 36**
- Singapore style fried vermicelli with prawns & char siu chicken, SF, S** **FJD 36**
- Pattaya Fried Rice, chicken fried rice in thin fried omelette, SF, S** **FJD 32**
- Stewed eggplant with minced pork in spicy sauce, 🌿P/L** **FJD 30**
- Braised spiced Beef Rendang with coconut, 🌿B** **FJD 40**
- Mapo Tofu - minced pork with spicy sauce & tofu P/L** **FJD 36**
- Vietnamese caramelized pork ribs P/L, S** **FJD 46**
- Wok-fried cumin lamb with onions & bell pepper, S** **FJD 36**
- Fried Long Bean with minced pork & black bean, P/L** **FJD 30**
- Kung Pao Chicken - wok fried caramelized chicken with dried chilli & black vinegar, N** **FJD 35**



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FROM THE GARDEN

Salt & Pepper Tofu VV	FJD 28
Vegan mee goreng, VV	FJD 30
Vegan Fried Rice, VV	FJD 30
Vegan Phad Thai, VV	FJD 30
Steam Bok choy with garlic mushroom sauce, V	FJD 24
Fried Long Beans with garlic & mushroom sauce V	FJD 24
Wok-fried broccoli & dried shiitake mushrooms, V	FJD 30
Dried tofu with long beans & wood ear fungus, V	FJD 26
Crispy bean curd skin salad with sweet & savory sauce V, S	FJD 28

SOMETHING ON THE SIDE

Fried Milk Bun	FJD 12
Roti basket 2 pieces	FJD 8
Steamed jasmine rice	FJD 5
Prawn Cracker with sweet chili sauce	FJD 7

HAPPY ENDINGS

Pineapple & Coconut ice cream bombs, V	FJD 20
Caramelized coconut wrapped in pandan crepes & passion fruit ice cream 🌿 V	FJD 20
Pisang Goreng, Malay banana fritters, coconut caramel sauce & ice cream, V	FJD 20
Seasonal Fruit Platter	FJD 16



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