



MY KAI

RESTAURANT

Menu

WELCOME TO MY KAI

a Culinary Adventure

Set within the historic residence of Ratu Sir Lala Sukuna, one of Fiji's most esteemed leaders, My Kai invites you to a dining experience where heritage, elegance, and global flavours converge. Surrounded by timeless architecture and treasured posters and photographs, every visit is a journey through both history and taste.

Our menu celebrates the abundance of land and sea, blending the best of Fijian ingredients with Asian and international influences. From fresh seafood and vibrant island dishes to bold wok creations and classic favourites, each plate reflects a journey of flavour, discovery, and refinement.

At My Kai, dining is more than a meal... it is an experience shaped by history, culture, and the spirit of adventure. Relax, explore, and savour every moment.

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APPETIZERS

JUNGLE DUMPLINGS 16

Steamed pastries filled with ota fern, shiitake mushrooms and tofu, served with chilli crisp oil and ginger soy dipping sauce 5pc

POTATO SPRING ROLLS VEGAN 18

Curry tempered potato & carrot filling, served with house made ketchup 4pc

CHICKEN SATAY 18

Skewered chicken served with fresh cucumber & rich peanut satay sauce

CHICKEN WON TONS 18

Crispy fried pastries filled with chicken & vegetables, served with chilli crisp oil & sweet chilli sauce 7pc

CHILI BEEF SPRING ROLLS 20

Crispy spring rolls filled with spiced beef and a hint of chili 4pc

PORK & PRAWN SHAO MAI 20

Steamed pastries served with chili crisp oil & gingered soy 4pc

CRISPY CHICKEN WINGS 26

Crispy wings coated with a spicy chili sauce, fried until golden 6pc

OCEAN BREEZE KOKODA 29

Light cured raw fish in smoked scorched coconut milk with salsa fresca, chilli and fresh lemon

CRUMBED PRAWN NOBASHI 30

Juicy prawns coated in a crunchy batter, fried until golden, and paired with house cocktail sauce

SEAFOOD

CHEESY PRAWN BAKE 37

Grilled prawns with garlic cheese sauce bake, served with rice and Fijian spinach salad

SEAFOOD MIX COMBO 89

A generous selection of ocean-fresh seafood including succulent prawns, battered fish fillets, crispy calamari, mussels and soft shell crab served with golden fries, house-made tartare sauce, and fresh lemon

FISH & CHIPS 34

Battered fish of the day served with French fries and tartare sauce

SAVUSAVU GRILLED FISH 52

Grilled fish served on a bed of local garlic butter ota, sautéed spinach and sweet potato mash, finished with a caper butter sauce

IKA VAKALOLO SMOKED 52

Grilled fish fillet, grilled plantain, local greens, tomato, smoked coconut milk, and pesto

FISH & MASH 40

Grilled fish fillet, creamy potato mash, green pesto, side of fresh lime and chili

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CHICKEN

FIJIAN BUTTER CHICKEN 32

Bone in chicken simmered in a creamy tomato-butter sauce, infused with Fijian-Indian spices and finished with coconut milk

LEMON GRASS CHICKEN 37

Half roasted chicken infused with lemongrass and fresh herbs, served with garden salad and finished with pepper sauce

MOCHIKO FRIED CHICKEN 36

Asian flavoured boneless chicken served with fries, fresh side salad, garlic aioli and sweet soy glaze

CHICKEN KATSU CURRY 32

Crispy panko-breaded chicken cutlet served with rich Japanese curry sauce and steamed rice

PARMESAN CHICKEN 37

Breaded chicken breast topped with rich tomato sauce & melted mozzarella, served on a bed of creamy mashed potato with fresh side salad

LAMB

JAFFNA LAMB SHANK 50

Slow-braised lamb on-bone, Northern Sri Lankan spices, coconut milk

XINJIANG CUMIN LAMB 45

Spiced cumin lamb steak served with warm lentil, olive & Fijian spinach salad, and Greek yoghurt on the side

LAMB RENDANG 49

Tender boneless lamb slow-cooked in a spiced coconut and toasted coconut gravy, rich flavours. Served with rice.

