

Here in the shade of the Halekulani's giant kiawe tree is the **House Without A Key**.

Once owned by retired Sea Captain Brown, this tranquil spot is world-famous, thanks to Charlie Chan, the inscrutable Honolulu detective who always got his man and frequently coined "old Chinese proverbs."

Chan's creator, novelist Earl Derr Biggers, is said to have conceived the series while staying in a nearby Halekulani cottage in 1925. His first Charlie Chan mystery – called "The House Without A Key" – focused on the keen-eyed detective's solution of a cunning murder of a former sea captain. Site of the murder was a home on this precise spot in the late 1800s.

As for Charlie Chan, there is evidence Biggers didn't just dream him up. Many believe the character was based on Chang Apana, a real-life Chinese detective on the Honolulu police force in the '20s. Some say the two met during Biggers' first Hawaii visit. Others say the author only read accounts of Apana's daring deeds.

Today's House Without A Key was rebuilt in 1983 as part of the new Halekulani, in tribute to the famous Chinese detective, who is as much a part of the hotel's folklore as is the great kiawe tree which has sheltered visitors on Waikiki Beach for more than a century.

COOL CONCOCTIONS

Spirited

Tequila Pineapple Mojito \$12

tequila, muddled pineapple and mint finished with a citrus sparkle

Lilikoi Daiquiri \$12

a perfect balance of exotic rum and passion fruit, blended with freshly squeezed lime

Kiwi Lychee Martini \$12

Kai lychee vodka and fresh kiwi with a hint of sweetness

Rangpur Guava Fizz \$12

citrus notes of Rangpur gin highlight the essence of guava in this orchestration

Ginger Lychee Caipirissima \$12

fine rum, muddled fruit and spicy ginger inspire this Brazilian concoction

Non-Spirited

Le Mint \$7

a cool slushy lemonade blended with fresh mint

Halekulani Fruit Punch \$6.50

a tropical combination of pineapple and orange with effervescence

Frozen Lemonade \$6

freshly squeezed lemon juice and rock candy syrup blended with crushed ice

Jungle Mania \$7

a creamy concoction of passion fruit, coconut and bananas

Premium French Lorina Sparkling Lemonade \$6.50

pink lemonade or blueberry lemonade

DINNER

Smaller Plates

Lobster Salad Roll \$14

lobster salad, mint, lettuce, nam tok dip

Ahi Poke Sliders \$18

nori rolls, Japanese pickles, wasabi mayonnaise

Sashimi \$19

ahi sashimi, shredded daikon, wasabi, pickled ginger

Coconut Shrimp \$15

coconut crusted tiger shrimp, orange mango coulis

Beef Satay \$12

cucumber onion salad, peanut sauce dressing

Barbecue Pork Spare Rib \$13

watercress salad, hot mustard dressing

Chicken "Tikka" Kebab \$11

tomato and onion raita, mint chutney

Nalo Greens \$10

local greens, Hau'ula tomatoes, Big Island goat cheese crostini, balsamic vinaigrette

Caesar Salad \$12

romaine hearts, crispy bacon, caesar dressing, shaved pecorino

Maui Onion Soup \$9

caramelized Maui onion, beef stock, melted Emmenthal cheese

Soup of the Evening \$8

kitchen's creation highlighting fresh ingredients

Larger Plates

Pan Seared Grouper \$23

shrimp, mussels, spinach, coconut curry

Catch of the Day \$25

kitchen's creation highlighting fresh island fish

Roasted Salmon \$20

baby bok choy, Hamakua mushroom and miso nage

Ahi and Pasta \$25

rigatoni pasta, pesto cream, marinated tomato

Organic Spaghetti

roasted tomato-garlic sauce \$15

hearty meat sauce \$17

House Without A Key Burger \$17

angus beef, bacon, avocado, provolone cheese, parmesan bun

Sage Roasted Chicken \$20

olive mashed potato, chipollini onion jus

Steak au Poivre \$30

New York strip, asparagus, green peppercorn and cognac sauce

Side Plates

Green Salad \$5

Sautéed Spinach \$5

Stir Fry Vegetables \$5

Mash Potatoes \$5

French Fries \$5

Jasmine Rice \$5

DESSERTS

Chocolate Tart \$8
marshmallow ice cream

Halekulani's Coconut Cake \$8
vanilla crème anglaise

Kabocha Cheese Cake \$8
whipped cream

Matcha Tea and Vanilla Panna Cotta \$8
pomegranate jelly

Peanut Butter Cream, Chocolate Cake \$8
strawberry jelly

Ice Cream \$8
vanilla, chocolate, macadamia nut, marshmallow

Sorbet \$8
pineapple, lychee

BEVERAGES

Kona Blend Coffee \$4

Espresso \$4

Cappuccino \$5

Tea \$4
Halekulani specialty blend, English breakfast, earl grey, jasmine,
Ceylon, Darjeeling, peppermint, chamomile, Japanese green tea
decaffeinated black tea

