

Desserts



Churros

西班牙油條

98

Coux pastry piped into hot oil and coated in cinnamon sugar.

No-Bake Cheesecake

冇焗芝士蛋糕

98

Silky no-bake cheesecake with a fluffy egg base.

Housemade Tiramisu

自家提拉米蘇

98

Classic Italian dessert with espresso-soaked ladyfingers and mascarpone cream.

Mala Mia

Tropical Bar & Grill



malamiahk

www.malamiahk.com



Starters

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|  Pork Ragu Wonton Nachos
馄饨玉米片 | 178 |  Crab Rangoon
酥炸芝士蟹角 | 98 |
| <i>Crispy wonton chips with melted cheese, avocado, jalapeños, and fresh tomato salsa.</i> | | <i>Golden wontons filled with crab and cream cheese, served with apricot dipping sauce.</i> | |
| Change to Jackfruit Wonton Nachos  | | | |
| Mussels Marinara
蕃茄醬嘅貝殼煲 | 158 |  Croquettes
忌廉菠菜薯餅 | 98 |
| <i>Plump mussels in savory tomato and herb broth, served with soft dipping bread.</i> | | <i>Creamy croquettes filled with smooth potato and spinach.</i> | |
| Artisinal House Sausage
自家製辣香腸 | 138 |  Fried Chicken Bites
香辣炸雞 | 98 |
| <i>Rustic housemade sausage infused with aromatic herbs and bold spices.</i> | | <i>Spice-battered chicken with smoked paprika and roasted garlic aioli dip.</i> | |
|  Ahi Tuna
芝麻脆皮金枪鱼 | 138 | Pork Wontons
秘製豬肉雲吞 | 98 |
| <i>Pan-seared ahi tuna crusted with sesame seeds, served with pineapple salsa.</i> | | <i>Classic pork wontons served with aged black vinegar and chilli flakes.</i> | |
| Tuna Tartare
吞拿魚他他 | 138 |  Peri Peri Fries
靚薯薯条 | 78 |
| <i>Fresh tuna tartare paired with rich guacamole, served with crunchy tortilla chips.</i> | | <i>Golden fries tossed in zesty and smoky peri-peri seasoning.</i> | |
| Garlic Prawns
蒜蓉辣椒蝦 | 138 |  Cheesy Breadsticks
芝士條 | 78 |
| <i>Prawns sautéed with garlic, chili, and butter, served with garlic bread.</i> | | <i>Freshly baked breadsticks topped with melted mozzarella, served with marinara sauce.</i> | |
| Calamari
椒鹽魷魚 | 98 | Soup of the Day
是日餐湯 | 68 |
| <i>Crispy calamari rings seasoned with salt and pepper, served with tartar sauce.</i> | | <i>A comforting bowl of our chef's daily soup. Ask for today's selection.</i> | |

Taco Trio

Charred Beef Tacos 108 牛肉塔可餅

Tender grilled beef, fresh tomato salsa, crisp onion, and shredded lettuce.

Miso Barramundi Tacos 108 魚塔可餅

Miso-glazed Barramundi fillet topped with a refreshing, vibrant mango salsa.

Chicken & Guacamole Tacos 98 雞肉塔可餅

Spicy chicken paired with creamy guacamole and a crunchy coleslaw.

BBQ Jackfruit Tacos 98 波羅蜜塔可餅

Smoky pulled jackfruit topped with fresh tomato salsa and tangy house pickles.



Skewers

Garlic Beef Skewers 98 蒜香炙燒牛肉串

Succulent, tender beef cubes grilled to perfection and topped with crispy garlic chips.

Chilli Honey Prawn Skewers 98 大蝦串燒

Prawns and bell peppers, finished with a pineapple chili honey glaze.

Teriyaki Chicken Meatballs 88 雞肉丸串燒

Homemade chicken meatballs glazed in a rich, savory-sweet teriyaki sauce.

Pork Belly Skewers 88 豬肚串燒

Tender pork belly served with a refreshing grated daikon and citrus ponzu sauce.

Shiitake Skewers 78 冬菇串

Grilled skewers of savory shiitake mushrooms, fresh bell peppers, and juicy pineapple.



Salads

Grilled Pineapple & Mango Salad 138 炙燒菠蘿芒果沙律

Charred pineapple, fresh mango, bell pepper, and lettuce with pineapple vinaigrette.

