

# BUFFET THEMED NIGHTS

## MONDAY

Market Fresh Salads and Live Pasta Station.  
Choose the ingredients and our chef will prepare it to your liking

## TUESDAY

Seafood Market.  
Choose from our fresh seafood selection and have grilled, fried or steamed.

## WEDNESDAY \$85 / HEAD

Italian Night.  
Cured Meat, Antipasti and more Italian Favorites

## THURSDAY \$85 / HEAD

Curry Nights.  
Authentic Indian Cuisine at its best

## FRIDAY \$90 / HEAD

Flavours of the World Buffet Seafood  
East meets West and then some

## SATURDAY \$89 / HEAD

Samoan Fiafia Extravaganza  
Fiafia show starts at 8.30pm

## SUNDAY TO'ONAI \$69 / HEAD

Sunday Toanai at 12.00nn

## SUNDAY STEAKS & LOBSTERS

For everyone who loves meat and seafood

Children 6yrs-12ys – 50% off Adult price  
Children 5yrs and under- Free



LAPITA  
RESTAURANT



## MONDAY – MARKET FRESH AND LIVE PASTA STATION

### Live Salad Bar

Select your fresh salad options and have it made in front of you WST28.50

Fresh market ingredients of the Day, perfect for Vegetarians

Would you like some meat?

Add BBQ toppings cooked fresh on the BBQ to order

Add Beef, Chicken or Pork WST30

Add fresh Seabugs WST32.50

### Pasta Station

Live pasta cooking \$ 30 / serving

Choose

Fettucine, Spaghetti, or Homemade

Gnocchi

Choose the sauce

Napoli sauce

Carbonara

Bolognaise

## TUESDAY SEAFOOD NIGHT MARKET

Samoa is situated in the South Pacific Ocean where seafood is abundant

Lapita Restaurant host a seafood night market in our restaurant in conjunction with our seafood night.

**Purchase raw fresh seafood from our market.**

**How to proceed:**

### STEP 1

Pick a plate, check our seafood offerings and choose what you would like to have.

### STEP 2

Get an order slip of the item you have chosen and start ticking the boxes (cooking, sauces, etc.)

### STEP 3

Let our team member check the weight (minimum 100 grams per item) and we will send it to our kitchen team for cooking

### STEP 4

Make your way to our hot buffet side station and accompany your meal with any of our offerings:

- Potato Chips
- Side Salad
- Rice
- Taro
- Potato wedges
- Sautéed or Steamed Vegetables
- Baked Potato

\*Buffet Sides \$30 / head

NOTE:

Selection may vary according to the market.

## WEDNESDAY \$85 / HEAD

### ITALIAN NIGHT

#### Antipasti

Insalata Di Rocolo (rocket leaves, shaved pears and Balsamic)

Mushroom Arancini

Pepperoncini

Grilled Eggplant, Zucchini and Red Bell Peppers

Roasted Tomatoes, Basil and Pesto Oil

Salami, Italian Sausage and Cured Meats

Baby Octopus, Olive Oil and Marinated Olives

Artisan Sour Dough

#### La Minestra

Minestrone

Polpette

(Spicy Meatballs with Young Basil and Napoli)

#### La Portata Principale

Melanzane alla Parmigiana

(layers of eggplant, Napoli, Mozzarella and Parmesan)

Pesce / Mussels Gremolata

Roasted Chicken Breast in Pesto Cream Sauce

Penne with Italian Sausage, Oregano and Chilli

Risotto with Smoked Salmon and Spinach

Classic Beef Lasagne

## THURSDAY \$85 / HEAD

### Curry Night

#### Soup

Lentils & Coriander or Tomato Shorba

#### Salads

Fresh Tomato & Red Onions or Pineapple Chaat

Beetroot & Yoghurt or Kachumber Salad

Red Bean Salad or Tomato & Coriander

Potato Chaat

Chick Pea Salad

#### Sides / Condiments

Papadams, Chutneys, Pickles, Raita, Roti

#### Hot Selection

Pork Vindaloo or Rogan Josh

Chicken Masala or Butter Chicken

Zeera Aloo or Vegetable Zalfrezi

Tandoori Marinated Lamb

Fish Goan Curry or Fish Amritsar

Channa Masala Shahi Egg Curry

Peas Pilaf or Vegetable Pilaf

## FRIDAY \$90 / HEAD

### FLAVOURS OF THE WORLD BUFFET WITH SEAFOOD

#### Starters

Oka  
Poke

#### Salads

Potato Salad  
Beetroot Salad  
Tomato & feta Salad  
Tossed Green Salad

#### Soup

Roasted Pumpkin Soup or Seafood, Coconut and  
Coriander Soup

#### Seafood

Seabugs, Crabs, Mussels and Chilled Prawns  
(Cocktail sauce & lemons)

#### Hot Selections

Mediterranean Chicken or Chicken Paprika  
Herb Crusted Pork or Roast Pork  
Grilled Fish w/ Laksa Sauce or Grille Fish w/ Tom  
Yum Reduction  
Beef in Oyster Sauce or Beef Goulash  
Soya Glazed Vegetables or Stir Fried Vegetables or  
Steamed Vegetables  
Taro / Rice or Garlic Potatoes

#### Desserts

Assorted Selection of Chef's mini pastries,  
homemade desserts and Fresh Tropical Fruits

## SATURDAY \$89 / HEAD

### SAMOAN FIAFIA EXTRAVAGNZA

#### STARTERS

Oka  
Poke

#### SALADS

Island Spinach Greens Salad  
Poutasi Village baby Herb Salad  
Spiced Roasted Pumpkin Salad  
Coleslaw  
Potato & Chives Salad

#### SOUP

Fish in Coconut Milk

#### HOT SELECTIONS

Red Snapper w/ Smoky Charred Vaisu Sauce  
Charcoal Roasted Samoan Chicken  
Samoa Traditional Prawns Fai ai or Octopus  
Faa ai  
Smoked Lamb Belly or Roast Suckling Pig  
Traditional Palusami  
Taro, Breadfruit & Kumara  
Rice

#### DESSERTS

Taufolo in Siamu Popo  
Papaya & Cassava Pudding  
Samoa Koko Chocolate Tart  
Vaisalo; young coconut w/ sago  
Pudini samoa w/ Vanilla Custard  
Supo Esi  
Faasi  
Panacotta

## SUNDAY LUNCH \$69 / HEAD

### SUNDAY TO'ONAI

Chicken Soup

Breads and Butter

Chef's selection of 5 assorted salads

Freshly Carved Champagne Ham

Smoked or cured salmon

#### Hots

Prawns Faiai

Baked taro in coconut cream

Palusami

Steamed Rice

Whole baked reef fish in coconut lime cream  
sauce

Umu Beef

Whole Suckling Pig

Sea bugs, crabs and baby octopus

Creamed Samoan chicken

#### Desserts

Fa'ausi

Poi

Green tea cheesecake

Koko Samoa cake

Assorted pastry chefs cookies, cupcakes and  
Samoan sweet treats

## SUNDAY DINNER

### STEAK & LOBSTER



# LAPITA

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RESTAURANT