



# Mocktails

Ola Plantation Tea	8
<i>Pineapple juice, tea</i>	
Fizzy Vines	10
<i>Watermelon, soda, lime</i>	
Sunkiss Dreams	10
<i>Orange, vanilla, lemon</i>	
Passion Up	10
<i>Passionfruit, lemonade, orange</i>	
Fruity Bay	10
<i>Strawberry, mango, orange, lime, milk</i>	
Violet Dream	10
<i>Grape, rose, lime</i>	
Lemon Lime Bitters	10
<i>Lemonade, lime, angosturas</i>	



## FEVER-TREE PREMIUM NATURAL MIXERS

Indian Tonic	6
Lemonade	6
Ginger Ale	6
Ginger Beer	6
Soda	6

## Softies

Orange	6	Coke	4
Lime	6	Sprite	4
Apple	6	Tonic	4
Cranberry	6	Ginger Ale	4
Watermelon	8	Redbull	6
Coconut	8	Regular / Lime	
		Bottled Water	4
		Artisanal Water	
		Still / Sparkling	8



# Cocktails

## OLA SIGNATURE TIKIS

**KE'O KE'O TIKI 18**  
Rum, coconut extract, honey rose, pineapple, almond syrup

**OLA HULI PAU 18**  
Rum, Pavan liqueur, mint, watermelon

**MELE MELE TIKI 20**  
Gin, pineapple juice, chamomile, in-house all spice liqueur

**HALA LEI 20**  
Gin, prosecco, white grape, yuzu juice



## Beans & Leaves

Espresso	5	DbI
Coffee	5	8
Latte	5.5	
Cappuccino	5.5	
Tea	5	

*Black Tea / Chamomile / Peppermint / Jasmine / Earl Grey*



## OLA SPECIALS (R21)

**Cat Eye 22**  
Tequila, pink grapefruit, orange blue mix, citrus and splash of soda

**Kinky Behaviour 22**  
Whisky, peach extract, homemade rose mix

**Bleeding Love Sangria 22**  
Cognac base with ingredient Z

**Bloody Mary 22**  
Vodka, tomato juice, LBP



# BEERS

## DRAUGHT

	½ Pint	Pint
Carlsberg	12	15
Kronenbourg Blanc	12	15
Asahi Dry	12	15
Asahi Black	13.5	16.5

## BOTTLED

	Bottle	
San Miguel Light	12.5	
Pure Blonde	12.5	
Peroni Leggara	12.5	
xXXx Gold	12.5	
Stella Artois	12.5	
Corona	12.5	
Peroni	12.5	
Sapporo	12.5	
Savanna Dry	12.5	
Magner's Original	14	
James Squire Apple Cider	14	
Kona Hawaiian Beer	14	

Please check with our friendly staff for Bucket Promotions of the month!



# SPARKLING & ROSE

	Gls	Btl
Cava	15	70
Rose	15	70
Freixenet Ice Cuvée	19	85
Spain Penedes		
Mumm Cordon Rouge		160



# WINES

## House Pour

	Gls	Btl
Shiraz	15	70
Cabernet Sauvignon	15	70
Sauvignon Blanc	15	70
Chardonnay	15	70

## Premium

Paul Jaboulet Rouge Rhône Valley	18	90
Kono Pinot Noir Marlborough	19	100
Paul Jaboulet Blanc Rhône Valley	18	90
Kono Sauv Blanc Marlborough	18	90

# Spirits

### Happy Hours (Monday to Friday)

2 for \$18 all housepour spirits with Premium Fever-Tree Mixers  
(Ginger Ale, Ginger Beer, Lemonade, Indian Tonic)

Not applicable on PH & Weekends

+\$2 for FeverTree Premium Mixer (Ginger Ale, Ginger Beer, Lemonade, Indian Tonic), Juices and Redbull

### HOUSEPOURS

	Gls	Btl
Vodka, Gin, Rum,	12	160
Tequila, Bourbon, Whisky		

### VODKA

Absolut Blue	13	170
Grey Goose	15	190
Belvedere	16	200

### GIN

Bombay	14	180
Tanqueray	14	180
Hendricks	16	240
Tanglin	16	240

### RUM

	Gls	Btl
Malibu	13	170
Captain Morgan	13	170
Spiced Rum		
Myer's Dark	13	170

### BOURBON

Jack Daniel's	14	180
Maker's Mark	16	200

### TEQUILA

Patron Silver	18	270
Patron XO	15	190

### WHISKY

	Gls	Btl
Single Malt		
Glenfiddich 12 Years	16	200
Macallan Double Cask	18	250
12 Years		
Macallan 12 Years	18	250

### BLEND

Johnnie Walker Black Label	14	190
Chivas 12 Years	14	190
Jameson's	14	190
Monkey Shoulder	15	200
Nikka from the Barrel	19	270

