metita

**Panipopo,** 21
spiced rum caramel, banana sorbet (D, G, V)

**Koko Pasifika,** 22
sukalaki crèmeux, hazelnut toffee, moli moli, sesame (D, G, N, V)

**Pudini Niu,** 22
coconut rice pudding, mango, kalamansi sorbet (D, G, N, V)

**Lole Popo,** 5
coconut, ginger (G, PB) *(3 pcs)*

*Metita will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.*

*D = contains Dairy, G = contains Gluten, N = contains Nuts, PB = Plant-based, S = contains Seafood, V = Vegetarian*

## AFTER-DINNER DRINKS

Danger on the Okuk 24
Papua New Guinea espresso, Bati 2yo spiced rum, six barrel soda coffee & cherry syrup, vanilla

Umala Taonga 21
Coconut oil washed Suntory Toki Whiskey, Disaronno Amaretto, roasted kumara.

**DESSERT WINE** **75ml glass / 375ml**

2018 Man O' War
*'Hellburner' Fortified Red Wine* 17 / 95
NV Domain Road
*Late Harvest Sauvignon Blanc* 20/ 105
2019 Prophet's Rock
*'Vin de Paille' Pinot Gris* - / 150

**DIGESTIFS** **30ml**

Montenegro *Amaro* 13
Hans Herzog Montepulciano *Grappa* 25
Château de Breuil VSOP *Calvados* 16
Maison Delord X.O *Armagnac* 18
Hennessy VSOP *Cognac* 20

LIQUEURS 50ml
Quick Brown Fox *Coffee Liqueur* 15
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*Flat White Coffee Liqueur* 15
National Distillery *Limoncello* 19

**COFFEE AS YOU LIKE**