

# HKINA

Hikina draws inspiration from the Polynesian word meaning "east" or "rising," capturing the essence of our modern Asian culinary journey. The name embodies the spirit of new beginnings and the vibrant awakening of flavors from across Asia. At Hikina, we celebrate this rich cultural heritage by offering an eclectic array of dishes that showcase the diverse and dynamic flavors of eastern Asia.

Our modern Asian menu is a tribute to the culinary traditions of this region, reimagined with a contemporary twist. Each dish is crafted to highlight the freshest ingredients and innovative techniques, delivering an extraordinary dining experience that is both exciting and authentic. Hikina is not just a restaurant; it's a culinary adventure where you can explore the dawn of new, bold tastes and enjoy a harmonious blend of Eastern influences with a modern flair.

Join us at Hikina and embark on a gastronomic journey that promises to awaken your senses and celebrate the rich tapestry of our Modern Asian cuisine.

LUNCH TIMING: 12:30pm to 2:30pm DINNER TIMING: 6:30pm to 10:30pm



**EXPERIENCE LAPITA** 

# **MAKI ROLLS**

SALMON & CREAM CHEESE (S)	70
TORCHED TUNA (S)	70
CRAZY CALIFORNIA CRAB (S)	70
CRISPY SHRIMP (S)	70
VOLCANO CRAB (S)	70
CUCUMBER & AVOCADO & MANGO (V	<i>'</i> ) 50

#### **ASIAN BITES**

BAO PRAWN TEMPURA (S, G) Bao Bun, Kimchi Coleslaw	50
CRISPY SOFT SHELL CRAB (S, N, G) Black Bao Bun, Asian Coleslaw	50
JAPANESE CHICKEN GYOZA (G) Dark Soya Sauce	50
CHICKEN YAKITORI SKEWERS Japanese Spices, Mirin & Soya Sauce	50
STEAMED EDAMAME Maldon Sea Salt or Wok Spicy Flamed	30
VEGETABLES TEMPURA (G) Teriyaki Dip	40
SPRING ROLL (N, G) Asian Vegetables, Red Chili Jam	50
JAPANESE TUNA TACO (S) Crispy Nori, Wasabi Mayo	50
SALMON KIMCHI SSAM (S) Bulgogi Marinated, Soy Sauce	50
KOREAN WINGS (G) Dark Soy, Sesame	50

# SOUPS & SALADS

TOM KHA GAI Chicken & Coconut Soup, Lemongrass, Galangal	60
TOM YUM GOONG (S) Shrimps, Spicy Broth, Shallots, Coriander, Mushrooms	70
THAI MANGO SALAD (N) Ginger Dressing, Cashew Nuts	60
GREEN PAPAYA SALAD (S, N) Papaya, Shrimps, Chili, Peanuts	60

V – Vegetarian N – Contains Nuts S – Seafood G – Gluten

Gluten free items are available upon request. All prices are inclusive of 7% municipality fees, 10% service charge and 5% VAT

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PAD THAI (V) Rice Noodles, Shallots, Spring Onion, Tamarind	70
THAI FRIED RICE (V) Carrot, Shallot, Vegetables, Crispy Garlic	70
SINGAPORE NOODLES (V, G) Yellow Egg Noodles, Vegetables	70
MALAYSIAN NASI GORENG (V) Stir-Fried Rice, Sambal, Sweet Soya, Egg	70
CHICKEN MAMUANG (N, G) Stir-Fried Chicken Thai Style, Vegetables, Chili, Cashew	80
CHICKEN SWEET & SOUR (G) Crispy Chicken, Pineapple, Bell Peppers	80
KUNG PAO CHICKEN (G) Stir-Fried Chicken, Peanuts, Vegetables	80
SZECHUAN CHILI PRAWNS (S, G) Szechuan Peppers, Soya Sauce, Ginger	90
BEEF BLACK PEPPER SAUCE (G) Chinese Pepper Sauce, Bell Peppers, Fried Garlic, Sesame	90
ADD ON Shrimps Chicken Beef	20 15 20

#### **MAINS**

GLAZED SALMON (S) Penang Style, Ginger, Broccoli	120
INDONESIAN GRILLED CHICKEN Galangal, Lemongrass, Red Curry, Coconut Cream	110
LAMB RENDANG Indonesian Style Stir Fried Lamb	120

If you have any concerns regarding food allergies, please alert your server prior to ordering

إذا كان لدي<mark>ك أي</mark> مخاوف بشأن الحساسية الغذ<mark>ائية،</mark> يرج<mark>ى تنبيه ال</mark>خادم الخاص بك قبل الطلب

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#### **CURRY**

All Curries are served with Jasmine Rice

MALAYSIAN RED Malaysian Style Coconut Curry	70
MASSAMAN Fragrant Spices, Cardamom, Cinnamon	70
THAI GREEN Thai Coconut Milk Curry	70
ADD ON Shrimps Chicken Beef	20 15 20