PORK

BLACK PEPPERED PORK RIBS 40

Black peppered honey pork ribs served with salad and fries

CHAR SIU PORK 45

350g pork cutlet rubbed with hoisin, honey & five spice, served with steamed rice, pineapple chutney & local greens

PORK BELLY VALOLO 32

Crispy pork belly served with smoked coconut milk, fresh salsa, lime & chilli

STICKY THAI PORK 42

Sweet chili ginger sticky pork served with steamed rice and stir-fried green vegetable

BEEF

STEAK & MASH

Tender steak cooked to perfection, served alongside velvety mashed potatoes, a golden egg, and fresh pesto sauce.

Rib-eye	92
Sirloin	85

WOK FRY

SINGAPORE NOODLES

Spiced thin rice noodles with veg and your choice of:

Red pork	42
Seasonal vegetable egg	24
Chicken	31
Grilled tofu	29
Prawn	38

PAD THAI NOODLES

Tamarin and seasoned thick rice noodles with veg and your choice of:

Seasonal vegetable egg	24
Chicken	31
Grilled tofu	29
Beef	34
Prawn	38

NASI GORENG

Tamarin and seasoned thick rice noodles with veg and your choice of:

Seasonal vegetable egg	26
Chicken	32
Grilled tofu	31
Beef	36
Prawn	40

PASTA

All pasta served with cheesy garlic Fiji long loaf bread

CREAMY CHICKEN	30
ALFREDO	
Add mushroom	+5

BACON & MUSHROOM ALFREDO

Creamy parmesan alfredo tossed w/crispy bacon & sautéed mushrooms, served over pasta for a rich and comforting classic

PESTO PASTA PRAWN

Succulent prawns tossed in a vibrant basil pesto with garlic and herbs, served over pasta for a fresh and flavourful dish

VEGETARIAN

VEGETARIAN LASAGNA GF

Layers of ratatouille sauce scalloped sweet potato and Fiji spinach and cheese sauce served with Fiji long loaf garlic bread

DEVILLED STIR FRY VEGETABLE MILD

Spicy, sweet, tangy vegetable stir fry, served w/ rice or chow mein noodles

THAI MASSAMAN CURRY

VEGAN NUTS MILD

Seasonal vegetables, mild Massaman coconut curry, nuts, served with rice

VEGETABLE THAI GREEN CURRY VEGAN

Curry vegetable, Thai curry green sauce with steamrice

YOUNG DINERS (BELOW 8)

MINI CHEESE BURGER 19 FRIES & SALAD

A juicy mini cheeseburger served with crispy fries and a fresh side salad, perfect for little appetites

MINI CHICKEN NUGGETS & 19 FRIES

Crispy golden chicken nuggets served with a side of fries, a fun and favourite choice for young diners

CRUMBED FISH & CHIPS 19

Golden crumbed fish served with crispy fries, a timeless favourite for our young guests

QUICK PICKS

SMASH BURGER (BEEF) 21

Juicy smashed beef patties topped with melted cheese, crisp lettuce, and signature sauce, served with a side of golden fries.

Double cheeseburger +5

FISHERMAN'S CHOICE 27

Golden fried fish fillet layered with crisp lettuce and smooth tartar sauce served with fries

CHICKEN BURGER 28

Crispy crumbed chicken topped with fresh lettuce and creamy garlic aioli, served in a toasted bun with a side of golden fries.

