

# 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, Thai red chili, toasted coconut, fresh pineapple & 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** \$150  
Sweet and sour prawn salad with pink grapefruit, watermelon & crispy shallots
- Spicy Beef Salad** 🍷 🍷 \$210  
Seared Australian tenderloin dressed with basil, Thai red chili, 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. Served with prawn crackers

## 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

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

## 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** 🍷 \$280  
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, served with Homemade spicy green sauce
- 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  
Pastry infused with Rhum Clement Selected Barrel syrup, whipped cream & fresh passionfruit.

ISLAND BREAKFAST 8AM TO 11:30AM  
SUNSET HAPPY HOUR 3PM TO 6PM  
WEEKDAY LUNCH 11:30AM TO 3PM  
WEEKEND BRUNCH 11:30AM TO 5:15PM