



"This is like, the greatest place in the history of the world."
 - Anthony Bourdain *The Layover*

In 1929, The Fairmont San Francisco created a 75-foot indoor swimming pool known as The Fairmont Terrace Plunge. The elaborate pool attracted locals and celebrities including Helen Hayes and Ronald Reagan. In 1945, Metro Goldwyn Mayer's leading set director, Mel Melvin, was hired to transform The Plunge into Tonga Room.

Tonga Room & Hurricane Bar has been featured internationally in top publications and television shows. The iconic restaurant offers an island-inspired menu and continues to entertain visitors with its time-honored décor exemplifying the glory of one of the nation's first South Seas Tiki palaces.

NA LAU 'AI & KAI / Salads & Soup **MANAPUA / Dim Sum**

Tropical Greens Salad 10
 Hearts of palm, carrots, toy box tomatoes, cilantro
 sweet pickled Maui onions & crispy wontons
Add crispy tofu 3
Add spice-marinated chicken 6

Tom Kha Pak 8
 Lemongrass coconut broth, organic tofu, shiitake mushrooms, scallions & cherry tomato confit

Dungeness Crab & Avocado Salad 15
 Shiso leaf, frisée, scallions, & grapefruit vinaigrette

Salt & Pepper Prawns 15
 Sugar cane skewers, green papaya salad & mango gastrique

Shrimp & Cilantro Rolls 13
 Chili ponzu

Shiitake Egg Rolls 13
 Crispy rolls filled with shiitake mushrooms, carrots, onions, cabbage & Tonga sauce

Cha Siu Bao 13
 BBQ pork buns

Ha Kow 13
 Wild shrimp & chile dumplings

Jade Dumpling 13
 Water chestnuts & bamboo shoots

NA MEA PUPU / Appetizers

Coconut Shell Poisson Cru 16
 Tropical fish marinated in lime juice & coconut milk, red onion, sweet pepper jalapeño & lotus root chips

Mūhe'e 15
 Crispy calamari, fresh herbs, ponzu aioli

Chilled Soba Noodles 14
 Wasabi tobikko, micro mustard greens, garlic wakame, sesame seeds & citrus soy dressing

Quintessential "Pu Pu" Platter 28
 BBQ Kona pork ribs, shiitake egg rolls, spicy chicken "tulip", salt & pepper prawns

Seared Pork Belly Sliders 16
 Hoisin-papaya glaze, carrot & daikon slaw King's Hawaiian sweet rolls

Tonga's Baby Back Pork Ribs 15
 Kona coffee sauce

CREATED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS. FAIRMONT LIFESTYLE CUISINE DISHES CONTRIBUTE TO OPTIMAL HEALTH AND WELLNESS.

"AS PART OF FAIRMONT'S COMMITMENT TO ENVIRONMENTAL STEWARDSHIP, THIS MENU CONTAINS LOCALLY SOURCED, ORGANIC, OR SUSTAINABLE ITEMS WHEREVER POSSIBLE. ALL CUISINE IS PREPARED WITHOUT ARTIFICIAL TRANS-FAT."



PA KA'ANA / To Share

Beef & Broccoli 31

Marinated flank steak, scallions, garlic ginger & gai-lan

Tonga Hot Pot 30

Hawaiian fish and shellfish in a red curry coconut broth with bean sprouts, mushrooms & bok choy

Kung Pao 23

Pepper, onion, chilies, peanuts

Add Wok Flashed

Beef, Chicken, Prawns or Tofu 8

Thai Green Curry 23

Eggplant, green beans, bamboo shoots, carrot

Add Wok Flashed

Beef, Chicken, Prawns or Tofu 8

"Stone Creek Ranch" Kalua Pork 28

Smoked & slow-cooked pork shoulder braised cabbage, shoyu-wasabi scented jasmine rice & pickled daikon

Whole Deep Fried Tai Snapper 29

Crispy rice cake, pickled vegetables wakame & citrus vinaigrette

Huli Huli Chicken 29

Boneless fire-roasted chicken grilled pineapple red onions, sweet peppers & scallions

PA'OE / Personal Plates

Grilled Hawaiian Ono 24

Roasted corn, mizuna, sweet potato purée, coconut & green curry sauce

Braised Niman Ranch Short Ribs 23

Pommes purée, crispy Maui sweet onions & sunny side up free range egg

Miso Glazed Pacific Salmon 24

Grilled asparagus, Hawaiian fried rice & yuzu emulsion

Seared Diver Scallops 25

Braised leeks, tomato lemongrass broth radish & cilantro salad

PA KIHI / Sides

Szechwan Green Beans 10

Garlic, black bean glaze

Steamed Broccoli 10

Grilled Asparagus 10

Sriracha aioli & cilantro gremolata

LAIKI / Rice

Steamed Jasmine Rice 4

Brown Rice 4

Forbidden Blend Fried Rice 6

Four rice varieties: forbidden black white jasmine, Bhutanese red & jade pearl bamboo