LAMB BURGER 28

Juicy lamb patty with garlic aioli and fresh lettuce, served with fries and tomato sauce

EPIC AUSSIE BURGER 34

Juicy 200g beef patty layered with cheese, fried egg, bacon, lettuce, tomato and our special burger sauce

ACCOMPANIMENTS

Rice	5
French fries	15
Battered onion rings	15
Loaded cassava	17
Tropical garden salad	20
Creamy mashed potato	18
Fried egg	6
Extra pol roti 2pc	4

DIVINE DESSERTS

TAVU CHEESECAKE GF 16

Burnt basque-style cassava & cheese cake, ginger & passionfruit sauce

WATALAPPAM COCONUT 10 CUSTARD GF

Steamed spiced custard, caramel lace tuile, salted caramel, roasted cashew

BILO BILO SAGO 14

Bowl of creamy coconut sago with seasonal tropical fruit

BANANA BREAD & BUTTER 16 PUDDING

Baked milk bread, custard & caramelized banana, chocolate, mango ice cream

LYCHEE, COCONUT & LIME 16 CAKE

Moist coconut sponge with lime curd, fresh cream, gin-macerated lychees

BLACK FOREST VOLCANO 20

Baked chocolate fondant with oozing center, choc dipped cherries, dark cherry compote, vanilla ice cream

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BEVERAGE MENU

NON-ALCOHOLIC

FRESH COCONUT WATER (BU JUICE)	6
COKE SPRITE FANTA	7
LEMON LIME BITTERS	7
SCHEWEPPES GINGER BEER	8
MOLI ICE TEA	8
CHAPMAN SODA / LEMONADE	10
HAND SQUEEZED LEMONADE	10
SEASONAL FRUIT JUICE	10
BLUE BUTTERFLY ICE TEA Pea flower syrup, lemon, soda / lemonade	10
BLUE & PINK Blue syrup, lemon, soda, hibiscus syrup	10
MORNING GLORY Pineapple, ginger, cucumber, fresh beetroot	12
JUNGLE PUNCH Grenadine, herbs, pineapple, lychee, berries	12
SMOKED LYCHEE COLADA Smoked Coconut Milk, Lychee syrup & Pineapple juice	15
SCREAMING MONKEY SMOOTHIE Local banana, condensed milk, ice cream, peanut, choc chips	15
PEPPERMINT ICE TEA Pepper mint tea, moli, simple syrup	8
MASALA ICE TEA Masala syrup, cinnamon, cloves, coriander, star anis, tamarin	12

COCKTAILS

BOMBE MOTAI Bubble gum pink tequila, triple sec, pink salt rim, moli	19
TALEMAIIGILADI Smoked pineapple, blue curacao, white rum, coconut rum, coconut milk	19
HORNY GOAT MOJITO Infused lemongrass white rum, moli, mint, soda	19
SITTING BUDDHA Pea flower infused gin, coriander, ginger, pineapple, moli	19
PORN STAR MARTINI Vanilla vodka, passionfruit, moli, sidecar sparking brut	19
FIJIAN PRINCESS G+T Infused lemongrass gin, moli, tonic water	19
LAGAKALI MOJITO Fanta grape, moli, white rum, mint leaves	23
BANGKOK MARGARITA Spicy tequila, fresh pineapple juice, spicy chili salt rim, chili flakes, moli, triple sec	23
3RD DEGREE FIRE Infused chilli vodka, pineapple juice, simple syrup, Bati spiced rum, moli	23
LYCHEE MAI TAI White & dark rum, triple sec, lychee syrup, moli, orange liqueur	27
ASIAN BULLFROG Vodka, tequila, white rum, gin, blue curacao, moli & charged with red bull	35
WHISKY MARMALADE Whisky, orange marmalade, lime, cherry bitters, aquafaba, seam seed	25
TAMARIN SOUR Whisky, tamarin syrup, moli, smokey cinnamon stick	25

ROSÉ

MAISON SAINT AIX DRY ROSE 93

A premium, award-winning Provence rosé renowned for its delicate pale salmon-pink hue, crisp red fruit flavors, and refreshing citrus-mineral finish. Elegant, vibrant, and beautifully balanced

OYSTER BAY ROSE 93

Award winning fragrant summer blossoms

STUDIO BY MIRAVAL ROSE 93

All in finesse and elegance, the nose offers a superb aromatic bouquet with notes of small red fruit and cherry blossom

LUIS FELIPE EDWARDS ROSE 44

Good fruit intensity, leading with aromas of fresh red fruits. it presents good acidity, balanced with notes of fresh berries and plum, with a good persistence and pleasing finish.

