

TIKI MENU

320++ / each



Pineapple Paradise Punch

This luscious concoction blends the smooth richness of dark rum with the tropical sweetness of pineapple juice. Fresh lime juice adds a zesty twist, while coconut cream and passion fruit syrup create a velvety texture.



Mango Tonga Mojito

Dive into the vibrant flavors of the Mango Tonga Mojito, a refreshing dance of white rum, fresh mango puree, and zesty lime juice. Sweetened with a hint of simple syrup and elevated by the aromatic essence of mint leaves, this cocktail is a tropical sensation.



Coconut Cabana Colada

Indulge in the Coconut Cabana Colada, a velvety blend of coconut rum, pineapple juice, and coconut cream. Fresh lime juice adds a citrusy brightness, while a touch of grated nutmeg sprinkled on top provides a warm, aromatic finish.



Passion Fruit Bliss

Passion Fruit Bliss is an exotic elixir that tantalizes the taste buds with passion fruit vodka, luscious passion fruit puree, and a squeeze of fresh lime juice. The subtle sweetness of simple syrup balances the tartness, creating a harmonious blend.



Tropical Storm Swizzle

Unleash the Tropical Storm Swizzle, a spirited tempest of dark rum, fresh lime juice, falernum, and passion fruit syrup. Two dashes of Angostura bitters add depth and complexity to this lively libation.



Island Breeze

Let the Island Breeze carry you away with its tantalizing blend of coconut rum, blue curacao, and pineapple juice, elevated by a splash of club soda. The vivid blue hue captures the essence of the endless ocean, while the flavors of coconut and pineapple transport you to a sun-drenched paradise.



FOOD MENU

POLYNESIAN-INSPIRED DISHES

Mana'ona Sweet Potato Fries

180++

Delight in the exotic allure of Mana'ona Sweet Potato Fries. Expertly crafted, these fries are crispy and seasoned with cajun spice and smoked paprika, embodying the essence of Polynesian cuisine. Dip them in creamy mayonnaise for a harmonious blend of flavors, capturing the taste of the islands on your plate.

Pupu 'Aina Ctostini

250++

Toasted baguette slices topped with a vibrant mix of diced pineapple, tomato, red onion, fresh basil, and a drizzle of tangy balsamic glaze. Experience the authentic flavors of Polynesian cuisine as each bite captures the essence of the tropical islands

Tako Nalu Tender (Octopus)

350++

Pieces with red onion and cilantro, marinated in a blend of exotic Polynesian spices, can be accompanied by a zesty citrus-based dipping sauce. Experience the true essence of Polynesian cuisine as the flavors meld together in this delightful dish.

Manu Mōlilili Chicken Lollipops

240++

These Indo-Chinese style buttered fried chicken lollipops, infused with the tropical sweetness of pineapple, are a burst of flavors and spices. Enjoy the succulent chicken coated in a tantalizing glaze, creating a perfect balance between sweetness and spice, a true homage to the exotic fusion of Polynesian cuisine.

Ipo'i Kababs

450++

Marinated and grilled to smoky perfection, these Lamb skewers, infused with the tropical sweetness of mango salsa, are served with soft tortillas and a refreshing cucumber salad. Experience the authentic Polynesian touch in every bite, as the flavors of tender lamb and sweet paprika dance on your palate

Ma'a Beef Sliders

240++

Nestled in a soft brioche bun, these mini beef patties are generously seasoned and grilled to perfection. Served with classic burger sauce, these sliders offer a satisfying blend of textures and tastes, making them a delightful addition to your Polynesian feast.

Pua'a Gambas

320++

Succulent shrimps are seared to perfection with garlic and chili, creating a tantalizing aroma that will entice your senses. Served with warm crusty bread, this dish is a celebration of bold flavors and comforting textures, capturing the essence of Polynesian coastal indulgence.

Mele Churros

220++

These golden-brown delights are fried to crispy perfection and dusted with cinnamon sugar. Served with a side of rich chocolate sauce for dipping, these churros are a heavenly treat that will satisfy your sweet tooth and leave you craving for more.



BEVERAGE MENU

POLYNESIAN-INSPIRED DISHES

CLASSIC COCKTAIL

Aperol Spritz Prosecco, aperol, soda	290++
Classic Negroni Campari, gin, sweet vermouth, orange slice for garnish	290++
Americano Gin, campari, sweet vermouth, dry lemon slice garnish	290++
Long island iced Tea Vodka, rum, Beefeater gin, tequila, triple sec, lime juice, coke	300++
Moon light Gin, dark rum, sweet vermouth, earl grey tea, honey, cream de classic sugar syrup	280++
Colony Absolute vodka, bourbon whiskey lime juice, sugar syrup, lemon peel for garnish	280++
Blood orange Vodka, Aperol, Triple Sec, Lime Juice, And Dry Lemon and Cinnamon	280++
Boulevardier Gin Gordon, Bourbon, campari, sweet vermouth, orange peel garnish	280++
Seventh heaven Gin, cointreau, blue curacao, passion fruit, pineapple juice, orange juice, lime juice, sugar syrup	280++
White Lady Bombay, cointreau, lime juice, sugar syrup, glass rim salt and cinnamon garnish	280++

LOCAL BEER **180++**
Chang, Singha, Tiger, Heineken

CRAFT BEER **280++**
Chalawan Pale ale, chatri IPA, Bussaba Weisse, Andaman Dark ale

DRINKING WATER MINERAL WATER

Evain Still Water 340 ml	180++
Evain Still Water 750 ml	230++
San Benedetto, sparkling water 330 ml	180++
San Benedetto, sparkling water 750 ml	290++

SOFT DRINK **125++**
Coca cola, Coca cola light, Sprite, soda water, Fanta, Ginger Ale, tonic water

FRESH FRUIT JUICE & SHARK **190++**
Orange, coconut

FRUIT JUICE & SHARK **180++**
Mango, Apple, Pineapple, tomato, grape, watermelon, banana

COFFEE & TEA

Espresso, coffee, tea	145++
Double espresso	160++
Cappuccino, caffe latte	150++

ICE BEVERAGE

Coffee, tea	160++
Cappuccino, latte	180++