Hawaiian Fried Rice 8

Forbidden Rice blend, coconut, spam & pineapple

KEIKI / Kids Menu

For our smaller guest under 12's only

Tropical Green Salad 6

Hearts of Palm, toy box tomatoes, green onions & crispy won tons

Keiki Platter 12

Tonga BBQ ribs, shiitake egg rolls, chicken satay Thai peanut sauce

Teriyaki Glazed Salmon 14

Steamed broccoli & jasmine rice

Huli Huli Chicken 14

Boneless fire-roasted chicken grilled pineapple red onions, sweet peppers & scallions

Sweet Chili Vegetable Stir Fry 14

Served with free range chicken, marinated flank steak or fried organic tofu

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OHANA-STYLE

On the plantations, Islanders lived and worked together sharing their experiences. During breaks they came together to share food and be with one another as "Ohana" or family. We invite you to share your experiences and your food "Island Style", in the way it was originally intended.

Aina Ahiahi Ma'alahi

Appetizers

BBQ Kona Pork Ribs
Shiitake Mushroom Egg Rolls
Spicy Chicken Wings "Drumettes"

Entrées

Broccoli Beef
Kung Pao Prawns
Grilled Hawaiian Ono

Sides

Schezwan Green Beans
Steamed Jasmine Rice

Dessert

Coconut Dome

\$55 per person
Including coffee or tea

Aina Ahiahi Ali'i

Appetizers

BBQ Kona Pork Ribs
Shiitake Mushroom Egg Rolls
Poisson Cru

Salad

Tropical Greens Salad

Entrées

Kung Pao Prawns
Huli Huli Chicken
Kalua Roast Pork Platter

Sides

Grilled Asparagus
Forbidden Blend Rice

Dessert

Coconut Dome

\$65 per person
Including coffee or tea

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HURRICANE BAR APPETIZERS

5PM – 11PM WEDNESDAY, THURSDAY AND SUNDAY

5PM – 12AM FRIDAY AND SATURDAY

CHA SIU BAO 13
BBQ PORK, RED BEAN SAUCE

SHRIMP SHUMAI 13
SPICY WILD SHRIMP, BELL PEPPER

JADE DUMPLING 13
WATER CHESTNUTS & BAMBOO SHOOTS

SHRIMP & CILANTRO ROLLS 13
CHILI PONZU

SHIITAKE EGG ROLLS 13
CRISPY ROLLS FILLED WITH SHIITAKE MUSHROOMS
CARROTS, ONION & CABBAGE
TONGA SAUCE

COCONUT SHELL POISSON CRU 16
TROPICAL FISH MARINATED IN LIME JUICE, COCONUT MILK
RED ONION, SWEET PEPPER & JALAPEÑO, LOTUS ROOT CHIPS

CHILLED SOBA NOODLES 14
WASABI TOBIKO, MICRO MUSTARD GREENS
GARLIC, WAKAME, SESAME SEEDS
CITRUS SOY DRESSING

TONGA'S QUINTESSENTIAL "PU PU" PLATTER 28
BBQ KONA RIBS, SHIITAKE EGG ROLLS
SPICY CHICKEN "TULIP" SALT & PEPPER PRAWNS

SEARED PORK BELLY SLIDERS 16
HOISIN-PAPAYA GLAZE, CARROT & DAIKON SLAW
KING'S HAWAIIAN SWEET ROLL

MŪHE'E 15
CRISPY CALAMARI, FRESH HERBS
PONZU AIOLI

TONGA'S BABY BACK PORK RIBS 16
KONA COFFEE SAUCE

SPICY CHICKEN WINGS "TULIP" 16
TOSSED IN SAMBAL & SWEET CHILI

TOM KA 8
LEMONGRASS-COCONUT BROTH, ORGANIC TOFU, SHIITAKE
MUSHROOMS, SCALLIONS & CHERRY TOMATO CONFIT



Monamona

Lava Bowl Sundae 24

Served in a “flaming” volcano bowl!

Lychee, Coconut, Strawberry Cheesecake, Chocolate Ice Cream,
and Raspberry, Mango Tangerine Sorbet.

Pineapple Mango Compote, Raspberry Coulis, Chocolate Sauce and Whipped Cream.

Gingered Banana Coconut Tart 10

Chocolate Banana & Ginger Caramel with Coconut Mouse Dome.

Tonga Floating Island 12

Passion Chiboust with Blue Curacao Anglaise, Coconut Nougatine with White
Chocolate Seashell.

