

FOOD MENU

SHARING

KAUAI NACHOS 20/30

served with jalapeños, pineapple, coriander, cheese, lemon cream
(G, M, Su, V)

choose between:

chicken annato, kalua pork, lamb bbq
salmon lomi, tuna poke, roasted mushroom
(F, Se, S, Su)

PUPU PLATE 50/40

choose between:

eggplant empanada, hawaiian fried chicken
popcorn, pork chicharon bao, lamb lumpia
(G, M, Se, S, Su)

eggplant empanada, mushroom lumpia, hawaiian
cauliflower popcorn, avocado
edamame hummus
(G, M, Se, S, Su)

GUACAPOKE 20

choose between:

salmon or tuna poke
(G, F, Se, S, Su)

AHI POKE BOWL 20

coconut rice, cucumber, edamame,
chives, red onion, pickled ginger, avocado

choose between:

salmon lomi or tuna poke
(F, Se, S, Su)

TACOS - 2 PER ORDER

All tacos are served with lettuce, guacamole, pickled red cabbage, jalapeños, cheese and coriander

KALUA PORK 17

pineapple, lemon cream
(M, Se, S, Su)

AHI TUNA POKE 18

furikake, wasabi mayonnaise
(M, E, F, Se, S, Su)

EL VEGETARIANO (V) 13

roasted mushrooms, vegan kimchi,
sweet filipino bbq
(M, Se, S, Su)

CHICKEN ANNATO 16

chipotle agave
(M, Se, S, Su)

LAMB BARBACOA 17

pineapple, chutney, coriander, lemon cream
(M, Se, S, Su)

BABY GEM, PICKLED 11

RED CABBAGE (VE)

avocado salsa kimchi avocado purée. wasabi mayo
(Se, S, Su)

SMALL SNACKS

TUNA & CAVIAR TAQUITOS (2) 13

chili mayo, coriander (F, G, M, Se, S, Su)

TOFU, KIMCHI TAQUITOS 10

chilli mayo, coriander (F, G, M, Se, S, Su)

LOMI SALMON TOSTADA (2) 17

tequila cured salmon, avocado, wasabi aioli,
lemon cream, ikura (F, G, M, Se, S, Su)

SEABASS CEVICHE 18

edamame, chilli oil, lime, coconut dressing
(F, G, Se, S, Su)

MUSHROOM CEVICHE (VE) 11

edamame, chilli oil, lime, coconut dressing (Se, S)

SALMON TIRADITO 20

salsa quemada, passion fruit vinaigrette (F, Se, S, Su)

AVOCADO EDAMAME HUMMUS (V) 11

vegetables, togarashi (C, Se, S, Su)

EGGPLANT EMPANADA (2) (V) 13

black beans, plantain, tofu (G, Se, Su, S)

HAWAIIAN FRIED CHICKEN POPCORN 15

spring onion, sweet-spicy filipino glaze (G, M, Se, S, Su)

HAWAIIAN CAULIFLOWER POPCORN (VE) 12

spring onion, sweet spicy filipino glaze (G, M, Se, S, Su)

MUSHROOM LUMPIA (2) 12

kimchi, chipotle agave (G, Se, S, Su)

LAMB BBQ LUMPIA (2) 14

chilli mayo (G, Se, S, Su)

SHRIMP LUMPIA (2) 14

green mojo (Cr, G, F, Se, S, Su)

PORK CHICHARON BAO (2) 18

honey miso glaze, crackling (G, Se, S, Su)

SWEET BITE

BANANA LUMPIA (2) 8

chocolate sauce (G, M)



Please let us know when placing your order if you have any food allergies or intolerance.

Allergens: C Celery, Cr Crustaceans, E Egg, F Fish, G Cereal containing gluten, L Lupin, M Milk, Mo Mollusc, Mu Mustard, N Nuts, P Peanuts, Se Sesame, S Soya, Su Sulphur Dioxide, V Vegetarian. Prices are inclusive of VAT at the standard rate. A discretionary service of 12.5% will be added to your bill

COCKTAILS

SIGNATURES

“Liquid culture, telling stories from inside your glass”

Influenced by Hawaii's fruits, flavours & culture, while giving a nod to some of the most delicious tiki drinks ever invented.

P.O.G PUNCH

15

Hawaii's staple mix of passionfruit, orange and guava, jettisoned to fun land with El Ta'koy's 4 Rum grog, fresh lime & lemon Juices and home-made fruit sherbets & falernum, finished with a splash of Absinthe for the hula.....and yes, the umbrella does make it taste better.

HAMAKUA COOLER

14

Banana liqueur, Yellow Chartreuse, lime juice & crème de a banane, blended with a splash of overproof rum, for the pirates.

THE MIX IN MAUI

12

We've taken a little bit of Maui's East Asian influence and shaken it with some 'ono Mexican swagger, tequila, yuzu sorbet, orange zest sherbet, agave nectar & fresh lime juice, shaken like a naughty child.

POLYNESIAN'S DOWNFALL

12

A twist on a Don The Beachcomber original, The Missionary's Downfall, taking 100% de agave tequila, peach, agave, mint & pineapple, served tall and slushy.

HUA'AI DAIQUIRIS

“Fruit Daiquiri's dipped in Hawaii”

The king of the rum cocktails takes a thoroughly Hawaiian dip with these short, strong & fruity signature daiquiris.

SPICED MANGO

12

Spiced rum, 3 year old rum, mango & lime juice, shaken with contempt for your bingo wings, served straight up with a cinnamon sugar rim.

ZINGIBER LOTUS

11.50

Hawaii's flavours have been influenced by south & east Asia for centuries, we take fresh ginger & lychee, a touch of lime juice and a healthy measure of 3 year rum, served ice cold and straight up, also works great with your favourite gin.

DAIQUIRI SQUARED

11.50

Want some Daiquiri with your Daiquiri? We take a 3 year Barbadian rum Daiquiri served straight with Daiquiri Foam.

STRANGE & FRUITY

11

This is one is for the beach bums, aged rum fresh lime juice, maple syrup & fresh pineapple juice shaken hard & served ice cold, garnished with a ménage à trois of cardamon bitters.

TIKI CLASSICS

“Tiki & Rum History, through the eyes of a beach bum”

Celebrating the much loved and sometimes forgotten world, of Tiki Cocktails.

PIÑA COLADA

12

Brought to life in 1954 at the Caribe Hilton Beachcomber Bar in Puerto Rico by Ramon “Monchito” Marrero, it was an instant hit that he continued to serve until his retirement, some 35 years later. Joan Crawford, Hollywood legend, was said to be a fan, enjoying the drink “better than slapping Bette Davis in the face.

SATURN

12

The Saturn was invented by a Pilipino bartender named J. “Popo” Galsini in 1967. He created the drink for the annual California Bartender's Guild competition and it won first place. Gin, home-made falernum, lemon juice, home-made orgeat & passion fruit strained over crushed Ice.

JUNGLE BIRD

13

This lesser-known 1970's Malaysian tiki classic, takes all the fun of rum, lime, and pineapple, and adds a strong, dry & slightly bitter backbone, dark rum, fresh pineapple juice, fresh lime and Campari, shaken and strained over Ice

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.