Sunset Kiawe Grill

Experience gourmet grilling at its finest
every Tuesday and Thursday
from 5:00 pm to 8:30 pm
at Halekulani's House Without A Key,
overlooking world-famous
Waikiki Beach and Diamond Head

Our New Sunset Favorites

Hapu'upu'u Wrapped in Ti Leaf
Shrimp Kebab
Kona Lobster
Baby Back Ribs
New York Striploin
Lamb Chops
Surf & Turf Burger

Side Plates

Grilled Asparagus, Corn on the Cob,
Broccoli with Almond Butter,
Sautéed Bok Choy, Braised Wild Mushrooms,
Baked Potato with Sour Cream,
Macaroni & Cheese, Pineapple Cole Slaw

WINES

Halekulani Designer Selections

Chardonnay “Cuvee Lace” \$11 glass \$49 bottle
Winemaker Gary Burk of Costa de Oro Winery, Santa Maria, California
a very elegant and beautiful wine with hints of tropical fruit, zesty on the
palate finished with faint traces of oak

Riesling “Cuvee Joy” \$11 glass \$49 bottle
Producer Dr. F. Weins-Prum, Mosel, Germany, Graacher Domprobst Kabinett
a pure and refreshing wine full of citrus and floral aromas, slightly sweet with
a dry lemony finish

Meritage “Cuvee Silk”-Red \$11 glass \$49 bottle
Winemaker Jim Clendenen of Au Bon Climat Winery, Santa Maria, California
a sleek and elegant blend of merlot and cabernet franc, medium-bodied with
flavors of berries, plums, and a soft silky finish

Pinot Noir “Burnside Vineyard” \$24 glass \$120 bottle
Winemaker James Hall of Patz & Hall Winery, Sonoma, California
suave and persistent; brimming with flavors of bing cherry, aromatic spices,
raspberry, with a medium bodied finale

Sparklers

Heidsieck & Co. Monopole “Blue Top” Brut, France \$15 glass \$65 bottle
fresh and lively champagne with an elegant crisp finish

Zardetto NV Brut, Italy \$9 glass \$39 bottle
a feather-light, dry Prosecco that perfectly complements our cuisine

White

Pinot Grigio “Del Friuli”, Rocca, Italy \$9 glass \$39 bottle
clean, refreshing, and dry with a pure mineral quality

Gruner Veltliner, Berger, Austria \$9 glass \$39 bottle
brisk and zesty, with citrus aromas and a hint of melon

Sauvignon Blanc, Craggy Range, New Zealand \$9.50 glass \$43 bottle
fresh and ripe, with flavors of grapefruit, peaches and green apples

Chardonnay, DeLoach Vineyards, California \$9 glass \$39 bottle
medium-bodied and lush with hints of pineapple and apples

White Zinfandel, Buehler Winery, California \$8 glass \$34 bottle
fresh berry flavors with a slight sweetness

Red

Pinot Noir, Babcock Vineyards, California \$11 glass \$49 bottle
sprightly cool climate pinot noir with vivid red cherry and berry notes

Cabernet Sauvignon, Clone 337, California \$9 glass \$39 bottle
vibrant flavors of cherry and berries complemented by supple tannins

Falesco “Vitiano”, Italy \$9 glass \$39 bottle
a finely woven blend of cabernet sauvignon, merlot and sangiovese

Merlot, Rutherford Ranch, California \$10 glass \$44 bottle
laced with plums and cherries, medium-bodied with a round finish

Shiraz, Marquis Philips “Sarah’s Blend”, Australia \$10.50 glass \$46 bottle
juicy and jammy berry flavors with hints of toasty oak and spices

BEERS

Domestic \$6.50

Mehana Hawaii Lager
Kona Fire Rock Pale Ale
Kona Longboard Lager
Budweiser
Bud Light
Coors Light
Miller Light

Premium \$7.50

Asahi Super Dry
Samuel Adams Lager
Guinness Stout
Kirin Ichiban
Heineken
Corona
Heineken Light
Amstel Light

ENTERTAINMENT

Enjoy traditional Hawaiian music nightly
featuring the Sunset Serenaders,
Po'okela and Pa'ahana
Kanoë Miller (former Miss Hawaii)
complements the music with her graceful hula
Monday through Saturday
Debbie Nakanelua (former Miss Hawaii)
dances on Sunday.

Nightly 5:30 -8:30 pm

CDs and DVDs are available for purchase at
the Halekulani Boutique