2 Litres of mixer will be provided with every bottle purchased





# Sharing Items

- ★ **KAMEHAMEHA SALAD | 15**  
Grilled gem lettuce, candied bacon, panko egg, tuiles, parmesan, Li Hing Mui powder
- ★ **KALUA PORK PIZZA | 18**  
Smoky BBQ pulled pork, tomato sauce, avocado mash, cheddar cheese, green peppers and pineapples, tomato sauce, 10" tortilla
- ★ **PARMA HAM PIZZA | 20**  
Parma ham, candied bacon, guacamole, cheddar cheese, tomato sauce, 10" tortilla
- ★ **HONOLULU PLATTER | 158**  
Artic lobster, mussels, clams, crispy calamari, grilled tiger prawns, ½ shell scallops, fresh oysters, signature truffle mashed potatoes, house salad (Good For 4 Pax)
- 🌿 **VEGETARIAN PIZZA | 15**  
Fresh tomatoes, pineapples, bell peppers, cheddar cheese, tomato sauce, 10" tortilla

- GRILLED OCTOPUS | 16**  
Grilled baby octopus, globe artichoke, fava beans, tomato confit, olive puree
- 🌿 **BEETROOT SALAD | 15**  
Roasted beet root, berries, crispy tuiles, sour curd, feta cheese, house salad
- 🌿 **TOMATO SALAD | 15**  
Li Hing Mui reduction, cherry tomatoes, roma tomatoes, passion fruit curd, strawberry, tuiles, house salad
- CHICKEN HAM & PINEAPPLE PIZZA | 18**  
Chicken ham, pineapples, bell peppers, cheddar cheese, tomato sauce, 10" tortilla
- JAPANESE HYOGO OYSTER | 30**  
½ dozen freshly shucked Japanese Hyogo oysters, fresh lemon juice

TOMATO SALAD



BREADED CALAMARI RINGS



# Bar Food

- ★🔥 **OLA CHIPS | 18**  
Golden fries, candied bacon, jalapeno peppers, guacamole, nacho cheese
- ★🔥 **KALUA PORK NACHOS | 26**  
Corn chips, smoky BBQ pulled pork, cabbage, jalapeno peppers, tomato relish, guacamole, golden nacho cheese  
\* Additional Dip at \$5: Nacho Cheese | Tomato Relish | Guacamole  
\* Set of Trio at \$12
- ★🔥 **WAGYU NACHOS | 28**  
Minced wagyu, creamy cheese sauce, jalapeno peppers, diced onions, tomatoes, spring onions
- BREADED CALAMARI RINGS | 12**  
Panko squid rings
- 🌿 **TRUFFLE FRIES | 15**  
Golden fries, truffle essence
- CHICKEN BALLS WITH CHEESE | 15**  
1 dozen chicken balls, golden cheesy lava
- 🔥 **POPCORN CHICKEN | 15**  
Golden chicken poppers, sichuan peppers
- CRISPY WINGS | 15**  
½ dozen marinated mid-joint wings, deep fried
- 🌿 **SWEET POTATO FRIES | 18**  
\*Choice of salted or unsalted
- 🌿 **VEGETARIAN PLATTER | 25**  
Spring rolls, curry potato samosas, green bean puffs and tapioca fritters
- PU-PU PLATTER | 28**  
Home-made chicken fingers with corn, spring rolls, curry potato samosas, prawn twisters

POPCORN CHICKEN



KALUA PORK NACHOS



# All Day Brunch

- SPAM OMELETTE | 15**  
Omelette with shitake, pork spam, fresh tomatoes, guacamole, house salad
- KALUA PORK BENEDICT | 15**  
Smoky BBQ pulled pork, garlic toast, eggs, hollandaise sauce house salad  
\*Choice of: Sous-vide Egg | Sunny Side Up | Over Easy  
Additional egg at \$1  
Optional Supplements:  
Fresh Avocado (\$3.50) | Spinach (\$3.50) | Omelette w Spinach (\$5)
- AVOCADO PORK BENEDICT | 18**  
Fresh whole avocado, smoky BBQ pulled pork, eggs, hollandaise sauce, house salad  
\*Choice of: Sous-vide Egg | Sunny Side Up | Over Easy  
Additional egg at \$1  
Optional Supplements:  
Spinach (\$3.50) | Omelette w Spinach (\$5)

- BIG BREAKFAST | 20**  
Open-face bun, sunny side-up eggs, bacon, baked beans, house salad
- SMOKED SALMON BENEDICT | 25**  
Smoked Norwegian salmon, caviar, panko eggs, hollandaise sauce, house salad

- OLA DELUXE | 25**  
Streaky bacon, chicken sausages, spam, eggs, house salad

\*Choice of: Sous-vide Egg | Sunny Side Up | Over Easy  
Additional egg at \$1

- OLA BLT | 28**  
Open-face bun, eggs, mustard emulsion, grilled bacon, parma ham, sliced cheese, momotaro tomatoes, golden fries, house salad

