



À LA CARTE

11:45 a.m. to 10:15 p.m.

DIM SUM

Sundays - 12:00 noon to 2:30 p.m.



À la carte dining available
Monday - Sunday

Dim Sum

Every Sunday, 12:00 noon - 2:30 p.m.



Tea at Tiki

Wednesday and Thursday, 3:00 p.m. - 5:00 p.m.



Taste Asia

Every Thursday night at Tiki Village

Enjoy authentic Asian Cuisine, buffet style every Thursday night prepared by Chef Shu Sheng Zuo from Beijing with the beautiful city skyline as your backdrop.



Curbside Pickup



16-18 Cotton Hill, St. Clair, Trinidad, West Indies
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marketing@kapokhotel.com • www.kapokhotel.com



APPETIZERS

1	OUR SPECIAL POLYNESIAN DELIGHT A combination of five delectable hors d'oeuvres, including shrimp and pork items, a favourite! (Minimum order 2 persons for \$180.00)	\$90.00/person
2	EGG ROLL (stuffed with vegetables)	\$21.00
3	FRIED WONTONS Shrimp and Pork Chicken Shrimp Vegetarian	\$48.00/dozen \$42.00/dozen \$55.00/dozen \$48.00/dozen
4	STEAMED WONTONS with garlic. SPICY WONTONS in a spicy sauce of chili oil, garlic and chive. Shrimp and Pork Chicken Shrimp Vegetarian	\$52.00/dozen \$48.00/dozen \$58.00/dozen \$50.00/dozen
5	SHRIMP COCKTAIL	\$56.00
6	SUI MAI (3) Shrimp & Pork Dumpling with bits of mushroom	\$42.00
7	POT STICKERS (3) Patchoi, Pork stuffing, bits of mushroom	\$45.00
8	PEPPER SQUID	\$65.00
9	PEPPER MUSSELS (If you like our pepper squid, you will like this!)	\$70.00

SOUPS

15	FIRE POT Selected fresh vegetables, baby shrimp, fish, squid (seasonal) shredded chicken, bean curd and vermicelli in a simmering broth and served in a peasant-style pot on the table, family style. (Minimum order 2 persons for \$140)	\$70.00/person
16	♠ HOT AND SOUR SOUP (with chicken)	\$32.00
17	♠ HOT AND SOUR SEAFOOD SOUP With shrimp, squid, fish and tofu	\$48.00
18	CORN SOUP WITH CHICKEN	\$30.00

SOUPS

19	SAI WU BEEF SOUP Christophene, green peas, chopped beef in consommé with a touch of egg.	\$30.00
20	FOO YOUNG KAI NAP SOUP Chicken, chopped mushrooms and vegetables finished with egg.	\$32.00
21	WONTON SOUP Shrimp and Pork Chicken Shrimp	\$32.00 \$32.00 \$38.00
22	TOFU FISH SOUP A light and tasty soup with tofu, fish and patchoi with a hint of ginger.	\$40.00
25	WONTON CHAR SUI MEIN SOUP (large) Shrimp and pork dumplings with pork slices, patchoi and noodles in consommé.	\$75.00
26	KAI SEE MEIN SOUP (large) Chicken, noodles and vegetables in a consommé.	\$80.00
27	SEAFOOD MEIN SOUP A combination of shrimp, squid (seasonal), fish, vegetables and noodles in a consommé.	\$70.00 Small \$90.00 Large

SEAFOOD

FISH

32	SWEET & SOUR FISH Cubed filet of fish seasoned, deep fried and coated with a sweet and pungent sauce; served with pineapple.	\$110.00
33	SESAME FISH Sliced filet of fish, seasoned and coated with sesame seeds and then lightly pan fried.	\$125.00
34	JING SHEK BAN Steamed boneless filet of fish with ginger and chive in a soya sauce.	\$120.00
35	DOW SHI YEE Steamed boneless filet of fish in a black bean sauce.	\$120.00
36	GON SUI YEE FAI Boneless filet of fish with shredded chicken & finely chopped pickled vegetables in a chili bean sauce.	\$115.00

DISCLAIMER:

Customers concerned with food allergies need to be aware of the risk. While we make every effort to identify allergens, we cannot guarantee that food being served will be allergen free. We will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at this establishment. If you have any food allergies, please make your server aware when placing orders.

