

# POLYNESIAN

pacífico





**MOLOKAI SOFT SHELL CRABS****450**

Stir-fried soft shell crabs in a creamy pink sauce with vegetables and crispy basil

**POLYNESIAN SNOW FISH AND SCALLOP****850**

Oven-baked snow fish and imported scallops in a rich yellow curry infused with truffle paste and coconut cream



 Chef's Recommend |  Vegetarian

All prices are in Thai Baht and subject to applicable government tax and 10% service charge.



SEAFOOD RANGOON

MANGO  
BARBECUE RIBS

DRUMS OF  
HEAVEN

HAOLE SHRIMP TEMPURA



-  **CHO CHO** **850**  
 Beef skewers glazed in teriyaki sauce and grilled over a hibachi flame
- HAOLE SHRIMP TEMPURA** **450**  
 Crispy jumbo shrimp tempura served with sweet chili sauce and tartar sauce
-  **SEAFOOD RANGOON** **450**  
 Crispy wontons filled with crab meat, shrimp, and cream cheese, deep-fried to golden perfection, served with a berry and plum sauce
- MANGO BARBECUE RIBS** **400**  
 Tender pork short ribs baked and glazed with a tangy mango barbecue sauce, served with kimchi salad
- DRUMS OF HEAVEN** **280**  
 Crispy deep-fried chicken wings glazed with flavorful teriyaki sauce

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POKE SALAD



HAWAIIAN CHICKEN SALAD



TAHITIAN  
PRAWN SALAD



-  **TAHITIAN PRAWN SALAD** **390**  
Sake-poached prawns served with guava, pomelo, and a refreshing passion fruit dressing
- POKE SALAD** **380**  
Island-style salad with fresh salmon and tuna dices, avocado, cucumber, tomato, onion, seaweed, and roasted sesame, dressed in ginger soy sauce
- HAWAIIAN CHICKEN SALAD** **350**  
Poached chicken breast served with papaya, pineapple, melon, and mixed greens with honey dressing
-  **RAINBOW FRUIT MEDLEY PIPA SALAD** **300**  
Mixed greens with assorted berries, tropical fruits, and a zesty lemon dressing
-  **ISLAND SALAD** **300**  
Fresh garden greens tossed in a miso-avocado vinaigrette

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SAMOAN PRAWN BISQUE

**SAMOAN PRAWN BISQUE** **390**

A spicy, aromatic prawn bisque infused with lemongrass, kaffir lime leaves, and galangal, served with fresh prawns in a bold hot and sour broth

**TRUFFLE SOUP** **300**

Creamy blended champignon mushroom soup with truffle paste, Parmigiano cheese, and whipped cream, served with crispy garlic bread

**ISLAND SOUP OF THE DAY** **280**

Please ask our staff for today's special island-inspired soup



TRUFFLE SOUP

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LANAI BEEF CURRY



TONGA TONGA  
PRAWNS

-  **LANAI BEEF CURRY** **950**  
A specialty from Lanai – the island of pineapples. Grilled sirloin steak simmered in rich curry paste and coconut cream, with peanuts, potatoes, and onions.
- TONGA TONGA PRAWNS** **700**  
Sautéed prawns in a delicate five-citrus sauce, finished with juicy mandarin segments
- NEPTUNE'S TALOFA** **380**  
Crispy deep-fried grouper topped with a vibrant sweet and sour tropical fruit sauce
- HUALALAI PORK** **350**  
Tender pork strips marinated in cumin, scallion, garlic, and spices, stir-fried with bell peppers
- CHICKEN PARADISE** **300**  
Sautéed chicken with mixed vegetables, cashew nuts, and kingo nuts



PUJIWA MANGO ROLLS

KONA KAI COCONUTS DEVIL



-  **KONA KAI COCONUTS DEVIL** **280**  
 Pandan cake with coconut cream filling served with chocolate ice cream and chocolate sauce
-  **PUIWA MANGO ROLLS** **250**  
 Mango and sweet sticky rice spring rolls with mango and passion fruit sauce
- CRÈME BRÛLÉE** **220**  
 Vanilla egg custard served with fresh strawberry and kiwi
- CHOCOLATE CAKE** **250**  
 Served with chocolate sauce, fresh strawberry and blueberry
- SEASONAL FRESH FRUITS** **180**  
 Choice of watermelon, pineapple, cantaloupe, dragon fruit, or mixed fruits
- ICE CREAM** **180**  
 Two scoops of your choice: vanilla or chocolate

 Chef's Recommend

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**SIGNATURE COCKTAILS**

<b>PACIFICO</b> Rum, Blue curacao, Apple juice, Elderflower syrup, Lime juice	320
<b>THE SMELL OF THE SEA</b> Vodka, Midori, Pineapple juice, Elderflower syrup, Lime juice	320
<b>ISLAND BREEZE BLISS</b> Gin, Creme de Violette, Rose and butterfly pea syrup, Egg white, Lime juice	320
<b>PACIFIC DRIFTWOOD</b> Gold rum, Apple juice, Orange curacao, Brown sugar and cinnamon syrup, Lime juice	320
<b>SCARLET PARADISE</b> Gin, Campari, Roselle syrup, Lime juice	320

**FORGOTTEN & SPARKLING COCKTAILS**

<b>GIMLET</b> Gin, Sweet and sour	280
<b>GRASSHOPPER</b> Creme de Menthe green, Creme de cacao white, Heavy cream	280
<b>CLOVER CLUB</b> Gin, Raspberry syrup, Egg white	280
<b>AVIATION</b> Gin, Creme de Violette, Maraschino liqueur	300
<b>MIMOSA</b> Orange juice, Sparkling wine	350

