



LE LAGOTO

breakfast



1. Fruit platter -local fruits served with toast	\$20
2. Cereal served with local fruits	\$20
3. French toast with syrup	\$20
4. Sausages & eggs served with toast	\$25
5. Scrambled eggs served with toast	\$25
6. Pancakes with syrup	\$25
7. Bacon & eggs served with toast	\$30
8. Ham & eggs served with toast	\$30
9. Omelette - ham,onions, mushrooms & tomatoes served with toast	\$35
10. Savaiian brunch - eggs, bacon, ham, sausages with fried potatoes	\$35

SIDE ORDERS

Toast	\$6
Eggs (2)	\$8
Sausages (2)	\$10
Fried potatoes	\$10
Bacon (3)	\$10
Ham (2)	\$10

HOT BEVERAGES

Lemon tea	\$5
Tea	\$6
Local coffee	\$6
Milo	\$6
Koko samoa	\$6

Prices shown in Samoan tala , includes tax.

Please advise your waiter if you have any food related allergies or dietary requirements



LE LAGOTO lunch



- | | |
|---|------|
| 1. Chicken noodle soup with toast | \$20 |
| 2. Potato wedges with sour cream (10 pieces) | \$20 |
| 3. Savaii nachos - crispy taro chips with chilli con carne, sour cream & cheese | \$25 |
| 4. Sashimi - fresh raw fish, finely sliced with hot wasabi sauce | \$25 |
| 5. Oka - fresh raw fish marinated in lemon juice & coconut cream | \$25 |
| 6. Chicken salad with chips | \$25 |
| 7. Spicy chicken kebabs with rice & salad | \$25 |
| 8. Chicken & chips with salad | \$30 |
| 9. Fish & chips with salad, lime & tartar sauce | \$35 |
| 10. Grilled fish with salad & chips | \$35 |
| 11. Grilled NZ sirloin steak & eggs with chips and salad | \$60 |

VEGETARIAN

- | | |
|---|------|
| 12. Macaroni & cheese | \$25 |
| 13. Fruit platter - seasonal local fruits | \$20 |
| 14. Fried rice - fried rice with egg & mixed vegetables | \$20 |

TOASTIES & BURGERS

- | | |
|----------------------------|------|
| 15. Ham & cheese toasted | \$15 |
| 16. Tuna & cheese toasted | \$15 |
| 17. Hamburger & chips | \$25 |
| 18. Chicken burger & chips | \$25 |
| 19. Fish burger & chips | \$30 |

SIDE ORDERS

- | | |
|-------------------------|------|
| 20. Bowl of chips | \$10 |
| 21. Bowl of green salad | \$10 |

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LE LAGOTO

monday



STARTERS

- | | |
|-----------------|------|
| 1. Garlic bread | \$10 |
| 2. Bruschetta | \$10 |
| 3. Herb bread | \$10 |

ENTRÉES

- | | |
|---|------|
| 4. Creamy pumpkin soup with toast | \$20 |
| 5. Poke - fresh raw fish marinated in Kikkoman & spices | \$20 |
| 6. Chicken papaya salad | \$20 |
| 7. Deep fried fish with tartar sauce | \$20 |
| 8. Creamy garlic prawns with rice & salad | \$25 |

MAINS

- | | |
|--|------|
| 9. Grilled lamb chop with gravy or mint sauce, mashed potato & local vegetables | \$60 |
| 10. Spicy fish curry with rice & local vegetables | \$55 |
| 11. Le Lagoto delight- local catch cooked in spices with luau & taro | \$60 |
| 12. Grilled lobster with white sauce , fried potato & salad | \$65 |
| 13. Grilled NZ sirloin steak with mushroom sauce, mashed potato & local vegetables | \$70 |

SIDES

- | | |
|------------------------------|------|
| 14. Bowl of chips | \$10 |
| 15. Bowl of potato wedges | \$10 |
| 16. Bowl of rice | \$10 |
| 17. Bowl of green salad | \$10 |
| 18. Bowl of local vegetables | \$10 |
| 19. Bowl of taro | \$10 |

DESSERTS

- | | |
|--|------|
| 20. Sticky date pudding, caramel sauce & ice cream | \$15 |
| 21. Chocolate cake & ice cream | \$15 |

