

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 & SALADS

Roti with Curried Chickpeas 🌿🌸 Flaky roti served with curried chickpeas & chili oil	\$95	Sweet & Sour Tiger Prawn Salad 🌸🌿 Tiger Prawns salad with pink grapefruit, watermelon & crispy shallots (Available with Hallumi Cheese for Vegetarians)	\$175
Deep Fried Tofu 🌿🌸 Cajun spice & sea salt, served with Sambal mayo	\$95	Thai Spicy Beef Salad ▲🌿 Seared Australian tenderloin dressed with basil, Thai red chili, mint, shallots & tamarind dressing (Available with Hallumi Cheese for Vegetarians)	\$220
Deep Fried Hallumi Cheese Cajun spice & sea salt, served with Sambal mayo	\$125	Spicy Seafood & Vermicelli Thai Salad ▲ Squid & Prawns dressed with basil, Thai red chili, mint, peanuts, shallots & tamarind dressing	\$220
Spicy Fried Calamari ▲ Crispy squid served with a spicy sambal mayo & fresh lime, Served with a Sambal mayo	\$145	Mauritian Tamarind, Mango & Pineapple Salad 🌿 A sweet and sour salad accented with chili salt, Thai red chili, toasted coconut, fresh pineapple & fresh mango	\$145
Coconut Indo Fried Chicken Fried Australian chicken thighs marinated in coconut & Indo spices, Served with a chili mayo	\$145	Hawaiian Poke Tuna 🌸 Sashimi grade Micronesia tuna poke garnished with shoyu, onion, pink salt & fried peanuts. Served with prawn crackers	\$240
Spicy Lamb Patties 🌸▲ Minced Australian lamb patties served with a vibrant mint green chili chutney & yoghurt	\$145	Maka Hiki's Sambal Beef Tartare 🌸 Sambal, crispy shallots, prawn crackers	\$240
Maka Hiki's Salmon Crudo 🌸 Seared Norwegian salmon, fresh wasabi yoghurt, salmon roe, macadamia nuts & a yuzu chili dressing	\$240		

MAINS

Spicy Kingfish Curry 🌿🌸▲ (Tofu or Hallumi Cheese vegetarian option) Coconut, mango jam, tamarind and Kashmiri chili based curry	\$265	Thai Turmeric Curry "Choose any of" 🌿 Chicken, Tiger Prawns, Tofu or Hallumi cheese Purple eggplant, kale & mushroom in turmeric based curry	\$240
Grilled Mahi Mahi Aromatic curry garnished with coconut cream, chili oil & crispy shallots	\$265	Grilled Lombok Baby Chicken (For 2) ▲ Lombok spiced marinated chicken, grilled & caramelised	\$260
Banana Leaf Wrapped Whole Snapper (For 2) Fresh snapper marinated in ginger green herb paste & roasted in banana leaf	\$385	Maka Hiki's Caribbean BBQ Pork Ribs 🌸 12H slow cooked Canadian pork ribs slow braised in kecap manis	\$320
Grilled 'Seychelles' King Prawns 🌸 Grilled prawns served in a tamarind and coconut gravy accented with a homemade Seychelles 'massale'	\$320	Grilled Australian Black Angus Ribeye 400g Black Angus Gold Label Ribeye, jerk rub, roasted garlic & thyme, served with Homemade spicy green sauce	\$520
Seychellois Cari 🌿 Aubergine, chickpeas & sweet potato slow cooked in aromatic spice	\$185	Maka Hiki's Asian BBQ Beef Rib (For 2 to 4) 🌸 48H slow cooked Beef Rib smothered in a tamarind Jaew BBQ sauce	\$630

SIDES

Cajun Spiced Potato Wedges 🌿	\$75	Coconut Steamed Rice 🌿	\$35
Leafy Greens & Chicken Fat Vinaigrette	\$75	Flaky Roti 🌿	\$35
Boiled Baby Bok Choy 🌿	\$75	Maka Hiki's Pickles 🌿🌸	\$75
Okra & Tomato Salad 🌿🌸 Fresh zesty salad served with shallots, cilantro & savoury crumb	\$75		

DESSERTS

Coconut Ice Cream Served with dark Rum caramelised pineapple & toasted coconut Dairy-free option available	\$98	Maka Hiki's Rhum Baba Pastry infused with Rhum Clement Selected Barrel syrup, whipped cream & fresh passionfruit (Contain Alcohol)	\$98
Rice Pudding 🌸 Cooked in coconut milk with vanilla, cardamom & topped with pistachio and raisins	\$98	Coconut & Banana Split 🌸 Caramelised Thai banana, chocolate, coconut & vanilla ice cream, whipped cream, chocolate sauce & roasted coconut	\$118

Prices are in HKD - 10% service charge will apply.