# **SIDES**

CANTONESE STYLE VEGETABLES (V) Vegetables, Garlic, Oyster Sauce	30
HUNAN BOK CHOY (V) Stir Fried, Shiitake Mushroom	30
STEAMED WHITE RICE (V) Jasmine Rice	30

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### WHITE WINE

	GLASS	BOTTLE
FRONTERA CHARDONNAY	40	165
FRONTERA SAUVIGNON BLANC	40	165
KAPUKA SAUVIGNON BLANC		230
GAVI LA LUCIANA		290
CHÂTEAU STE MICHELLE RIESLING	G	335
ARGENTO PINOT GRIGIO		280
THE FIRST LADY UNOAKED CHARDONNAY		350

#### **RED WINE**

FRONTERA CABERNET SAUVIGNON	GLASS 45	BOTTLE 185
FRONTERA SHIRAZ	45	185
NEDERBURG WINEMASTERS CAB		220
CHÂTEAU STE MICHELLE MERLOT		445

# **ROSÉ WINE**

	GLASS	BOTTLE
FRONTERA ROSÉ	40	190
CUVÉE SERPOLET HENRI FABRE		175

# **DESSERT WINE & GRAPPA**

	GLASS
SHERRY HARVEY BRISTOL CREAM	40
AGRIOLAS GRAPPA TREMONTIS	45
TAYLOR'S FINE WINE PORT	55

# **APERITIF / BEER**

	GLASS
APERITIF	
CAMPARI	45
APEROL	45
VERMOUTH (Sweet, Dry, Bianco)	45
BEER	
BUDWEISER	40
CARSLBERG	40
TIGER	45
CORONA	45
ESTRELLA GALICIA (Gluten Free Beer)	45

# **DIGESTIVES**

	GLASS
DISARONNO	45
KAHLUA	45
BAILEYS	45
JAGERMEISTER	45
LIMONCELLO	45

#### WHISKY

	GLASS	BOTTLE
SCOTISH BLENDED		
DEWARS WHITE LABEL	40	950
CHIVAS REGAL	50	1200
JOHNIE WALKER BLACK LABEL	50	1200
SINGLE MALT		
GLENFIDDICH 12YRS	65	1500
BOURBON		
JACK DANIELS	45	1000
JIM BEAM	45	1000

# **VODKA**

	GLASS	BOTTLE
ABSOLUT VODKA	40	950
GREY GOOSE	55	1200

# GIN

	GLASS	BOTTLE
BOMBAY SAPPHIRE	40	950
HENDRICK'S	50	1200
TANQUERAY	55	1200

#### RUM

	GLASS	BOTTLE
BACARDI WHITE	40	950
KRAKEN SPICE	55	1200
CAPTAIN MORGAN BLACK	65	1250

# **TEQUILLA**

	GLASS	BOTTLE
EL JIMADOR BLANCO	40	950
LA MISION	40	950
PATRON SILVER	55	1200
PATRON XO CAFÉ	55	1200

### **BRANDY/COGNAC**

**HENNESSY V.S.O.P** 

GLASS BOTTLE

70 1600

#### **SIGNATURE COCKTAILS**

Tea isn't just a drink - it's a celebration of culture and flavor. Whether you savor it steaming hot, chilled over ice, or with a spirited twist, every sip is a moment to cherish. Embrace the ceremony of tea, where every cup tells a story and every taste is an adventure.

So, join us in this delightful ritual and discover the many ways tea can enchant your senses!

#### Choice between Iced tea, Hot tea or Spike it!

	ICED/HOT	SPIKE IT
SMOKY ROSEMARY RIFF Brilliant Blended of English Breakfast, Rosemary, Smoke and Cinnamon Spike it with Rum	30	55
HIBISCUS POP PARTY Rosehip with Hibiscus Flowers, Lychee Marshmallow Spike it with Vodka	30	55
FLORAL ZEN FOREST Sencha Green Tea, Lemongrass, Mint Spike it with Gin	30	55
PARISIAN CHARM FIZZ Rose Tea with French Vanilla, Strawberry Spike it with Whisky	30	55
PURPLE RAIN Sencha Green Tea, Lavender Lemon, Homemade Soda Spike it with Tequila	30	55

# NON ALCOHOLIC

WATER		
ACQUA PANNA	20	30
SAN PELLEGRINO	20	30
SOFT DRINKS		
PEPSI, DIET PEPSI, 7UP, DIET 7U	P.	20
SODA, GINGER ALE, TONIC		
RED BULL		24
FRESH JUICE		
ORANGE, WATERMELON,		20
PINEAPPLE, MINT LEMONADE		
THEAT PLE, MINT ELMONABL		
TEA		
ENGLISH BREAKFAST, EARL GRE	ΞΥ,	22
JASMINE CHAMOMILE		
COFFEE		
SINGLE ESPRESSO		22
DOUBLE ESPRESSO		24
CAPPUCCINO		24
LATTE		24
AMERICANO		24