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LE LAGOTO

tuesday



STARTERS

- | | |
|-----------------|------|
| 1. Garlic bread | \$10 |
| 2. Bruschetta | \$10 |
| 3. Herb bread | \$10 |

ENTRÉES

- | | |
|---|------|
| 4. Grilled chicken kebab with rice | \$20 |
| 5. Caesar salad with garlic bread | \$20 |
| 6. Oka-fresh raw fish, marinated in lemon juice & coconut cream | \$20 |
| 7. Local style seafood soup | \$20 |
| 8. Steamed half lobster with lemon wedges | \$25 |

MAINS

- | | |
|--|------|
| 9. Spaghetti bolognese with garlic bread | \$50 |
| 10. Grilled chicken fillet in a creamy mushroom & bacon sauce with baked potato & local vegetables | \$60 |
| 11. Pan fried fish simmered in a white wine sauce with baked potato & local vegetables | \$60 |
| 12. Steamed lobster with garlic butter ,baked potato & local vegetables | \$65 |
| 13. Grilled NZ sirloin steak with pepper sauce, baked potato & local vegetables | \$70 |

SIDES

- | | |
|------------------------------|------|
| 14. Bowl of chips | \$10 |
| 15. Bowl of potato wedges | \$10 |
| 16. Bowl of rice | \$10 |
| 17. Bowl of green salad | \$10 |
| 18. Bowl of local vegetables | \$10 |
| 19. Bowl of taro | \$10 |

DESSERTS

- | | |
|--------------------------------|------|
| 20. Chocolate cake & ice cream | \$15 |
| 21. Fruit salad & ice cream | \$15 |

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LE LAGOTO

wednesday



STARTERS

- | | |
|-----------------|------|
| 1. Garlic bread | \$10 |
| 2. Bruschetta | \$10 |
| 3. Herb bread | \$10 |

ENTRÉES

- | | |
|---|------|
| 4. Chicken noodle soup served with toast | \$20 |
| 5. Grilled chicken kebab with rice | \$20 |
| 6. Seafood salad | \$20 |
| 7. Sashimi- fresh raw fish, finely sliced with hot wasabi sauce | \$20 |
| 8. Chilli garlic prawns with rice & salad | \$25 |

MAINS

- | | |
|--|------|
| 9. Spicy chicken curry with rice & local vegetables | \$55 |
| 10. Pan fried fish simmered in a white wine sauce with baked potato & local vegetables | \$60 |
| 11. Coco lime fish served with luau & taro | \$60 |
| 12. Grilled lobster with garlic butter, fried potato & salad | \$65 |
| 13. Grilled NZ sirloin steak with mushroom sauce, baked potato & local vegetables | \$70 |

SIDES

- | | |
|------------------------------|------|
| 14. Bowl of chips | \$10 |
| 15. Bowl of potato wedges | \$10 |
| 16. Bowl of rice | \$10 |
| 17. Bowl of green salad | \$10 |
| 18. Bowl of local vegetables | \$10 |
| 19. Bowl of taro | \$10 |

DESSERTS

- | | |
|---------------------------------|------|
| 20. Banana fritters & ice cream | \$15 |
| 21. Fruit salad & ice cream | \$15 |

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LE LAGOTO

thursday



STARTERS

- | | |
|-----------------|------|
| 1. Garlic bread | \$10 |
| 2. Bruschetta | \$10 |
| 3. Herb bread | \$10 |

ENTRÉES

- | | |
|--|------|
| 4. Chicken noodle soup served with toast | \$20 |
| 5. Grilled chicken kebab with rice and salad | \$20 |
| 6. Deep fried fish with tartar sauce | \$20 |
| 7. Lobster salad | \$20 |
| 8. Creamy garlic prawns with rice & salad | \$25 |

MAINS

- | | |
|---|------|
| 9. Grilled chicken fillet in a creamy mushroom & bacon sauce with baked potato & local vegetables | \$60 |
| 10. Grilled fish steak with baked potato & local vegetables | \$55 |
| 12. Steamed lobster with garlic butter, fried potato & salad | \$65 |
| 11. Grilled lamb chops with gravy or mint sauce, mashed potato & local vegetables | \$60 |
| 13. Grilled NZ sirloin steak with pepper sauce, mashed potato & local vegetables | \$70 |