Fixed Charge (10\$ per Person) for Water & Hot Water
如需要水, 每位收費 \$10

We politely decline substitutions or modifications.
Food may contain traces of soy, shellfish or nuts.
Please inform our staff of any allergies or dietary require-

WINE LIST

CHAMPAGNE & BUBBLE

	Glass/ Bottle
Pommery Brut Royal (FR)	\$130/\$700
Louis Roederer Collection 242 (FR)	\$900
Pommery Apanage Blanc De Blancs (FR)	\$1700
Pommery Cuvee Louise Brut 2004 (FR)	\$3000
Dom Perignon 2012 (FR)	\$2800
Cristal Roederer 2013 (FR)	\$3300
Cinzano Prosecco (IT)O (FR)	\$100/\$500

ROSE WINE

	Glass/ Bottle
M. Minuty - Provence 'Syrah Based Blend' (FR)	\$80/\$400
Whispering Angel 'Grenache Based Blend' (FR)	\$480
Minuty Rosé et Or 2020 - Provence 'Syrah Based Blend' (FR)	\$600

WHITE WINE

	Glass/ Bottle
Terrazas Reserva Chardonnay - (ARG)	\$80/\$400
Les Jamelles Muscat Sec Vin de Pays d'Oc - (FR)	\$80/\$400
Cloudy Bay 'Sauvignon Blanc' (NZ)	\$110/\$550
Two Paddocks Picnic Central Otago 'Riesling' (NZ)	\$100/\$500
Macon Lugny Louis Latour 'Chardonnay' (FR)	\$120/\$600
Donnafugata, Sicilia DOC Grillo, SurSur (IT)	\$600
Crozes Hermitage 'Les Launes' 'Marsanne/Roussanne' 2020 (FR)	\$660
Sancerre Laporte Sauvignon Blanc (FR)	\$750
Hans Herzog 'Sauvignon Blanc' (sur lie) 2017 (NZ)	\$890
Chablis Patte Loup, Vent d'Ange 2019 (FR)	\$890
Venica & Venica Collio DOC 'Sauvignon Blanc' Ronco delle Mele (IT)	\$1000
Bachelet-Monnot Puligny Montrachet Blanc 'Chardonnay' 19/20 (FR)	\$1300

RED WINE

	Glass/ Bottle
Terrazas Reserva Malbec - (ARG)	\$80/\$400
Les Jamelles Grenache Pays d'Oc - (FR)	\$80/\$400
Cote du Rhone Delas Syrah based blend (FR)	\$95/\$450
Cloudy Bay Pinot Noir (NZ)	\$110/\$550
Camille De Labrie, Merlot - Cabernet Sauvigon (FR)	\$120/\$600
Bertani, Valpolicella Ripasso DOC 'Corvina based blend' (IT)	\$720
J-M Cazes Saint Estephe Cabernet based blend 2016 (FR)	\$750
Trapiche Single Vineyard 'Malbec' Finca Coletto 2017 (AR)	\$840
Domain Jean-Michel Gerin, Cote-Rotie "ChaminLe Seigneur" 2019 (FR)	\$1100
Geoff Merrill Parham 'Cabernet Sauvignon' 2015 (AUS)	\$1200
Domaine des Senechaux Chateauneuf-du-Pape 'Grenache' 2017 (FR)	\$1300
Hartenberg Estate The Stork 'Shiraz' 2016 (S.AFRICA)	\$1300
Massolino, 2014 Barolo 'Nebiollo' DOCG (IT)	\$1400
Antinori Pian delle Vigne Brunello di Montalcino 'Sangiovese' 2016 (IT)	\$1500

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