

MENU

Transporting you to a tropical world where the sun is always shining and the good times never end, our menu represents the true taste of paradise.

Our spectacular cocktails are made using unique exotic ingredients, natural sugar cane syrups and the world's finest selection of rum; perfectly complementing our fresh and flavourful food, inspired by the cuisine of the tropics.

Discover your own tropical escape with us.



We operate a table service, please use your table button for attention.
Please note a discretionary 12.5% service charge is added to your bill.

ON THE BEACH



LAKI KANE – £11

Moreish and fruity, with fresh pressed sugar cane.

Meaning 'lucky person' in Polynesian, this flavour explosion will leave you feeling like our Laki Kane God!

Bacardi Cuatro dark rum and Mozart Dry Chocolate vodka, shaken with soursop tea, cupuacu, guanabana and sugar cane juice.

FATAL ATTRACTION – £10

Light and fresh, with hints of lychee and aloe vera.

Like the mermaid tales of old, this beauty will either steer you clear of the storm, or right into the melee with her mouthwatering taste!

Bimber London Vodka shaken with lychee, aloe vera, homemade grenadine and fresh lime.



GRANADILLA COLLINS – £10

Long and luscious, with passion fruit and elderflower.

An enchanting and lush take on the traditional Collins with flavours that will have you coming back for more.

Flor de Caña 4 rum, shaken with granadilla, passionfruit syrup, elderflower liqueur and fresh lemon, with light bubbles courtesy of Sekforde Botanical rum mixers.



TROPICOLADA – £10

A frozen blend of pineapple, coconut and soursop.

Our deliciously refreshing and elegant twist on the classic Piña Colada.

A sumptuous mix of Don Q Gold Rum, fresh soursop fruit, pineapple juice, buttered coconut shrub, coconut water and coconut cream.



GILI SPRITZ – £11

Sundowner aperitivo with pompelmo and passion fruit.

Escape with our 5-star twist on classic spritz cocktails inspired by Indonesia's stunning Gili Islands.

Santo Spirito Pompelmo, Aperol, pink grapefruit and passion fruit stirred with the rich bubbles of Chandon and served with young green jack fruit.



ON THE BEACH

SOUTHERN LIGHTS – £12

Fresh and citrusy mix of gin, bergamot and carambola.

Sway to the Polynesian rhythm under the night sky and pocket a Laki Kane necklace to remember the night you danced with the stars.

A potion of Bombay Gin, carambola juice, acacia honey water, bergamot liqueur and fresh lemon.



EL CHASCON – £12

A rejuvenating cocktail, with mint and caramel fruit.

Let your hair down the Chilean way with the Mojito-beater for 'most refreshing drink known to man'.

A Chilean special combining Waqar Pisco and Jindea Gin, shaken with sapodilla fruit, fresh mint, lime and garnished with popcorn!



RITA HAYWORTH – £12

Complex and savoury twist on a margarita.

Like the jaw dropping actress, our twist on the Margarita is all about timeless elegance.

El Jimador tequila, Montelobos mezcal and Ancho Reyes Verde shaken with Solerno Blood Orange liquor, agave syrup, fresh tamarillo and pink grapefruit juice.



BATIDA DE JACK – £12

Just like a cachaça and jackfruit frozen yogurt.

Transporting you to Copacabana's wavy black and white pavements, a unique take on the Brazilian classic cocktail Batida to put a smile on your face.

Yaguara Branca Cachaca, jackfruit syrup and milk kefir, garnished with jackfruit chips.



TROPICAL FEVER – £12

Delicate and unusual mix of pomelo and cacao fruit.

Avoid tropical fever with pomelo's healing qualities and a teaspoon of natural sugar to "help the medicine go down".

Don Q Anejo rum and Akashi-Tai Honjoso Genshu sake, shaken with fresh cacao pulp and pomelo juice, served in a real pomelo fruit.



SHORT AND DELICIOUS



CALYPSO SOUR – £11

Caribbean spice with a touch of açai berry and durian.

