

A LA CARTE MENU

Enjoy a selection of bold and diverse flavours, punchy marinades, a bounty of fresh seafood and hearty mains at Maka Hiki; it's all inspired by the world's tropical islands located in the Caribbean, Polynesia, Indian Ocean and Southeast Asia.

STARTERS

- Roti with Curried Chickpeas** 🌿 🍷 \$95
Flaky roti served with curried chickpeas & chili oil
- Mauritian Tamarind, Mango & Pineapple Salad** 🍷 🌿 \$120
A sweet and sour salad accented with chili salt, toasted coconut & fresh mango
- Spicy Fried Calamari** 🍷 🌿 \$130
Crispy squid served with a spicy sambal mayo & fresh lime
- Spicy Lamb Patties** 🍷 🌿 \$135
Minced Australian lamb patties served with a vibrant mint green chili chutney & yoghurt
- Coconut Indo Fried Chicken** \$145
Fried Australian chicken thighs marinated in coconut milk & deep fried until golden. Served with a chili mayo
- Tiger Prawn Salad (Can be vegetarian)** 🌿 \$150
Sweet and sour prawn salad with pink grapefruit, watermelon & crispy shallots
- Spicy Beef Salad** 🍷 🌿 \$210
Seared Australian tenderloin dressed with basil, mint, shallots & tamarind dressing
- Salmon Crudo** 🌿 \$230
Seared Norwegian salmon, fresh yoghurt, salmon roe, macadamia nuts & a yuzu chili dressing
- Hawaiian Poke Tuna** 🌿 \$260
Sashimi grade Micronesia tuna poke garnished with shoyu, onion, pink salt & fried peanuts

SIDES

- Steamed Rice** 🌿 🍷 \$35
Cooked in coconut milk & garnished with crispy shallots
- Flaky Roti** 🌿 \$35
- Green Bean & Cabbage Pickle** 🌿 \$70
Shredded cabbage, carrot and green beans lightly pickled in turmeric & mustard seeds
- Okra & Tomato Salad** 🌿 🍷 \$70
Fresh zesty salad served with shallots, cilantro & savoury crumb
- Seychellois Cari** 🌿 🍷 \$70
Aubergine, chickpeas & sweet potato slow cooked in aromatic spices
- Snake Beans** 🌿 \$70
Slow cooked in aromatic bumbu paste & coconut milk
- Crispy Potato Wedges** 🌿 🍷 \$70
Cajun spice & sea salt

MAINS

- Coconut Milk Chicken Curry (Can be vegetarian)** 🌿 \$230
Free range Australian chicken thigh, purple eggplant, kale & mushroom in turmeric based curry
- Slow Cooked Pork Ribs** \$260
12H slow cooked Canadian pork ribs slow braised in kecap manis, star anise & chili
- Spicy Kingfish Curry (Can be vegetarian)** 🍷 🌿 \$275
Coconut, tamarind and Kashmiri chili based curry served with mango jam
- Grilled Mahi Mahi** 🍷 \$265
Aromatic curry garnished with coconut cream, chili oil & crispy shallots
- Lombok Baby Chicken (For 2)** 🍷 \$265
Grilled until caramelised and sticky, served with leafy greens & chicken fat vinaigrette
- 'Seychelles' King Prawns** \$320
Grilled prawns served in a tamarind and coconut gravy accented with a homemade Seychelles 'massale'
- Whole Red Snapper (For 2)** 🍷 \$360
Fresh snapper marinated in ginger green herb paste & roasted in banana leaf
- Slow Cooked Beef Rib (For 2 to 4)** 🍷 \$590
48H slow cooked beef rib smothered in a tamarind jaew BBQ sauce
- Australian Rib Eye** \$660
400g Black Angus Gold Label, jerk rub, roasted garlic & thyme
- Australian Prime Rib (For 2 to 4)** \$1395
1kg Black Angus Gold Label, jerk rub, roasted garlic & thyme

DESSERTS

- Coconut Ice Cream** \$78
Served with dark Rum, caramelised pineapple & toasted coconut
Dairy-free option available
- Rice Pudding** 🍷 \$78
Cooked in coconut milk with vanilla, cardamom & topped with pistachio and raisins
- Homemade Rhum Baba** 🍷 \$78
With Rhum Clement Selected Barrel

Prices are in HKD - 10% service charge will apply.
We politely decline substitutions or modifications.
Food may contain traces of soy, shellfish or nuts.
Please inform our staff of any allergies or dietary requirements.

🌿 VEGETARIAN 🍷 SPICY 🌿 CHEF'S RECOMMENDATION

SUNSET HAPPY HOUR 3PM TO 7:30PM
WEEKDAY LUNCH 11:30AM TO 3PM
SATURDAY BRUNCH 11AM TO 4PM
ISLAND BREAKFAST 7AM TO 11:30AM