

TIKI'S

Canary Club

BRUNCH MENU

STARTERS

EDAMAME (ve)
Salt or Spicy

TROPICOLA SEABASS CEVICHE (s)
Coconut Milk, Aji Amarillo, Passion Fruit

POMELO & AVO SALAD (s/n)
Red Chilies, Toasted Peanuts, Coriander, Tamarind Dressing

SPICY TUNA (s/g)
Blue Fin Tuna, Avocado, Cucumber, Tanoki

SALMON ABURI (s/g)
Torched Salmon, Crab Meat, Shrimp Tempura, Aioli

MAINS

For groups of 3 and below, choose one main each.

POT OF TRUFFLE RICE (d)
Black Truffle, Shimeji Mushrooms

CRISPY BATTERED FISH (g/s)
Grilled Peppers, Onions, Crispy Fish, Sweet & Sour Sauce

CHARCOAL CHICKEN
Spatchcock Chicken, Honey, Lemon

SIRLOIN TAGLIATA
450g Grain Fed Sirloin, Rocket, Cactus, Chimichurri & Fries

DESSERTS

CHURRO TARTE TATIN (d/g)
Seasonal Spiced Compote, Vanilla Ice Cream, Chocolate Sauce

TROPICAL FRUIT PLATTER
Watermelon, Pineapple, Dragon Fruit, Mango & Mandarin

MEXICAN FLOURLESS CHOCOLATE CAKE (d/n)
Almond Tuile, Vanilla Ice-Cream, Sea Salt

g - gluten | **d** - dairy | **n** - nuts | **ve** - vegan
s - seafood/shellfish | **a** - alcohol

All prices are inclusive of 5% VAT, 10% Service charge
and 7% Municipality fees

TIKI'S

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BRUNCH MENU

OPEN BAR

SPIRITS

Titos Vodka

Tanqueray Gin

Bacardi Superior Rum

Johnnie Walker Red Label

El Jimador Reposado

HOUSE WINES

Cuvée Sabourin Sauvignon Blanc

Pour Le vin 'Faim de Loup' Syrah

Cuvée Sabourin Rose

HOUSE BEER

Heineken

COCKTAILS

CANARY SPRITZ

Gin, Elderflower, Passion Fruit, Sparkling Wine

FREDERICA

Vodka, Aperol, Pineapple, Passion Fruit, Vanilla

MOCKTAILS

Virgin Mojito

Mango Tango

HOT OR COLD BEVERAGES

Tea, Coffee, Soft Drinks, & Juices