**MOCKTAILS**

<b>SUMMER SEED</b> Passion fruit, Honey, Lemonade, Butterfly pea juice	180
<b>MY SUNSHINE</b> Orange juice, Pineapple juice, Caramel syrup, Ginger ale, Lime juice	180
<b>APPLE FLOWER</b> Apple juice, Elderflower syrup, Ginger ale, Lime juice	180
<b>STRAWBERRIES COOLER</b> Strawberries, Lemonade	180
<b>TROPICAL BERRY SPLASH</b> Strawberries, Blueberries, Raspberries, Soda, Lime juice	180
<b>BLUE SKY</b> Apple juice, Elderflower, Blue curacao, Lime juice	180

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**CLASSIC COCKTAILS**

<b>MARGARITA</b> Tequila, Triple sec, Lime juice, Simple syrup	280	<b>SEX ON THE BEACH</b> Vodka, Peach syrup, Orange juice Cranberry juice	280
<b>MOJITO</b> White rum, Mint, Lime juice, Sugar, Soda	280	<b>COSMOPOLITAN</b> Vodka, Triple sec, Cranberry juice, Lime juice, Simple syrup	280
<b>DAIQUIRI</b> White rum, Lime juice, Simple syrup	280	<b>SINGAPORE SLING</b> Gin, D.O.M., Cherry brandy, Pineapple juice	280
<b>CAIPIRINHA</b> Cachaça, Lime, Sugar	280	<b>BLUE HAWAII</b> Rum, Blue curacao, Vanilla, Pineapple juice	280
<b>MIDORI SOUR</b> Midori, Lime Juice, Simple syrup, Egg white	280	<b>LONG ISLAND ICED TEA</b> Gin, Rum, Vodka, Tequila, Triple sec, Coca-Cola	280
<b>WHISKEY SOUR</b> Bourbon, Lime juice, Simple syrup, Aromatic bitter, Egg white	280	<b>NEGRONI</b> Gin, Campari, Sweet vermouth	300
<b>MAI TAI</b> White rum, Gold rum, Orange curacao, Orange syrup, Orange juice, Pineapple juice	280	<b>OLD FASHIONED</b> Bourbon, Aromatic bitters	300
		<b>DRY MARTINI</b> London dry gin, Extra dry vermouth	300

**SPIRITS BY THE GLASS**

<b>GIN</b> Bombay Sapphire Tanqueray	350 350	<b>RUM</b> Bacardi Gold Bacardi White	240 240
<b>VODKA</b> Absolut	260	<b>WHISKY</b> Jameson Chivas Regal 12Y Johnnie Walker Black Label	330 450 450
<b>TEQUILA</b> Sierra Blanco Patron Silver	300 400		



**WINE BY THE GLASS**

Fratelli Phonte Fiorellino Red NV, Italy	350
Fratelli Phonte Fiorellino White Blend NV, Italy	350
The Elitist Sparkling Chardonnay NV, Australia	400
<b>RED WINE</b>	<i>Bottle</i>
Fratelli Phonte Fiorellino Red NV, Italy	1,100
Domaine Jaume Côtes du Rhône Red 2021, France	1,500
Poggio le Roma D.O.C. Rosso 2021, Italy	2,200
Bread & Butter Pinot Noir 2022, USA	2,800

**WHITE WINE**

Fratelli Phonte Fiorellino White Blend NV, Italy	<i>Bottle</i>
Domaine Jaume Côtes du Rhône White 2024, France	1,100
Ki Raro Block Sauvignon Blanc 2023, Marlborough, New Zealand	1,500
Bread & Butter Slice Chardonnay 2022, USA "85 Calories"	1,800
	2,800

**SPARKLING WINE**

The Elitist Sparkling Chardonnay NV, Australia	<i>Bottle</i>
Masottina Calmaggione Treviso Brut NV, Italy	1,100
Miquel Pons Reserva Brut 2021, Cava, Spain	1,500
	2,200

**BOTTLE BEER**

Chang Beer	180
Singha Beer	180
San Miguel	200

**CHILLED JUICE**

Apple / Guava / Orange / Pineapple	120
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**FRESH JUICE**

Fresh Coconut / Apple / Orange / Pineapple	180
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**SMOOTHIE**

<b>LYCHEE VELVET</b>	180
Fresh lychee, Lychee juice, Milk	
<b>SUN-KISSED BLEND</b>	180
Fresh mango, Passion fruit, Vanilla, Yogurt	
<b>BERRY ROYALE</b>	180
Strawberries, Blueberries, Cranberry juice	
<b>SUMMER SWAY</b>	180
Fresh pineapple, Pineapple juice, Coconut milk, Vanilla	

**SOFT DRINKS & WATER**

Evian Mineral Water (500ml / 1,000ml)	80
Soda	120 / 200
Pepsi	80
Perrier Sparkling Water (500ml / 1,000ml)	80
Pepsi Max	120 / 200
7-Up	80
Red Bull	120
Ginger Ale	80
Tonic	80

**COFFEE & TEA**

Espresso	90
Cocoa (hot / iced)	120 / 140
Double Espresso	120
Tea (Pot)	120
Black Coffee (hot / iced)	100 / 120
• Chamomile Tea	
• Earl Grey Tea	
• English Breakfast Tea	
• Peach Black Tea	
• Jasmine Green Tea	
• Lemongrass & Pandan Tea	
• Sencha	
• Green Tea Mint	
Americano (hot / iced)	100 / 120
Cappuccino (hot / iced)	120 / 140
Latte (hot / iced)	120 / 140
Iced Thai Milk Tea	150
Iced Orange Coffee	140
Iced Green Tea Latte	150