BUBBLES

GRANDAL BLANCE DE BLANCE BRUT 50

A fruity & elegant sparkling wine, with aromas of fresh butter and cake

VILARAU BRUT CABA (SPN) 73

Spanish sparkling brut of Macabeo xarello and parellada grapes

DE BORTOLI KING VALLEY PROSECCO 65

Pale with green hues. fruit -driven with hints of pear & green apple and a gentle creaminess, perfect on its own or with salads or white meat

CANELLA MIMOSA 65

A timeless favorite combining orange juice and prosecco, offering a fresh, tangy and citrus forward taste perfect for brunch celebration

CANELLA PUCCINI 65

A lively blend of mandarin juice and prosecco, delivering a zesty, citrusy and vibrant, profile with a bright, refreshing taste

CANELLA BELLINI 65

A venetian classic crafted from white peach puree and prosecco, delivering, a delicate, fruity and floral character with a crisp refreshing finish, light and naturally sweet, it embodies the essence of Italian aperitivo culture

WHITE WINE

OYSTER BAY SAVVY (NZ) 88

Medium -dry sauvignon Blanc, tropical fruits, pineapple, lime

OYSTER BAY PINOT GRIS (NZ) 88

Off dry, less acidity, semi-sweet pineapple, lime

BOUCHARD CHARDONNAY 131

Dry medium body buttery burgundy white

BABICH MARLBOROUGH SAVVY 131

Tropical, fresh and just a little bit softer around the edge's sweet aromas with notes of lantana passionfruit and grape fruit very pungent

HOUSE WINES

AUSTRALIAN WINES 44

Chardonnay, sauvignon Blanc, shiraz, merlot, rose

GLASS 10

FRENCH WINES

JP CHENET MERLOT 50

Featuring notes of cherry, plum, and subtle spices, this medium-bodied

JP CHENET SHIRAZ 50

known for its deep ruby colour and smooth, fruit-forward profile. It typically features aromas of cherry, blackcurrant, and a touch of liquorice, with soft tannins and a spicy finish

RED WINE

ANGUS THE BULL CAB 68 SAUV

Award winning fragrant summer blossoms

DRAGONS BLOOD SHIRAZ 83

Medium-bodied organic plum, cherry, prune

NORTON HE-DEVIL MALBEC 83

From Mendoza the home of Argentinian malbec British tv host graham Norton's Own he-devil is wine to sit up and take notice of deep purple of sweet spice with a sweet toasty finish

UNO MALBEC 93

Delicious Plum, strawberry, and blackberry Flavors with enticing hints of violets, vanilla, and milk chocolate

OYSTER BAY MERLOT 88

Bright cheery aromas and rich plum with subtle spice and a soft lingering texture

MOTTO UNABASHED 93 ZINFANDEL

Known for its rich flavors of dark berries plum, raspberry, blackberries with notes of chocolate, spice and vanilla, its aged in oak giving it complexity

RICASOLI BROLIO CHIANTI 120

Lovely, pure fruit to this with light, polished tannins medium body and a pretty, cherry and strawberry aftertaste

BEERS

FIJI GOLD & BITTER 4.6% 8

VONU PURE 4.6% 8

VONU ULTRA-LOW 10 CARB 4.2%

CORONA EXTRA 4.5% 12

PURE BLONDE 12

HEINEKEN 12

JAMES SQ 150 LASHES 12 4.2%

LT CREATURES' PALE 12 ALE 5.2%

SIDEWOOD APPLE CIDER 12

H2O

FIJI WATER 500ML 6

FIJI WATER 1L 10

AQUAM STILL / SPARKLING 20 WATER 1L