

NOW OPEN
8.30am to 9pm
EVERY DAY

CAFÉ DES AMIS

Savory Crêpes

All served with salad greens, lemon tahini dressing or balsamic herb vinaigrette & sour cream:

Mozzarella, tomato & pesto	\$10.50
Spinach & feta cheese	\$11.95
Ham & aged cheddar cheese	\$11.50
Italian lentil & tomato stew, pesto & mozzarella	\$11.95
Mediterranean vegetables, feta & pesto	\$12.50
Chicken, avocado, mozzarella, tomato & caesar dressing	\$12.50
Shrimp, bacon, chipotle aioli, avocado, furikake, aged cheddar & tomato	\$12.95
Kalua pork, Maui pineapple habanero salsa, goat's cheese, dill pickles	\$12.95

*Add \$1 to substitute any breakfast, savory or sweet crêpe with a buckwheat & chia crêpe (gluten free, vegan)**

Curry Wraps

A large flour tortilla with a choice of fillings - all served with mango chutney & cucumber raita:

Organic chicken curry & rice	\$13.75
Shrimp & coconut curry & rice	\$14.95
Vegetable curry & rice	\$12.50
Maui grass fed beef & mushroom curry & rice	\$14.75
Butternut squash, garbanzo & coconut curry & rice	\$12.50

Indian Curries

All served with basmati rice (or brown rice - 50c supplement). Please ask if you would like a complimentary chutney:

Butternut Squash & Garbanzo Coconut Curry	\$14.50
Butternut squash, spinach, garbanzo, green beans, curry leaves, coconut milk, Kehrela spices	
Maui Grass Fed Beef & Mushroom Curry	\$17.95
Maui beef, slow cooked in coconut milk, tomatoes, garlic, ginger, onions, cilantro, Goan spices	
Catch of the Day Fish Curry	\$20.95
Fresh island fish in a rich creamy sauce with tomato, yogurt, cilantro, Bengal spices	
Shrimp Curry	\$19.95
Shrimp in a coconut sauce with ginger, garlic, cinnamon, cilantro, Bengal spices	
Chicken Curry	\$17.50
Organic chicken slow cooked with tomato, yogurt, garlic, ginger, cinnamon, cilantro, Rajasthan spices	
Vegetable Curry	\$14.50
Spinach, carrots, cauliflower, potatoes, peas in a coconut sauce with tomatoes, cilantro, Tamil spices	

Happy Hour 4 To 6 Everyday: Half Price Beers, Wines By The Glass & Cocktails

Appetizers

Vegetarian Mediterranean Platter for two	\$15.75
Hummus, olives, cucumber raita, feta, carrot salad, roast Mediterranean vegetables, tomatoes, pesto, pita bread	
Mixed Platter for two	\$16.75
Salami, prosciutto, hummus, vintage cheddar, brie, olive tapenade, sweet onion chutney, bread	
Tahitian Poisson Cru	\$13.50
Fresh ahi, coconut milk, lime juice, onion, cucumber & tomato -served with rice or bread (contains raw fish)	
Hummus and pita bread	\$6.95

Mediterranean Seafood Stew

Fresh island fish, king prawns in a seafood tomato broth, baby potatoes - served with saffron aioli & bread	\$20.95
---	---------

Salads

Kale, Goat's Cheese & Sprout Salad	\$13.95
Organic sunflower sprouts, organic beets, organic carrots, pumpkin seeds, red onion, parsley & olive oil dressing, served with bread	
Greek Salad	\$12.95
Salad greens, tomato, red onion, cucumber, bell pepper, feta cheese, Kalamata olives, balsamic & olive oil vinaigrette or lemon tahini dressing	
Mixed Salad	\$6.95
Salad greens, tomato, red onion, cucumber, balsamic & olive oil vinaigrette or lemon tahini dressing	

