

**KANU**

*Lance Seeto*

# NON-ALCOHOLIC DRINKS

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## Zero Proof Moodtails

Chef Seeto has collaborated with Taveuni's Elevate Organics to include euphoric and energy boosting herbs, flowers and spices from their farm to put you into an island state of mind

### **Kama Sutra 18**

*This love tonic is an ancient aphrodisiac recipe of natural stimulating ingredients*  
grated fresh turmeric, cane sugar, fennel, galangal flower, ginger elixir, soda

### **Tuiisi Spritz 15**

*Swirl this drink to reveal a kaleidoscope of edible flowers*  
lemongrass iced tea, basil, lime, tonic, confetti ice cube, holi basil, lemongrass stick

### **Burotukula Island 15**

*Transport yourself to the mystical island of beautiful, scantily-clad women*  
fresh pineapple syrup, fermented pineapple tepache, smoked coconut milk

### **Liquid Love 15**

*Romantic red potion of fruits, flowers and dark chocolate to express your love*  
hibiscus iced tea, watermelon syrup, rose petal, soda, rosella flower dust

### **Taste of Paradise 15**

*Bright green with aromas of hazelnuts, rice and popcorn, welcome to Taveuni*  
pandanum syrup, green peppercorn, coconut water, moringa orchid, moringa matcha dust

### **Iri Buli Galaxy 15**

*As magical as the night sky constellation, this luminous drink may help stress and anxiety*  
rosella iced tea, blue pea flower ice, lemonade ice, blue ginger flower dust

### **Love Gone Sour 15**

*Brighten your day with mood-lifting sourness and tropical fruit sweetness*  
muddled cucumber & green peppercorn, coconut water, passionfruit, bilimbi sour fruit

### **Sweet Dreams 18**

*After dinner iced chocolate chaser with a hint of kava for a good night's sleep*  
dark chocolate, fresh coconut milk, coconut ice cream, kava tincture, sweet kava dust

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## Cold Beverages

In days gone by, Fijians drank teas, fruit juice and coconut water to quench a thirst

### **Chilled Fresh Coconut 6**

When in Fiji, enjoy the Tree of Life, we call it bu.

### **Moli Iced Tea 6**

A favorite across the Fiji islands, freshly squeezed citrus juice sweetened with raw Fiji sugar

### **Kanu Iced Spiced Tea 6**

Our signature blend of anise, ginger, coriander, pepper, cinnamon, lemongrass and wild thyme

### **Fresh Fruit Juice market price**

Ask our staff for today's special mixes

### **East Imperial Curated Tonic Waters 8**

Yuzu, Grapefruit, Thai Dry Ginger, Botanic 150ml

### **Phoenix Organic Premium 9**

Fiji Ginger Ale, Sicilian Dry Lemonade, Soda Water, Kola 250ml

### **Santa Vittoria Sparkling Water 500ml 10 1lt 15**

\*Prices quoted are in Fijian dollars and include 9% VAT

# LIBATIONS

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## Kanu Cocktails

What happens when a chef and a mixologist collaborate on a drinks menu – liquid bliss

### **Coconut G&T 22**

*Kanu's signature house-infused coconut gin served in a fresh coconut hot-infused coconut gin, pineapple shrub, tonic water, pineapple core*

### **Coconut Chantilly Sour 22**

*Bright citrusy lemon and creamy coconut; lemon meringue pie in a glass!*  
coconut vodka, lemon juice, coconut water, egg white

### **Pineapple Gin Punch 22**

*Refreshing Classic Punch. Perfect all day long!*  
cold-infused pineapple gin, caramelised pineapple, citrus syrup, lemon, mint

### **Banana Old Fashioned 24**

*Tropical take on a boozy classic. Liquid dessert.*  
banana cold-infused whisky, bitters, maple, cumquat

### **Kube Vakasoso 26**

*Liquid dessert of a classic Fijian dish of stewed plantains in coconut*  
5 year-old spiced rum, sweetened plantains, coconut milk, coconut ice cream

### **Sitting Buddha 26**

*Euphoric enhancer with citrus & floral notes*  
lemongrass cold-infused vodka, ginger elixir, coriander, pineapple, citrus

### **Tagimoucia Princess 26**

*The Taveuni legend of a princess' tears that turned into red flowers inspired this drink*  
rose-infused Aperol, soda, sparkling wine, watermelon

### **Lovo Whisky Sour 26**

*Inspired by traditional Fijian technique, served smouldering!*  
smoked whisky, wild honey, ginger elixir, lemon

### **Coconut Bread Negroni 28**

*Fijian traditional coconut bread (we've just added booze!)*  
Kanu's hot-infused coconut rum, sweet vermouth, Campari, cacao brun, smoked coconut

### **Wake & Numb 28**

*Kanu's kava espresso martini that will keep you half awake, served traditionally*  
kava root cold-infused vodka, Kahlua, espresso coffee

### **Firewater Margarita 32**

*Savoury and slightly spicy with drops of habenero firewater*  
tequila, Cointreau, lime, thyme, firewater, rosella salt rim

### **Fiji Island Iced Tea 35**

*This twist on a classic is accentuated with fresh vanilla and kola nut*  
vodka, gin, Cointreau, white rum, tequila, lemon, topped with organic cola

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## Beer Pairings

The best of local and international beers that accentuate the Kanu menu

### **Fiji Gold 7**

*Introduced 1995, 4.6% ABV, Fiji Islands*

light on calories, smooth soft and creamy, Fiji's No.1 pale lager is easy to drink

### **Fiji Bitter 7**

*Introduced 1957, 4.6% ABV, Fiji Islands*

Fiji's first locally made, full flavoured beer with lingering hop bitterness that is perfect with a Fijian curry

### **Vonu Pure Lager 9**

*Introduced 2006, 4.6% ABV, Fiji Islands*

a craft America-style lager with floral and tropical fruit aromas with full-bodied malt taste and a crispy clean taste that cuts through fried and fatty foods, and perfect with our pork and eel dishes

### **Corona Extra Lager 14**

*Introduced 1925, 4.5% ABV, Mexico*

born in Mexico and a perfect accompaniment to our kokoda menu and anything with chilli

### **Little Creatures IPA 18**

*Introduced 2013, 6.4% ABV, Western Oz*

big, bold hop flavours with citrusy aromas of passionfruit and grapefruit and a touch of aniseed, perfect with fried food but equally at home with our curries

### **Little Creatures Pilsener 18**

*Introduced 2015, 4.6% ABV, Western Oz*

unashamedly hoppy and cuts through spice like an axe through butter, this is the perfect partner for our curries and laksa, but also goes down well with our seafood dishes

### **Little Creatures Rogers Amber Ale 18**

*Introduced 2002, 3.8% ABV, Western Oz*

mid-strength beer with roasted toffee, caramel malt and pine notes – a perfect date for roast meat dishes including our goat or chicken curry, duck rendang and carnivore beef