Dive, straw first, into the colours and vibe of the calypso, soca and carnivals of Trinidad. It will leave you spinning!

Angostura di Amaro and Angostura 5 Year rum shaken with salted rhubarb, lemon, acai and durian syrup, and served with a durian waffle.

LAKI LAMBO – £11

Strong, rich and citrusy with a hint of pineapple.

Elegant and powerful enough to make your spine tingle.

HSE Rhum Eleve Sous Bois Agricol rum and Hennessy VSOP Cognac shaken with Cointreau Blood Orange, osmanthus syrup and fresh lemon juice. Caramelised with coconut sugar and topped with pineapple foam and an edible orchid.



STRONG TROPICAL SUNDOWNERS



PIN-UP ZOMBIE – £13

Deceptively powerful, tropical and moreish.

This delicious pin-up has a deadly side, with an absinthe and cinnamon fireball shot as the final warning.

A blend of Bacardi Anejo Cuatro, Santa Teresa 1796 and Pusser's Gunpowder rums, shaken with cherry and mountain pine liqueurs, our exotic syrups, falernum syrup and citrus.

MAHI MAHI – £12

Potent and flavourful, with fresh mango and tangerine.

With the striking colours of the Mahi Mahi fish, you'll struggle to reel in this feisty cocktail!

Rum-Bar Overproof and Mount Gay Black Barrel rums shaken with mango puree, tangerine sherbet, fresh lime and a touch of Blue Curacao.



COLD BREW PUNCH – £10

An energising mix of coconut, coffee, and chocolate.

Londoners love espresso martinis, so we gave this cocktail an extra tropical kick!

Don Q Cristal and Aluna Coconut rums meets Ireland's pride, Guinness, in a flurry of velvety flavours including chocolate wine, jiggery syrup, coffee and coconut water.



MESSAGE IN A BOTTLE – £12

Punchy but elegant, with citrus and tea.

Encrypted with layers of flavour; read between the text or you'll get lost in the message. Cryptic!

Rum-Bar Gold and HSE Blanc Agricol rums, mixed with Saffron gin, oleo saccharum, lemon juice, rooibos tea and garnished with a caramelised peach.

GUINNESS PUNCH IN MANHATTAN – £12

Sweet, velvety and aromatic.

Mixing Jamaican Guinness Punch and a Classic Manhattan might be considered madness – but we do like a challenge.

Pusser's Gunpowder Rum, Guinness and pimento reduction, mixed with a blend of vermouths and milk, clarified, stirred and served over a big chunk of ice.



JEWEL OF THE SEA – £12

Sweet and creamy with a hint of spice and mandarin.

Polynesian pearl divers risk their lives to find the ocean's jewels so we've brought the riches of the deep to you!

Pusser's Blue Label and Angostura 1919 rums, shaken with honey cream, fresh mandarin juice and Hawaii Golden Ale.



BANANA REPUBLIC – £12

A sophisticated old fashioned with tropical notes.

Our exotic take on the Sazerac and Manhattan, a salute to the world's banana republics where the people drink in style.

Woodford Rye and Remy 1738 cognac, muscat wine, chinotto, jaggery cane sugar and sundried bananas, clarified, stirred and served over a big block of ice.



THAI SWIZZLE – £12

Refreshing and citrusy, with lemongrass and honey.

We've brought the flavours of Thailand home for you to savour! Full of natural fun, like a day on Ko Samui.

Wood apple infused Ceylon Arrack and Angostura Reserva infused with Kaffir Lime and Lemongrass, swizzled with fresh lime acacia honey syrup, and served in a wooden apple shell.

SHARERS

CHAMPAGNE



UNDER THE COCONUT TREE (SERVES 2) – £26

Fresh and fruity, with watermelon and cherimoya.

Find your partner and relax under the coconut tree with this romantic sharer. If you can keep pace with each other, it's meant to be!

Grey Goose Vodka snuggles up with rose cordial and rolls around with cherimoya, watermelon, mandarin and fresh coconut water.