Pomegranate Salad 138 石榴沙律

Wild rocket, radicchio, cherry tomatoes, and cottage cheese with balsamic vinaigrette.

Watermelon Salad 128 西瓜配青瓜沙律

Watermelon, cucumber, house pickles, and fresh mint with a chili-coriander vinaigrette.

Hawaiian Salad 128 夏威夷風情沙律

Mixed greens, orange, dried cranberries, and toasted sesame with coriander honey mustard.

Add Grilled Chicken (+28)



Pizza

"Mala Mia" Pizza 158 夏威夷薄餅

A classic crowd-pleaser topped with savory sausage and sweet tropical pineapple.

Signature Seafood Pizza 158 海鮮薄餅

Delightful mix of succulent seafood, layered over our signature house tomato sauce.

Smoky Chicken Pizza 158 烤雞肉薄餅

Smoky grilled chicken and charred onions, layered over melted cheeses.

Margherita Pizza 158 意大利瑪格麗特薄餅

Enjoy the simplicity of the finest Italian mozzarella, and rich tomato sauce.

Wild Funghi Pizza 158 蘑菇薄餅

An earthy blend of premium truffles, field mushrooms, and melted mozzarella.

Garden Pizza 158 田園素菜薄餅

A vibrant, colorful medley of roasted seasonal vegetables.



Mains

			Half Full
🌸 1KG Braised Short Ribs 慢煮牛仔骨 (1KG)	588	🌸 Caribbean Jerk Chicken 加勒比風味烤辣雞	168 228
<i>Braised ribs topped with a refreshing green onion, leek, and jalapeño salad.</i>			
<i>Fiery caribbean-spiced grilled chicken, served with house-made pickles.</i>			
🌸 Cajun Grilled Lobster 卡真龍蝦	388	Grilled Beef Burger 烤牛肉漢堡	198
<i>Grilled lobster seasoned with cajun spices, served with corn on the cob.</i>			
<i>A premium, triple-cut beef patty, classic toppings, and burger spread.</i>			
Huli Huli Pork Ribs 夏威夷黏豬肋骨	328	🌿 Spiced Cauliflower Steak 香料烤椰菜花扒	158
<i>Hawaiian-style sticky glazed pork ribs, served with tangy house pickles.</i>			
<i>Paprika-spiced grilled cauliflower steak served on a bed of creamy, smooth hummus.</i>			
Grilled Barramundi 香煎盲鱧	258	Chicken Pot Pie 雞肉鍋餅	158
<i>Grilled whole barramundi stuffed with fresh aromatic herbs and zesty citrus.</i>			
<i>Seasonal vegetables and creamy black truffle paste, topped with golden puff pastry.</i>			
change to Garden Pot Pie 🌿			

Sides

🌿 Chilli Honey Baked Sweet Potato 焗紅薯	58	🌿 Creamy Mashed Potato 絲滑薯蓉	58
🌿 Crispy Fried Okra 酥炸秋葵	58	🌿 Garden Casserole 卡薩羅爾	58
🌿 Corn Ribs 香料烤粟米條	58	🌿 Steamed Rice 白飯	38



Prices are subject to 10% service charge

🌸 Recommended 🌿 Vegetarian



Pasta & Rice

 Lobster Linguine 龍蝦扁面條	228	 Loco Moco 鐵板漢堡扒飯配煎蛋	158
<i>Succulent lobster sautéed with sweet cherry tomatoes, fresh parsley, and aromatic basil.</i>		<i>Juicy grilled beef patty, topped with a rich savory gravy and a fried egg.</i>	
Lobster Mac & Cheese 龍蝦通心粉芝士	158	Pineapple Fried Rice 夏威夷菠蘿炒飯	138
<i>Rich and creamy macaroni loaded with tender chunks of lobster.</i>		<i>Pineapple fried rice with tiger prawns, mixed garden vegetables, and scallions.</i>	
Chicken Meatball Pasta 意式雞肉丸意粉	158	 Penne Arrabbiata 番茄香蒜通粉	138
<i>Al dente pasta and savory herb chicken meatballs tossed in a rich tomato sauce.</i>		<i>Penne tossed in a fiery, garlic-infused tomato sauce with olives and fresh chili.</i>	