

## SHARING

<b>KAUAI NACHOS</b> 19.0/26.0 served with jalapeños, pineapple, coriander, fresh cheese, lemon cream  choose between: chicken annato   kalua pork   lamb bbq salmon lomi   tuna poke   roasted mushroom	<b>PU PU PLATE</b> 46.0/36.0 choose between: eggplant empanada, hawaiian fried chicken popcorn, pork chicharon bao , lamb lumpia  eggplant empanada, mushroom lumpia, hawaiian cauliflower popcorn, avocado edamame hummus	<b>GUACAPOKE</b> 18.0 choose between: salmon or tuna poke  <b>AHI POKE BOWL</b> 15.0 coconut rice, cucumber, edamame, chives, red onion, pickled ginger, avocado  choose between: salmon lomi or tuna poke
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## TACOS - 2 PER ORDER

all tacos are served with lettuce, guacamole, pickled red cabbage, jalapenos, fresh cheese & coriander

<b>KALUA PORK</b> 14.0 pineapple, lemon cream	<b>CHICKEN ANNATO</b> 13.0 chipotle agave
<b>AHI TUNA POKE</b> 15.0 furikake, wasabi mayonnaise	<b>LAMB BARBACOA</b> 14.0 pineapple chutney, cilantro, lime cream
<b>EL VEGETARIANO</b> 10.0 roasted mushrooms, vegan kimchi, sweet filipino bbq	<b>BABY GEM, PICKLED RED CABBAGE</b> 10.0 avocado salsa kimchi avocado purée. wasabi mayo (ve)

## SMALL SNACKS

small bites selection

<b>TUNA &amp; CAVIAR TAQUITOS (2)</b> 9.0 rum chili mayonnaise, coriander	<b>EGGPLANT EMPANADA (2)</b> 11.0 black beans, plantain, tofu
<b>TOFU, KIMCHI TAQUITOS</b> 8.0 chilli mayo, coriander (ve)	<b>HAWAIIAN FRIED CHICKEN POPCORN</b> 12.0 spring onion, sweet-spicy filipino glaze
<b>LOMI SALMON TOSTADA (2)</b> 14.0 tequila cured salmon, avocado, wasabi aioli, lemon cream, ikura	<b>HAWAIIAN CAULIFLOWER POPCORN</b> 10.0 spring onion, sweet spicy filipino glaze (ve)
<b>SEABASS CEVICHE</b> 16.0 edamame, thai chili, coconut, lime	<b>MUSHROOM LUMPIA (2)</b> 8.0 kimchi, chipotle agave
<b>MUSHROOM CEVICHE</b> 10.0 edamame chilli oil lime coconut dressing (ve)	<b>LAMB BBQ LUMPIA (2)</b> 10.0 chilli mayo
<b>SALMON TIRADITO</b> 17.0 salsa quemada, passion fruit vinaigrette	<b>SHRIMP LUMPIA</b> 11.0 green mojo
<b>AVOCADO EDAMAME HUMMUS</b> 9.0 vegetables, togarashi	<b>PORK CHICHARON BAO (2)</b> 16.0 honey miso glaze, crackling

## SWEET BITE

<b>BANANA LUMPIA (2)</b> 5.50 banana, hazelnut & chocolate, chocolate sauce
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A discretionary service charge of 12.5% will be added to your bill. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. All prices inclusive of VAT at current rate.