OCTOPUSSY (SERVES 4-6) – £48

Sweet and elegant, with peanut butter and caramel tea.

The mysterious Octopussy is a seductive creature – you'll need a great deal of luck to get out of this one, Mr Bond.

Bacardi Cuatro and Amaro Lucano that is neither shaken nor stirred with mauby, maple syrup, caramel tea, grapefruit juice and as the secret weapon; peanut butter!



TROPICAL BELLINI – £45

Fresh and sweet, with notes of chocolate and tea.

A bottle of bubbles is always a cause for celebration, but in Laki Kane we like to make things a little bit more special, and a lot more tropical.

Chandon bubbly is accompanied by tropical sorbets and syrups, taking your traditional Bellini on holiday!

BOTTLES



ANGEL'S SHARE (SERVES 8-10) – £95 / £145

Flamboyant, bubbly and tropical with cane juice.

Named after our local community, this Laki Kane signature is served in a most theatrical fashion that's not to be missed! And as we're all about sharing the love, £5 from each sharer sold will go to support our local charity.

An unbeatable blend of Bacardi Carta Blanca Rum and Nigori Sake, shaken with the fruit of the cashew nut, papaya syrup and sugar cane juice, served with a full bottle of Chandon, or upgrade to Veuve Clicquot Rich on request.

BOTTLES

SAKE

BEER

WINE

NON-ALCOHOLIC

FOOD

NIBBLES

Flatbread with a selection of tropical dips: guacamole, spiced tomato and coriander, rum crème fraîche	£4.50
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Mixed nuts & dried fruits	£3.00
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Chilli & lime olives	£3.00
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PLATES

Charred papaya and lime salad, sweet peas, green chilli, mache. (VG)	£8.00
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Asian chicken salad with avocado, tenderstem broccoli, cos lettuce & homemade teriyaki	£7.00
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BBQ jerk chicken on bamboo skewers, pineapple and coconut salsa	£8.00
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Beef Carpaccio, horseradish pearls, baby watercress, beef jus jewels	£9.50
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STARFISH TOASTIES

Super Vegan Starfish (VG) Smoked Gouda “cheese” and caramelized red onion DIPS: MANGO CHILLI; PINEAPPLE, COCONUT; SPICED TOMATO	£8.00
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Toasted Cuban Pulled hog roast pork, roast ham, smoky mozzarella, dill pickles, American mustard, toasted to perfection! DIPS: MANGO CHILLI; PINEAPPLE, COCONUT; SPICED TOMATO	£10.00
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FOOD

SEAFOOD

Carlingford Oysters WITH SHALLOT DRESSING, LEMON AND TABASCO	£X.XX
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Portland crab pot, crab butter, granary soldiers COLD DISH	£X.XX
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Mussels with lemongrass, ginger, chilli & coriander	£X.XX
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Native UK lobster, samphire, sea lettuce	£25.00 (HALF) / £45.00 (FULL)
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Fruits de mer, lobster, crab pots, oysters, mussels SERVED WITH SHALLOT DRESSING, LEMON, TABASCO AND MAYONNAISE	£90.00 (FOR 2) / £170.00 (FOR 4)
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DESSERT

Coconut rum panna cotta with hazelnut brittle	£4.90
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Crème brûlée	£4.90
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Aztec chilli chocolate plate; chilli hot chocolate, chocolate brownie, raspberry white chocolate mousse	£5.90
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S P I C E D D R Y

R U M C L U B

At Laki Kane we love sharing our passion for rum.

Join us upstairs in the Spiced Dry Rum Club where our experts will guide you through a unique re-distillation process, so you can create your own bottle of rum that tastes like no other.

Take a seat at one of our specially designed tables and take control of your own copper alembic pot still for a half-day session that will give you a fresh perspective on this oldest of spirits.

It's an experience to remember but places at each session are strictly limited, so book ahead. Talk to our team or email discover@lakikane.com for more information.