Tonga Dessert Sampler Platter 14

Mini Gingered Banana Coconut Tarts, Mochi Trio and a Mini Tonga Floating Island.

Cognac

Hennessy V.S. 12

Hennessy V.S.O.P. 14

Hennessy XO 21

Port

Taylor Fladgate Ruby 9

Taylor Fladgate Tawny 10year 14

Coffee

Tongaccino 6.50

Coconut Cream
Chocolate Powder

Espresso 5

Cappuccino 6.50

Latte 6.50

Coffee or Tea 4

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TONGA



Pineapple Royale

Our freshest concoction! Served in a freshly cut pineapple. Aged rum, brandy, Cointreau & fresh pineapple juice. 17



Lychee Martini

House made lychee vodka infusion, shaken until icy cold, garnished with our famous "Drunken Lychee." 15



Piña Colada

The official drink of Puerto Rico! Blackstrap molasses rum, Dark Puerto Rican rum, fresh pineapple juice and coconut milk. 12



Mai Tai

This "Classic Cocktail" has been Tonga's signature since 1945! A delicious blend of rums from Trinidad & Jamaica, Curaçao, local handmade orgeat & fresh lime juice. 13



Hurricane

Our colossal tropical cocktail that will leave you breathless! Rums from Jamaica Barbados, fresh pineapple, orange, lemon juice. Topped with pomegranate. 16



Island Margarita

San Francisco's famous Tommy's Margarita, plus red Hawaiian sea salt. 100% agave tequila, organic agave nectar, fresh lime juice. 12



Zombie

The classic potion to keep you under our spell... Beware! A blend of three rums, fresh lemon, lime, pineapple passion fruit juices plus Angostura bitters. 12



Cuban Daiquiri

Frosty and zesty, this shaken delight is the original. White rum, fresh lime juice, touch of sugar cane. Check our rum list for more rum options! 12



Smuggler's Golden Punch Bowl

Savor the Nectar of the Gods! A tasty gift from our famous San Francisco tiki neighbor, Smuggler's Cove. White rum, Yellow Chartreuse, fresh lemon juice, honey & ginger.

For two 20
For four 32



Singapore Sling

This famous tropical sling is full of flavor to quench your thirst! Tanqueray, Cointreau, Cherry Heering, fresh lemon & pineapple juices, Angostura bitters, plus a Benedictine mist. 12

Zero Proof

Surfer Punch

A blend of fresh lemon, pineapple, orange and cranberry juices

Virgin Daiquiris

Original Lime or Strawberry

Virgin Piña Colada

Original Coconut or Strawberry

7

Rum Selection

Caña Brava, Panama 10

El Dorado 3/12yr, Guyana 9/13

Myers', Jamaica 9

Blackwell, Jamaica 10

Appleton VX/ Reserve, Jamaica 14/21

Smith & Cross, Jamaica 14

Denizen, Trinidad/Jamaica 10

Ten Cane, Trinidad 10

Zaya, Trinidad 13

Flor de Caña 4/7/18yr, Nicaragua 8/11/18

Sailor Jerry Spiced Rum, Caribbean 10

Bacardi 8, Puerto Rico 12

Caliche, Puerto Rico 12

Gosling's Black Seal, Bermuda 10

Santa Teresa Añejo/1796, Venezuela 10/13

Pampero Anniversario, Venezuela 14

Cruzan Blackstrap/Single Barrel, St.Croix 10/12

La Favorite Agricole Blanc, Martinique 12

Neisson Agricole Blanc, Martinique 12

Rhum Clement VSOP/Homère, Martinique 19/33

Rhum JM Blanc/Gold, Martinique 13/14

Mount Gay Eclipse/XO, Barbados 10/13

Plantation, Barbados/Trinidad/Jamaica 8/15/15

Ron Zacapa/XO, Guatemala 18/28

Wine by the Glass

Sparkling

Cristalino, Cava, Spain 10

White

Raymond, Sauvignon Blanc, Napa 11

Sonoma-Cutrer, Chardonnay, Russian River 13

Montevina, Pinot Grigio, Amador County 12

Seaglass, Riesling, Monterey County 9

House, Chardonnay 10

Red

Simi, Cabernet Sauvignon, Alexander Valley 14

Benziger, Merlot, Sonoma 12

Napa Cellar, Pinot Noir, Napa 11

St-Francis, Old Vine Zinfandel, Sonoma 11

House, Cabernet Sauvignon 10

Bottled Beer

Domestic 6

Coors Light

Sierra Nevada

Anchor Steam

Samuel Adams Lager

Blue Moon, United States

Imported 7

Kirin, Japan

Tsing Tsao, China

Tiger, Singapore

Corona, Mexico

Red Stripe, Jamaica

Heineken, Netherlands

Amstel Light, Netherlands

Clausthaler, Germany (non-alcoholic)