Prices are subject to 10% Service Charge & 12.5% VAT

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♠ Spicy

10/17

SEAFOOD

SHRIMP

45	♠ SZECHUAN SPICED SHRIMP Shrimp sautéed with Szechuan spices - hot or mild by request.	\$125.00
46	♠ SOUTH SEA CURRIED SHRIMP Shrimp simmered in a spicy curry prepared in a South Sea style.	\$125.00
47	♠ JEU YIM HAR Succulent shrimp in the shell, braised with peppery spices.	\$125.00
48	SHRIMP IN LOBSTER SAUCE Shrimp sautéed with minced chicken in a tantalizing white egg sauce.	\$125.00
49	GINGER SHRIMP Shrimp sautéed in the shell and topped with ginger and chives.	\$125.00
50	SEE JUP HAR Shrimp sautéed with bell peppers, and onions in dow shi sauce.	\$125.00
51	YOW POW HAR Shrimp, bamboo shoots and waterchestnuts done with our chef's special recipe to retain its special South Sea flavor.	\$125.00
52	♠ SHRIMP SCAMPI Selected shrimp engulfed with a spicy garlic and butter sauce.	\$125.00
53	CHOW HAR LOOK Shrimp sautéed in a tomato sauce.	\$125.00
54	♠ FOUR SEASONS SHRIMP Prepared with a combination of garlic, chives, pepper and ginger - hot!	\$125.00
55	WALNUT SHRIMP Selected shrimp deep fried and tossed with toasted walnuts in an exotic sauce.	\$135.00
56	GARLIC SHRIMP Shrimp deliciously sautéed with garlic and chives	\$125.00
57	BLACK PEPPER SHRIMP Shrimp sautéed with fresh crushed blackpeppers, chives, onions and garlic, served in a sizzling platter	\$135.00
58	♠ TIKI HOT SHRIMP Shrimp seasoned with garlic and chives, deep fried then finished with a delicious chili sauce	\$130.00

59	♠ KUNG PAO SHRIMP Sautéed shrimp with szechuan peppercorns and dried red peppers - spicy and zesty !	\$125.00
60	SWEET & SOUR SHRIMP Shrimp seasoned, deep fried and coated with a sweet and pungent sauce; served with pineapple	\$135.00

LOBSTER & OTHER SHELLFISH

70	STEAMED GARLIC LOBSTER Chunks of lobster steamed with garlic to retain its natural flavor.	\$240.00
71	LOBSTER KOW Succulent chunks of lobster with brocolli and black mushrooms sautéed lightly with ginger and chives.	\$240.00
72	LOBSTER CANTONESE Lobster cooked with minced chicken, blended with black bean and egg sauce, served in the shell.	\$240.00
73	HAK JEU LOBSTER Lobster sautéed with fresh crushed black peppercorns, chives, onions and garlic and served on a sizzling platter.	\$240.00
74	LOBSTER SCAMPI Selected lobster engulfed in a spicy garlic and butter sauce.	\$240.00
75	CHOW SIN YOW Squid sautéed with onions and green peppers in black bean sauce.	\$120.00
76	BLACK PEPPER SQUID (Calamari) Squid sautéed with fresh crushed black pepper, chives, onion and garlic, served in a sizzling Platter.	\$125.00
77	♠ PEPPER SQUID Marinated squid, deep fried in a tasty batter and then sautéed to a spicy finish.	\$125.00
78	GARLIC SQUID Squid sautéed in garlic sauce and chives.	\$125.00
80	DOW SHI CHOW HIN (without the shell) Mussels sautéed in a zesty garlic and black bean sauce.	\$130.00

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SEAFOOD

- 81 **TREASURE OF THE SEA** \$140.00
Variety of shrimp, squid and fish sautéed with Chinese vegetables in an exotic oyster-flavored sauce and served in a “noodle nest”.
- 82 **SEAFOOD DOW FU HOT POT** \$140.00
Shrimp, squid, filet fish and dow fu garnished with Shredded bamboo shoots, mushrooms and mixed vegetables, served in a soya bean sauce in a hot pot.

PLATTERS

(IDEAL FOR ONE PERSON)

- 85 **TIKI PLATTER** \$135.00
Lemon chicken, fried rice, Chinese vegetables and egg roll.
- 86 **CHICKEN AND CHIPS PLATTER** \$135.00
Boneless chicken fried in a batter and served with french fries and salad.
- 87 **STEAK SAMOA PLATTER** \$245.00
A whole steak, South Sea style, on a sizzling platter served with Vegetable fried rice. A meal in itself.
- 88 **BLACK PEPPER STEAK PLATTER** \$245.00
Whole steak with crushed black pepper on a sizzling platter, served with Vegetable fried rice.

