



Taveuni Palms Breakfast Menu

Pacific Muesli: Homemade muesli served with yoghurt, honey and fresh island fruits.

Fresh Fruit Salad: Tropical island fresh fruits served with freshly grated coconut.

Island spiced porridge: A delicious blend of sweet spices, oats and coconut cream topped with tropical fruit.

Teila cakes: Crepe style banana pancakes served with maple syrup.

Coconut Banana Flapjacks: A hearty stack of thick traditional pancakes laced with fresh shavings of coconut, banana slices and maple syrup.

Panikeke: A Danish style pancake with a Fijian twist, served with papaya, cinnamon or sugar syrup.

Mango French Toast: French toast dipped in a mango, vanilla and egg. Topped with fresh mango slices and syrup.

Bula Wrap: Scrambled Eggs with diced tomato, onions and peppers and a secret blend of spice's sautéed to perfection and wrapped in a roti. (Indian style flour tortilla).

3 egg Omelet: Filled with your choice of cheese, tomato, basil, spinach, onions, chili, bacon or sausage. Served with toast.

Eggs Bula-dict : Our own version of this classic piled high with bacon, egg and lime Hollandaise sauce.

Eggs any style: served with your choice of bacon, sausage, tomato, mushrooms and toast.

Homemade Toast: served with your choice of lime, coriander and bacon or tomato, cream cheese and basil or a boiled egg.

Homemade specialty breads: Chef's selection of banana, papaya, coconut scones, muffins, or cinnamon rolls. Served with a fresh fruit platter.