OLA DELUXE



OLA CHIPS





# Mains

STEAK & FRIES

★ **HULI HULI CHICKEN | 20**  
Chicken breast and leg in teriyaki glaze, burnt leek, vegetable puree, natural jus

★ **AHI POKE | 22**  
Marinated tuna, maui onions, spring onions, sesame seeds, jasmine & brown rice, house salad

Choose 1 flavour:  
Kimchi | Shoyu | Togarashi | Truffle | Goma | Yakiniku

Choose 2 sides:  
Ebiko | Pineapples | Guacamole | Kimchi | Pumpkin Seeds | Cranberries | Pomegranate  
\*Additional sides at \$1 each

★ **LOCO MOCO | 25**  
Wagyu patty (150g), panko egg, kombu rice, golden fries, house salad

★ **CRAB PILAF | 25**  
Blue swimmer crab pilaf, soft shell crab, seaweed, egg, ebiko, jasmine rice

\*Choice of: Sous-vide Egg | Sunny Side Up | Over Easy  
Additional egg at \$1

★ **KUA'AINA BURGER | 28**  
Wagyu patty (150g), grilled pineapple, guacamole, Li Hing Mui powder, egg, golden fries, house salad

\*Choice of: Sous-vide Egg | Sunny Side Up | Over Easy  
Additional egg at \$1

★ **WAGYU PLATE LUNCH | 30**  
Australian wagyu striploin (200g), tempura spam, carrots, onions, tomatoes, rice with spring onions & tomato sauce

★ **HAWAIIAN BURGER | 30**  
Iberico steak, kalua pork, braised purple cabbage, roasted pineapple, mustard sauce, golden fries, house salad

★ **EBLY RISOTTO | 18**  
Shiitake mushrooms, pesto, parmesan cheese, ebly risotto, house salad

★ **DUNGENESS CRAB | 20**  
Dungeness crab, avocado mash, fresh pineapples, lettuce, tomato salsa, 10" tortilla wrap, house salad, golden fries

★ **KALUA PORK TACOS | 23**  
Smoky BBQ pulled pork, bell pepper, tomato, lettuce, cabbage, nacho cheese, pineapples, spicy Hawaiian sour cream, tortilla skin, salad, fries

★ **HAPU'UPU'U | 26**  
Grilled seabass with shiitake and pesto, served on a bed of barley risotto and house salad

★ **IBERICO PORK | 28**  
Signature truffle mashed potatoes, house salad, roasting jus

★ **STEAK & FRIES | 30**  
Australian wagyu striploin (200g), golden fries, house salad, roasting jus

# Kids' Meal

FOR KIDS AGED 12 & BELOW!  
Each item comes with a small bottle of Orange Juice or Apple Juice.

★ **GRANNY'S TOMATO PASTA | 10**  
Pasta in home-made tomato sauce, diced carrots and tomatoes

★ **KID'S CHICKEN NUGGETS | 12**  
Chicken nuggets (6 pieces), golden fries

★ **CAPTAIN'S FISH & CHIPS | 15**  
Tempura dory fish, golden fries

★ **MOO-MOO BURGER | 15**  
100g Wagyu patty, cheddar cheese, golden fries

★ **BABY SHARK BURGER | 15**  
Tempura dory fish, cheddar cheese, golden fries

CAPTAIN'S FISH & CHIPS

MOO-MOO BURGER

TARTE TROPEZIENNE

# Sweet Endings

\* All served with a scoop of home-made vanilla ice cream

★ **HOUSE SIGNATURE WAFFLES | 18**  
Waffles, fresh berries, marshmallows, chocolate sauce, salted toffee

★ **AFFOGATO | 8**  
Single shot of espresso

★ **WARM BANANA A LA MODE | 10**  
Caramelized banana in puff pastry, chocolate sauce (Waiting time of 35 minutes)

★ **TARTE TROPÉZIENNE | 13**  
Chantilly cream in brioche

HOUSE SIGNATURE WAFFLES

# Pastas

★ **COLD CAVIAR PASTA | 16**  
Caviar, kombu, capellini pasta, truffle essence

★ **LOMI LOMI SALMON PASTA | 22**  
Salmon, ravioli, truffle cream, spring onions, kombu

★ **MUSHROOM PASTA | 18**  
Shiitake mushrooms, kombu, truffle essence, house salad

★ **MUSHROOMS & RICOTTA TORTELLINI | 18**  
Fresh mushrooms, pesto sauce, spring onions, tortellini pasta

★ **FIOCHETTI WITH GORGONZOLA CHEESE | 18**  
Gorgonzola, ricotta, grana padano, nacho cheese, spring onions, fiocchetti pasta

★ **RICOTTA & SPINACH RAVIOLI | 18**  
Handmade ricotta and spinach ravioli, tomato sauce, spring onions

★ **SHELLFISH PASTA | 28**  
Fresh white clams, black mussels, half-shell scallops, Hawaiian pesto, parmesan



AHI POKE



CRAB PILAF



SHELLFISH PASTA



COLD CAVIAR PASTA