# SET LUNCH

\$178 for 2 courses / \$198 for 3 courses
Add \$25 for Maka Hiki Lemonade, Ice-Tea Or Coffee
Add \$45 for Small Draught, Glass of Wine or fresh Juice

## STARTERS

Flaky Roti with Curried Chickpeas

Sweet and Sour Tiger Prawn Salad
Prawns, that basil & mint leaves, toasted peanuts, lime leaf

Spicy Lamb Patties
Mint chutney, yoghurt

Soup of the day

Maka Hiki's Sambal Beef Tartare
Sambal, crispy shallots, prawn crackers + \$55 as a main (200g)

Okra and Tomato Salad Fresh zesty salad, shallots, cilantro & savoury crumb

## BURGERS (MAINS)

Comes with Cajun Spiced Potatoe Wedges & Salad
Tropical Spice Explosion (+20)

Indonesian Spiced Fried Chicken, Maka Pickles, Thin Grilled Pineapple Slice, Sambal Mayo, Leafy Greens, Red Onion, Brioche Bun.

Luau Lamb (+20)

Grilled Spicy Lamb Patty Mixed with Herbs, Yogurt, Cilantro, Cucumber, Tomato, Green Chutney Sauce, Mayonaise, Leafy greens & Brioche Bun.

Tropical Veggie Delight (V) (+20)

Grilled Halloumi Cheese, Tomato, Cucumber, Red Onion, Leafy Greens, Fresh Mint & Parsley, Mango Jam & Brioche Bun.

## DESSERT

Rice pudding with salted coconut, vanilla & cardamom

Coconut ice cream with caramelised pineapple

Maka Hiki's Rhum Baba with whipped cream & fresh passionfruit (Contain Alcohol)

# SET LUNCH HAWAJIAN POKE BOWLS (MAINS)

#### Yuzu Ponzu Salmon

Sweet onion, cilantro, green onion, sesame seeds, crispy shallots, served on top of pearl rice

#### Shoyu Ahi Tuna

Sweet onion, sesame seeds, chopped macadamia nuts, sesame oil, served on top of pearl rice

#### Tofu Peanut (Vegan)

Sweet onion, edamame, cilantro, peanut sauce, served on top of pearl rice

## MAINS

#### Spicy Snaper Curry

Coconut, tamarind and Kashmiri chili based curry, served with coconut steamed rice or roti

Thai Turmeric Chicken Curry (Tofu vegetarian option)
Free Range Australian Chicken thigh, purple eggplant, kale & mushroom in turmeric based thai curry with coconut steamed rice or roti

#### Pan Fried Salmon

Norwegian salmon served with bok choy & coconut steamed rice

#### Half Grilled Lombok Baby Chicken

Grilled and sticky, served with leafy greens & coconut steamed rice

#### Maka Hiki's BBQ Pork Ribs (+55)

12H slow cooked Canadian pork ribs slow braised in kecap manis, star anise & chili, served with bok choy & coconut steamed rice

#### Seychellois Cari (vegan)

Aubergine, chickpeas & sweet potato slow cooked in aromatic spices, served with coconut steamed rice or roti

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

All prices are in Hong Kong Dollars - 10% Service Charge will apply