

# Introduction for the Menu

Influenced by the culinary traditions of the Asian countries, Hikina's menu reflects the traditions, arts, culture, and customs of the Asian countries, which were brought to light by the Polynesian voyagers when they began moving towards east beyond New Guinea.

The Pan Asian cuisine and ingredients showcased on the menu incorporate distinct styles of food revealing the exciting settlement and adventurous immigration of the voyagers in the food history.

As the Polynesian Voyagers migrated, they brought with them multiple species of plants, animals to the Hawaiian island. They fished, planted sugarcane, coconuts, yams and sweet potatoes and cooked tender meat and flaky fishes in natural earth ovens.

Hikina's menu is a true depiction of the traditional and diverse cooking methods found in the Polynesian cuisine. With state-of-the-art cooking styles displayed skilfully in the cooking, Hikina loves to serve their clients with a passion and love for the Polynesian cuisine. Hikina's diverse menu is undoubtedly one of the finest finds in the region.

## Phrases

### **Hikina Pot**

A pot of flavourful broth with veggies, noodles, spices and your choice of protein served with a dash of love.

### **Dumplings**

Little balls of dough swimming in rich, hot, and appetising broth prepared with ginger, soy and black rice vinegar.

### **Buns**

A variety of soft, fluffy golden dough baked in the oven filled with spices, meat, tofu, sauces and scrumptious veggies.

### **Sticks**

Long pieces of your favourite meat and veggies, crisped to perfection and served with tangy, spicy sauces that goes perfect with every type of delicious stick.

### **Something sweet**

Calling out all the sweet tooth. From light, crunchy sesame balls to rich Tapioca in coconut soup and colourful seasonal fruit platter. Tantalise your taste buds with mouth-watering sweet treats.