

MYKAI

RESTAURANT

Меню

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.

MY KAI RESTAURANT

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

MY KAI RESTAURANT

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

Rice infused with shrimp paste, tamarind, fish sauce, sala, stir fry with peanuts, dry shallots and topped up with sunny side up egg. 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 ALFREDO 30

Add mushroom +5

BACON & MUSHROOM ALFREDO 36

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

PESTO PASTA PRAWN 36

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 27

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 21

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

THAI MASSAMAN CURRY 24

VEGAN NUTS MILD

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

VEGETABLE THAI GREEN CURRY VEGAN 25

Curry vegetable, Thai curry green sauce with steamrice

YOUNG DINERS (BELOW 8)

MINI CHEESE BURGER FRIES & SALAD — 19
A juicy mini cheeseburger served with crispy fries and a fresh side salad, perfect for little appetites

MINI CHICKEN NUGGETS & FRIES — 19
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 BURGER — 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 CUSTARD GF — 10
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 PUDDING — 16
Baked milk bread, custard & caramelized banana, chocolate, mango ice cream

LYCHEE, COCONUT & LIME CAKE — 16
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

MY KAI
RESTAURANT

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, bule 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, moil, 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 100
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

BARON D'ARIGNAC ROSE 40
Baron d'Arignac Rosé is a refreshing rosé wine. Fine and delicate with nuances of red fruit and notes of licorice and spices. Nice salmon colour. Floral and fruity scent.

RUMORS PINK MOSCATO 40
Warburn Estate Rumours Pink Moscato is a delightfully fresh, fruity and vibrant sweet style rosé that is made for immediate enjoyment. Aromas and flavours of musk and honey on a palate that is lower in alcohol make for an extremely refreshing wine.

BUBBLES

GRANDAL BLANCE DE BLANCE BRUT 50
A fruity & elegant sparkling wine, with aromas of fresh butter and cake

GOSSIPS CUVEE BRUT 55
The palate delights with flavours of grapefruit, green apple, and a mineral essence, culminating in a perfectly balanced, long finish that is both refreshing and nuanced

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

VERMENTINO TOSCANA 80
Vermentino Toscana is a crisp, aromatic Italian white wine featuring citrus and tropical fruit notes. Prominent examples include Banfi La Pettegola and La Spinetta Vermentino Toscana IGT

HOUSE WINES

CHARDONNAY, SAUVIGNON BLANC, CARMENERE, MERLOT, SPARKING BRUT, ROSE, PINK MOSCATO 44

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 SAUV 68
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 ZINFANDEL 93
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

VISTAMAR PINOT NOIR 50
Simple red cherries with a herbal and white-pepper accent to the fruit. Generous palate with some strawberries, framed by chewy tannins. Hint of green tea leaf in the easy, light finish.

BEERS

FIJI GOLD & BITTER 4.6%	8
VONU PURE 4.6%	10
VONU ULTRA-LOW CARB 4.2%	10
CORONA EXTRA 4.5%	12
PURE BLONDE	12
HEINEKEN	12
JAMES SQ 150 LASHES 4.2%	12
LT CREATURES' PALE ALE 5.2%	12
SIDEWOOD APPLE CIDER	12

H2O

FIJI WATER 500ML	6
FIJI WATER 1L	10
AQUAM STILL / SPARKLING WATER 1L	20