



Seabreeze

Resort Samoa

A la carte Menu

Entrée

Crispy Garlic or Herb Bread. 3 pieces of yummy bread.

Paradise Dips. A selection of house-made dips accompanied by local breadfruit or Taro Chips.

Please ask staff for today's selection.

"Ueseadoras". Seabreeze staff, Uesea & Dora's favourite snack! This is Seabreeze's take on the traditional Quesadilla. Fresh crispy tortillas with a cheesy, chicken filling.

Tempura Prawns accompanied by lemon aioli & fresh lime.

Sashimi. Fresh, local sashimi-grade tuna, your choice of Cajun or traditional, accompanied by a Green Papaya Salsa, Kikkoman sauce & a leaf of wasabi.

House-made crumbed Fish Fingers served with your choice of dipping sauce.

Lemon Pepper Squid. Crispy strips of fried squid served with fresh lemon aioli.

Antipasto Plate. A selection of dips, feta cheese, olives, semi-dried tomatoes, local beans, grilled salami, Tiger Prawns & roast capsicum finished with a crusty French stick & olive oil.

Seabreeze Poke. A mouth-watering, age-old, traditional recipe of Yellow Fin Tuna in a tangy sauce. It's a traditional dish with a spicy twist!

Bruschetta with Uia. Crispy baguette topped with Prawn Napoli & delivered with a hint of Chef's spice!

Salads

Pablo's Greek Salad. Crispy lettuce, tomato, cucumber, Spanish onion & olives topped with feta cheese & dressed with a balsamic vinaigrette.

Caesar Salad. Fresh, local lettuce, crispy bacon, croutons & poached egg dressed with a house-made Caesar dressing. Add chicken upon request for an extra....

Thai Beef Salad. Spicy, marinated beef tossed through a mix of carrots, local chilli, cucumber, onion, beans, Vermicelli noodles & finished with pan juices and lettuce.

Tiger Prawn Salad. A taste sensation of lettuce, papaya, chilli, tomato, onion & coriander with grilled Tiger Prawns dressed in a lime vinaigrette.

Char-Grilled Chicken Salad nestled on a Greek salad & drizzled with a tasty house-made tzatziki sauce.



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House-Made Pasta

Cbreeza's Bolognese. A rich sauce of spicy minced meat tossed through egg spaghetti & accompanied with garlic bread.

Mamma's Creamy Carbonara. A delicious pasta dish with mushrooms, bacon & onion in a creamy garlic white sauce entangled with fettuccini & topped with parmesan Cheese.

Tasi's Seafood Marinara. A selection of Tiger Prawns, Squid, Fish, Half-Shell mussels in a rich Napoli sauce with fettuccini flavoured with a hint of dill.

Papa's Pumpkin & Pinenut Pasta. Local pumpkin, tomatoes & roasted pinenuts in a creamy garlic white wine Sauce tossed with egg spaghetti & baby spinach & finished with feta Cheese

Pablo's Virgin Pasta! A rich Napoli sauce tossed with spaghetti & topped with parmesan Cheese.

Our pasta is home-made, each day with our Chef's love and passion! Amore!

House-Made Burgers

Big Matt's Burger. Tasty beef burger topped with mozzarella on a fresh toasted bun with local egg & salad & served with Crispy fries & a side of tomato sauce.

Cajun Chicken Burger. Cajun chicken breast served on a lightly toasted bun topped with mozzarella Cheese, fresh salad & aioli and served with crunchy fries & a side of tomato sauce.

Sides

Fries with lemon aioli. Choose from Cajun or plain.

Garden Salad. Local crispy lettuce, cherry tomatoes, Spanish onion, cucumber & Chef's sticky honey dressing

Breadfruit or Taro Chips (subject to availability).

Bowl of local, seasonal vegetables.

Steamed Rice.



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Main Meals

Seabreeze Fish & Chips. Beer battered, locally-caught fish with a crispy garden side salad, fries & a side of tartare sauce.

Chicken Kiev. Chicken breast stuffed with garlic butter & mozzarella cheese & finished in a creamy white wine sauce

Cajun Char-Grilled Masi Masi (when available) served with mixed seasonal vegetables or fries & fresh garden salad with lime wedges.

Fresh Local Tuna (when available) cooked with poppy & sesame seeds to your liking & served on a Mediterranean vegetable stack with fresh lime wedges.

Delicious Steak, a meat-eaters must! 250gm fillet mignon cooked to perfection, just the way you like it with your choice of sauce available on the day.

Surf & Turf. 250gm fillet cooked to your liking with creamy garlic white wine sauce with mouth-watering char-grilled Tiger Prawns.

All above meals served with your choice of seasonal vegetables or fresh garden salad with fries.

Nitin's Authentic Indian Curry recipe entrusted to Seabreeze from one of our past Chefs Curry of the day is served with rice, homemade roti, dahl & a side of Samoan chilli jam for **EXTRA TANG** should you like it **HOT!**

Vegetarian option also available. Please enquire.

Seabreeze Signature Dish. Pablo's Smoky BBQ Ribs. Slow cooked pork baby ribs in Pablo's house-made secret sauce & served with crispy fries & fresh garden salad.

Garlic Prawns in a creamy garlic white wine sauce served on a bed of jasmine rice & crusty bread

Spicy Stir-Fry. Beef or chicken with a selection of seasonal vegetables wok-tossed in a delicious sauce & accompanied with rice.

Our Chefs make every effort to ensure that only quality produce is served, therefore seafood & fish dishes are subject to availability on the day. Thank you for your understanding.



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Forget-the-Calorie Desserts

Banana Fritters + Ice Cream. This award-winning dessert is made from choice, locally grown bananas and flambéed with Johnnie Walker!

Seabreeze Cheesecake of the Day. Please ask our staff for today's selection.

Tiramisu with a Difference! So decadent.... So delicious

Bowl of our Home-Made Ice Cream served with chocolate sauce.

To conclude your dining experience, choose from our range of liqueurs.
For special occasions, ask about our French Champagne.

Daily Specials are available.
Please check our Restaurant Blackboard.

PLEASE NOTE

Whilst Seabreeze Resort's Waterfront Restaurant & Bar is open to the public and accepts supervised children for lunch between 11am and 5pm, we ask that parents exercise strict parental control at all times.

Our restaurant closes at 5pm in preparation for dinner and reopens at 6pm. We are unable to accept any patrons under the age of 18 years during evening dining service.

Any visitors are kindly asked to note that our beach, swimming pool, pool bar and accommodation areas are strictly for In-House guests only.

Thank you for dining with us.
We hope you enjoyed your meal.