SIDES

- | | |
|------------------------------|------|
| 14. Bowl of chips | \$10 |
| 15. Bowl of potato wedges | \$10 |
| 16. Bowl of rice | \$10 |
| 17. Bowl of green salad | \$10 |
| 18. Bowl of local vegetables | \$10 |
| 19. Bowl of taro | \$10 |

DESSERTS

- | | |
|---------------------------------|------|
| 20. Banana fritters & ice cream | \$15 |
| 21. Chocolate cake & ice cream | \$15 |

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LE LAGOTO

friday



STARTERS

1. Garlic bread \$10
2. Bruschetta \$10
3. Herb bread \$10

ENTRÉES

4. Pumpkin soup served with toast \$20
5. Oka- fresh raw fish, marinated in lemon juice & coconut cream \$20
6. Grilled chicken kebab with rice \$20
7. Lobster salad \$25
8. Steamed half lobster with lemon wedges \$25

MAINS

9. Chicken vegetable stir fry with rice \$50
10. Le Lagoto delight - local catch cooked in spices with luau & taro \$60
11. Pan fried fish simmered in a white wine sauce with baked potato & local vegetables \$60
12. Steamed lobster with coconut cream, baked potato & local vegetables \$65
13. Grilled NZ sirloin steak with mushroom sauce, baked potato & local vegetables \$70

SIDES

14. Bowl of chips \$10
15. Bowl of potato wedges \$10
16. Bowl of rice \$10
17. Bowl of green salad \$10
18. Bowl of local vegetables \$10
19. Bowl of taro \$10

DESSERTS

20. Fruit salad & ice cream \$15
21. Chocolate cake & ice cream \$15

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LE LAGOTO

saturday



STARTERS

- | | |
|-----------------|------|
| 1. Garlic bread | \$10 |
| 2. Bruschetta | \$10 |
| 3. Herb bread | \$10 |

ENTRÉES

- | | |
|--|------|
| 4. Chicken papaya salad | \$20 |
| 5. Lobster soup served with toast | \$20 |
| 6. Creamy garlic prawns with rice & salad | \$25 |
| 7. Sashimi - fresh raw fish, finely sliced with hot wasabi sauce | \$20 |
| 8. Tuna cooked in coconut cream with taro | \$20 |

MAINS

- | | |
|--|------|
| 9. Spaghetti bolognese with garlic bread | \$50 |
| 10. Grilled chicken fillet in a creamy mushroom & bacon sauce with baked potato & local vegetables | \$60 |
| 11. Grilled fish fillet with white sauce, baked potato & local vegetables | \$60 |
| 12. Seafood platter - half lobster, 2 prawn & fish kebabs, potato wedges, papaya salsa & salad | \$65 |
| 13. Grilled NZ sirloin steak with mushroom sauce, baked potato & local vegetables | \$70 |

SIDES

- | | |
|------------------------------|------|
| 14. Bowl of chips | \$10 |
| 15. Bowl of potato wedges | \$10 |
| 16. Bowl of rice | \$10 |
| 17. Bowl of green salad | \$10 |
| 18. Bowl of local vegetables | \$10 |
| 19. Bowl of taro | \$10 |

DESSERTS

- | | |
|--|------|
| 20. Banana fritters & ice cream | \$15 |
| 21. Sticky date pudding, caramel sauce & ice cream | \$15 |

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Thursday buffet & fiafia show

Roast pork (from the umu)
Pan fried fish
Deep fried chicken
Prawn stir fry
Octopus cooked in coconut cream (faiai fe'e)
Oka (fresh raw fish marinated in coconut cream)
Chop suey
Green salad
Bread rolls
Taro & Luau (baked in the umu)
Fruit platter
Faausi
Chocolate cake
Ice cream

LE LAGOTO RESORT



\$70 tala per adult
Half price for children under 10 years



Sunday BBQ buffet & string band

Lamb strips
Chicken
Sausage
Fish
Garlic bread
Taro marinated in coconut cream
Luau
Chop suey
Potato salad
Green salad
Fresh bread
Fruit platter
Chocolate cake
Ice cream

\$55 tala per adult
Half price for children under 10 years

Buffet theme nights are subject to occupancy | Menu items may vary from time to time