

LAPITA

RESTAURANT

BUFFET MENU



ASIAN BUFFET

WEDNESDAY - \$99TALA PER PERSON

SOUP

Miso Soup

Udon Noodle Soup

SASHIMI & SUSHI

Tuna assorted sushi & Maki roll

(served with Wasabi, Kikoman, Soy sauce & Gari/pickle ginger)

SALAD

Thai beef salad with nam jim

Vietnamese Prawn Rice Noodle salad

Asian coleslaw

Cucumber salad and sesame salad

Green papaya salad

Garden green salad with dressing and condiments

HOT SELECTION

Chicken satay Sambal and peanut sauce

Mongolian Beef

Singapore chili crab

Korean Pork Bulgogi

Garlic egg fried rice

Vegetable tempura & spring rolls

DESSERT

Coconut tapioca with pineapple

Mango pudding

Five-spice flourless chocolate cake

Assorted pastry and Samoan sweet treats

Fresh fruits

Children 12 years - 5 years are 50% & children 4 years under are Free.

Table Reservations: +685 61000 Email: info@taumeasinaislandresortsamoa.com

WWW.TAUMEASINAISLANDRESORTSAMOA.COM



BBQ BUFFET

THURSDAY - \$99TALA PER PERSON

SOUP

Chicken with asparagus served with bread and butter

SALAD

Chef's choice 5 salads with dressing & condiments

HOT SELECTION

Teriyaki marinade Beef steaks
BBQ Chicken
Lemon peppered albacore fillet
Chili garlic marinated prawn
Corn on the cob
Coconut braised taro

DESSERT

Sliced Fresh Fruits
Chef's choice assorted desserts

Children 12 years - 5 years are 50% & children 4 years under are Free.



SEAFOOD BUFFET

FRIDAY - \$119TALA PER PERSON

STARTERS

Oka

Poke

SOUP

Seafood Soup

SALAD

Potato salad

Beetroot Salad

Tomato & Feta salad

Tossed green salad

Crab, bugs, mussels, and chilled prawns, limu, sea urchin

(cocktail sauce & lemons)

Dressing and condiments

HOT SELECTION

Mediterranean Chicken

Roast Pork

Grilled fish wtih Laska sauce / Grilled fish

Whole red snapper with coconut sauce

Steam vegetables

Taro

Rice

DESSERT

Assorted selection of Chef's mini pastries

Homemade desserts

Fresh fruits

Children 12 years - 5 years are 50% & children 4 years under are Free.



FIAFIA BUFFET SATURDAY - \$99TALA PER PERSON

STARTERS

Oka

Pokes

Selection of Chefs salads with condiments & dressing

SOUP

Fish & coconut soup broth
Selection of fresh bread rolls and butter

HOT SELECTION

Oven baked reef fish with miki salsa (GF)

Traditional UMU Pua'a (suckling pig)

Octopus Faiai (GF)

Roast chicken with baked root veg & chili sweet soy

dressing

Roast beef with pan juice gravy (GF)

Taro

Traditional Samoan Palusami (V, GF)

DESSERT

Samoan Koko chocolate tart (V)

Vaisalo (young coconut with sago - GF, V)

Supo esi (GF, V)

Panacotte with sweet ginger cream (GF, V)

Faausi esi / Faausi Taro

Fresh fruits

Children 12 years - 5 years are 50% & children 4 years under are Free.



TO'ONAI BUFFET

SUNDAY - \$85TALA PER PERSON

STARTERS

Oka

Poke

Chilled Mussels

SOUP

Seafood Soup

Chef's selection of 5 assorted salads

HOT SELECTION

Whole baked reef fish in coconut lime cream sauce

Octopus in coconut cream (faiai fe'e)

Roast chicken

Chicken chop sui

Whole suckling pig

Salted beef

Mamoe (lamb)

Taro

Palusami

DESSERT

Fa'ausi

Poi

Koko Samoa Cake

Assorted pastry and Samoan sweet treats

Children 12 years - 5 years are 50% & children 4 years under are Free.