BEEF

- 90 **♣ CURRIED BEEF** \$105.00
Choice beef slices simmered in a spicy curry.
- 91 **SEE JUP BEEF** \$105.00
Shredded tender beef sautéed in a black bean sauce.
- 92 **♣ MONGOLIAN BEEF** \$110.00
Tender beef, sautéed in a hot, spicy hoisin sauce, served over a thin layer of crispy vermicelli.
- 93 **BEEF IN OYSTER SAUCE** \$105.00
Tender beef slices with bamboo shoots and waterchestnuts in oyster sauce.
- 94 **CHUNG BOW BEEF** \$105.00
Slices of beef sautéed with sweet pepper, onion and chives in our chef's special sauce.

BEEF

- 95 **♣ INDONESIAN BEEF** \$120.00
Pan fried beef marinated in special seasonings, Served with a tangy and spicy sauce.
- 96 **SATAY BEEF** \$105.00
Filet of beef, simmered in a spicy peanut sauce.
- 97 **BLACK PEPPER BEEF** \$115.00
Filet of beef sautéed with fresh crushed black pepper, chives, onion and garlic, served in a Sizzling platter.
- 98 **BEEF & BROCCOLI** \$135.00
- 99 **BEEF AND BLACK MUSHROOMS** \$135.00

PORK

- 110 **♣ TIKI PORK** \$105.00
Tender slices of seasoned pork sautéed with onions, sweet peppers, in a spicy hoisin sauce.
- 111 **HAWAIIAN PORK** \$105.00
Boneless cubes of pork lightly coated with flour and fried to a crisp then engulfed with a sweet and pungent sauce with pineapple.
- 112 **PORK TENDERLOIN IN OYSTER SAUCE** \$105.00
Sliced tender pork sautéed with bamboo shoots and waterchestnuts in oyster sauce.
- 113 **ROAST PORK (CHAR SUI)** \$105.00
Choice tender pork, marinated in a special blend of Chinese seasonings and roasted.
- 114 **PORK PROVENCIAL** \$105.00
Boneless pork slices sautéed with onions, sweet peppers and black beans.
- 115 **PORK WITH BLACK MUSHROOMS** \$130.00
Slices of tender pork with black mushrooms, bamboo shoots and waterchestnuts in oyster sauce.

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PORK

- 116 **CHUNG BOW PORK** \$110.00
Slices of pork sautéed with sweetpeppers, onion and chives in our chef's special sauce.
- 117 **SATAY PORK** \$110.00
Tender slices of pork simmered in a spicy peanut sauce.
- 118 **CRISPY SKIN PORK** \$125.00
(FRIDAY & SATURDAY ONLY)

POULTRY SPECIALTIES

- 139 **CRISPY SKIN FRIED CHICKEN** \$115.00
- 140 **SATAY CHICKEN** \$115.00
Chicken simmered in a tasty spicy peanut sauce.
- 141 **BLACK PEPPER CHICKEN** \$115.00
Chicken sautéed with fresh crushed black peppers, chives and garlic, served in a sizzling platter.
- 142 **♣ TIKI HOT CHICKEN** \$115.00
Tender boneless chicken seasoned with garlic and chives, minced ginger, deep fried then finished with a delicious chili bean sauce.

POULTRY SPECIALTIES

- 130 **LEMON CHICKEN** \$118.00
Boneless chicken, fried with a light batter, and engulfed with a delicious tangy lemon sauce. A favourite!
- 131 **CHICKEN PROVENCIAL** \$110.00
Boneless chicken slices sautéed in a black bean sauce, in the Provencial manner.
- 132 **HAWAIIAN CHICKEN** \$110.00
Boneless cubes of chicken, breaded and done to a crisp, then blended with cubes of pineapple and pickled vegetables in a sweet and sour sauce.
- 133 **POLYNESIAN CURRIED CHICKEN** \$110.00
Boneless slices of chicken simmered in a spicy curry sauce.
- 134 **PLUM SAUCE CHICKEN** \$115.00
Boneless chicken panfried and engulfed in a tantalizing plum sauce.
- 135 **DOON GOO WHAT GAI** \$135.00
Braised boneless chicken, sautéed with black mushrooms, waterchestnuts and bamboo shoot in oyster sauce.
- 136 **TIKI ROASTED CHICKEN** \$115.00
Tender roasted chicken specially done by our chef and served with a ginger sauce.
- 137 **♣ ANTS ON A TREE** \$100.00
Chicken finely cut to resemble "ants" on a mountain of vermicelli, served in a chili bean sauce HOT!
- 138 **♣ MAR PO DOW FU** \$110.00
Spicy bean curd served with ground chicken Szechuan style.