Add Ons

Mango chutney	\$1.50	Pita bread	\$1.50
Tomato chutney	\$1.50	Cucumber raita	\$2.50
Habañero chutney	\$1.50	Goat's cheese	\$5.00
Chipotle salsa	\$1.50	Shrimp	\$5.00
Avocado	\$3.00	Chicken	\$5.00
Sunflower sprouts	\$3.00	Bacon	\$3.00

Sweet Crêpes

Nutella	\$5.95
Cane sugar & lime juice	\$4.95
Banana & chocolate	\$6.95
Cinnamon & cream	\$5.95
Strawberries & cream	\$8.95
Banana, toffee sauce & cream	\$7.95
Berry cheesecake	\$8.95
Toasted pecans, maple syrup & cream	\$7.50

18% gratuity will be added to tables of 8 or more.

*The gluten free vegan crêpes are prepared in our kitchen where we also prepare food that contains gluten. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

NOW OPEN
8.30am to 9pm
EVERY DAY

CAFÉ DES AMIS

Breakfast & Drinks

<p>Breakfast Specials <i>Served until 12 noon</i></p> <p>Burrito \$12.95 Home fries, organic scrambled eggs, cheddar cheese, chipotle salsa, avocado, wrapped in a wheat tortilla.</p> <p>Quesadilla \$12.95 Corn tortillas filled with bacon, organic scrambled eggs, cheddar cheese, topped with avocado, sour cream, chipotle salsa.</p>	<p>Sweet Crêpes</p> <p>Nutella \$5.95 Maui cane sugar & lime juice \$4.95 Banana & chocolate \$6.95 Cinnamon & cream \$5.95 Strawberries & cream \$8.95 Banana, toffee sauce & cream \$7.95 Berry cheesecake \$8.95 Toasted pecans, maple syrup & cream \$7.50</p>																										
<p>Breakfast Crêpes <i>Served until 12 noon</i> <i>with salad greens & sour cream:</i></p> <p>Ham, organic scrambled eggs, aged cheddar & tomato \$11.95 Organic scrambled eggs, tomato & aged cheddar \$11.50 Spinach, feta, tomato & organic scrambled eggs \$11.95</p>	<p>Extras</p> <p>Bacon \$3.00 Avocado \$3.00 Home fries \$3.00 Chipotle salsa \$1.50</p> <p><i>Add \$1 to substitute any breakfast, savory or sweet crêpe with a buckwheat & chia crêpe (gluten free, vegan)*</i></p>																										
<p>Breakfast Cocktails</p> <p>Mimosa \$9.95 Prosecco, orange juice</p> <p>Bloody Mary \$10.95 Maui vodka, spiced tomato juice</p>	<p>Coffee ~Tea ~ Juices ~ Sodas</p> <table border="0"> <tr> <td>Hot chocolate \$3.95</td> <td>Espresso \$2.75</td> </tr> <tr> <td>Almond milk - add .50</td> <td>Double espresso \$3.25</td> </tr> <tr> <td>Coconut milk -add .50</td> <td>Filter coffee \$2.75</td> </tr> <tr> <td>Earl Grey tea \$2.75</td> <td>Americano \$2.75</td> </tr> <tr> <td>PG tips tea \$2.75</td> <td>Mocha \$4.50</td> </tr> <tr> <td>Matcha latte \$4.50</td> <td>Latte \$3.95</td> </tr> <tr> <td>Breakfast tea \$2.75</td> <td>Soy latte \$4.50</td> </tr> <tr> <td>Green tea \$2.75</td> <td>Cappuccino \$3.95</td> </tr> <tr> <td>Chai \$2.75</td> <td>Orange juice \$3.25</td> </tr> <tr> <td>Jasmine tea \$2.75</td> <td>Coke or Diet Coke \$2.50</td> </tr> <tr> <td>Chamomile \$2.75</td> <td>Perrier \$2.50</td> </tr> <tr> <td>Peppermint \$2.75</td> <td>Limeade \$2.50</td> </tr> <tr> <td>Iced tea \$2.50</td> <td>Ginger ale \$2.50</td> </tr> </table>	Hot chocolate \$3.95	Espresso \$2.75	Almond milk - add .50	Double espresso \$3.25	Coconut milk -add .50	Filter coffee \$2.75	Earl Grey tea \$2.75	Americano \$2.75	PG tips tea \$2.75	Mocha \$4.50	Matcha latte \$4.50	Latte \$3.95	Breakfast tea \$2.75	Soy latte \$4.50	Green tea \$2.75	Cappuccino \$3.95	Chai \$2.75	Orange juice \$3.25	Jasmine tea \$2.75	Coke or Diet Coke \$2.50	Chamomile \$2.75	Perrier \$2.50	Peppermint \$2.75	Limeade \$2.50	Iced tea \$2.50	Ginger ale \$2.50
Hot chocolate \$3.95	Espresso \$2.75																										
Almond milk - add .50	Double espresso \$3.25																										
Coconut milk -add .50	Filter coffee \$2.75																										
Earl Grey tea \$2.75	Americano \$2.75																										
PG tips tea \$2.75	Mocha \$4.50																										
Matcha latte \$4.50	Latte \$3.95																										
Breakfast tea \$2.75	Soy latte \$4.50																										
Green tea \$2.75	Cappuccino \$3.95																										
Chai \$2.75	Orange juice \$3.25																										
Jasmine tea \$2.75	Coke or Diet Coke \$2.50																										
Chamomile \$2.75	Perrier \$2.50																										
Peppermint \$2.75	Limeade \$2.50																										
Iced tea \$2.50	Ginger ale \$2.50																										
<p>Fruit Smoothies</p> <p>#1 - Strawberry, blueberry, banana \$6.95 #2 - Mango, banana, pineapple \$6.95 #3 - Peach, raspberry, banana \$6.95 #4 - Honey yogurt & banana, or strawberry, or mango \$6.95 Add Protein powder \$2.00</p>	<p>Happy Hour 4 To 6 Everyday Half Price Beers, Wines By The Glass & Cocktails</p>																										
<p>Beers</p> <p>Corona \$6.00 Bikini Blonde \$6.00 Big Swell IPA \$6.00 Heineken \$6.00 Coconut Porter \$6.00</p>	<p>White Wines 6oz Glass Bottle</p> <p>Chardonnay, Santa Barbara \$9.95 \$29.95 Pinot Grigio, Placido, Italy \$9.95 \$29.95 Sauvignon Blanc, Monkey Bay \$9.95 \$29.95</p>																										
<p>Cocktails</p> <p>Margarita \$10.50 Gold tequila, fresh lime juice, agave nectar, triple sec</p> <p>Lillikoi Margarita \$10.95 Lillikoi, gold tequila, agave nectar, triple sec, fresh lime juice</p> <p>Strawberry Margarita \$10.95 Strawberry, gold tequila, agave nectar, triple sec, fresh lime juice</p> <p>Paia Rum Mai Tai \$9.95 Local rum, orange, lillikoi, pineapple</p> <p>Mimosa \$9.95 Prosecco, orange juice</p> <p>Bloody Mary \$10.95 Maui vodka, spiced tomato juice</p>	<p>Sparkling & Rosé 6oz Glass Bottle</p> <p>Prosecco Ruffino, Italy \$9.95 \$29.95 Rosé Campuget, France \$9.95 \$29.95</p>																										
	<p>Red Wines 6oz Glass Bottle</p> <p>Côte du Rhone, J.L.Colombo, France \$9.95 \$29.95 Cabernet Sauvignon, Dreaming Tree California \$9.95 \$29.95 Malbec, Diseno, Argentina \$9.95 \$29.95 Pinot Noir, Chateau Ste Jean, Sonoma \$10.95 \$32.95</p>																										