MIXED VEGETABLES

- 149 **CHOW KAI KOW** \$125.00
Chunks of boneless chicken sautéed with water chestnuts, bamboo shoots and vegetables.
- 150 **CHOW SHEK BAN KOW** \$130.00
Chinese vegetables topped with filet of fish in a hint of oyster sauce.
- 151 **CHOW HAR KOW** \$130.00
Chinese vegetables topped with shrimp, with a touch of oyster sauce.
- 152 **BEEF WITH PATCHOI** \$130.00
Slices of beef served with patchoi in an oyster sauce.
- 153 **CHOW STEAK KOW** \$130.00
Chinese vegetables topped with slices of beef exquisitely flavored with oyster sauce.
- 154 **LAPCHONG AND CHINESE VEGETABLES** \$130.00
Fresh local vegetables with bamboo shoots, water chestnuts and Lap Chong (Chinese pork sausage) sautéed with a light oyster sauce.
- 155 **♣ KUNG BAO KAI DING** \$125.00
Diced chicken, sautéed in a spicy, chili bean sauce Szechuan style with cubed vegetables.
- 156 **BEEF & BROCCOLI** \$135.00
- 157 **BEEF AND BLACK MUSHROOMS** \$135.00

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VEGETARIAN SOUPS

164	FUNSEE SOUP Translucent vermicelli made from green beans, with shredded bamboo shoots, black mushrooms and vegetables.	\$25.00
165	VEGETABLE SOUP Variety of fresh mixed vegetables with mushrooms and bamboo shoots.	\$25.00
166	DOW FU (TOFU) SOUP Cube-cut dow fu (tofu) with bamboo shoots, mushrooms and vegetables.	\$28.00
167	VEGETARIAN HOT AND SOUR SOUP	\$28.00

VEGETARIAN

170	DOW FU (TOFU) SERVED IN A HOT POT Dow fu (tofu) garnished with shredded bamboo shoots, mushrooms, mixed vegetables and served in a soya bean sauce in a piping hot pot.	\$115.00
171	DOUBLE MUSHROOM Combination of black mushrooms and straw mushrooms served with bamboo shoots and other fresh vegetables.	\$115.00
172	JAI CHOW MEIN Pan fried noodles topped with bean curd, bamboo shoots and garden vegetables.	\$120.00
173	♣ MAR LAT DOW FU Diced vegetables with dow fu (tofu). A spicy vegetarian dish.	\$100.00
174	♣ YEE HEUNG GAY GEE Eggplant tossed in a spicy garlic and chili bean sauce.	\$100.00
175	VEGETARIAN SINGAPORE NOODLE Sweet peppers, onions, carrots and noodles tossed in a light curry sauce.	\$90.00
176	CHINESE VEGETABLES Variety of fresh local vegetables together with bamboo shoots, waterchestnuts and straw mushrooms sautéed with oyster sauce.	\$100.00
177	BLACK MUSHROOMS & BROCCOLI	\$135.00
178	BROCCOLI	\$115.00

NOODLES

186	CHOW MEIN CANTONESE Noodles pan fried with pork, chicken, shrimp and mixed vegetables.	\$125.00
187	TIKI LO MEIN Sautéed noodles with choice vegetables, pork, chicken, shrimp and black mushrooms.	\$125.00
188	SINGAPORE NOODLES Baby shrimp, roast pork, chicken, sweet peppers, onions, carrots and noodles tossed in a light curry sauce.	\$120.00
189	SEAFOOD NOODLES Pan fried noodles with shrimp, squid and shredded vegetables.	\$135.00
190	BLACK PEPPER BEEF NOODLES Filet of beef sautéed with fresh crushed black pepper, chives, onions and garlic, served on a bed of noodles on a sizzling platter.	\$130.00
191	♣ SPICY NOODLES (for 2) Choice of Egg Noodles or Rice Noodles sautéed with garlic, green onions and done to a spicy and hot finish. A flavourful alternative to rice.	\$75.00
192	GOLDEN NOODLES (for 2) Egg Noodles sautéed with chives, onions and a hint of oyster sauce. A favourite substitute for rice.	\$75.00
193	VEGETABLE LO MEIN Sautéed noodles with choice vegetables	\$90.00

RICE

200	JASMINE RICE	\$20.00
201	TIKI FRIED RICE With shrimp.	\$22.00
202	CHICKEN FRIED RICE	\$22.00
203	CANTONESE FRIED RICE With shrimp, roast pork and egg	\$25.00
204	LAPCHONG FRIED RICE (Asian Pork Sausage)	\$25.00
205	VEGETARIAN FRIED RICE	\$20.00

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