

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

LUNCH

Smaller Plates

Chilled Hau'ula Tomato Bisque \$11

mozzarella, basil pesto, olive oil

Nalo Greens \$10

local greens, shaved vegetables, herbs, balsamic vinaigrette

Frisée and Apple Salad \$13

celery, macadamia nut, cranberries, organic Hawaiian honey and sour cream

Romaine Hearts \$12

roasted pine nuts, avocado, caesar dressing, pecorino cheese

Ahi Sashimi \$18

wasabi, daikon, pickled ginger, soy sauce

Soup of the Day \$8

kitchen creation highlighting fresh ingredients

Larger Plates

Arugula and Big Island Goat Cheese \$17

crispy goat cheese, maui onion marmalade, prosciutto, sherry vinaigrette

Mediterranean Pita \$14

hummus, yogurt marinated chicken, cucumber mint salad

“French Press” \$16

ham, brie, Dijon mustard on warm baguette

Panini \$17

salami, prosciutto, provolone cheese, arugula, ciabatta bread

Turkey Club \$16

bacon, turkey breast, lettuce, tomato, cheese, fried egg on sourdough toast

Joy's Special \$18

Alaskan crab meat salad, romaine, avocado, bacon, toasted brioche

House Without A Key Burger \$17

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

Cold Inaniwa Udon \$16

shiitake mushrooms, ham, egg, cucumber, nori, udon dashi

Organic Spaghetti

roasted tomato-garlic sauce \$15

or hearty meat sauce \$17

Rigatoni \$18

basil pesto, crème fraîche, house made gravlax

Catch of the Day \$25

kitchen's creation highlighting fresh island fish

Seared Ahi \$24

baby spinach, potato, lemon & caper salsa

Soy Ginger Glazed Salmon \$19

tofu and vegetable casserole, bonito flakes

Chicken Curry \$18

steamed jasmine rice, mango chutney

Side Plates

Green Salad \$5

Sautéed Spinach \$5

Stir Fry Vegetables \$5

Pineapple Cole Slaw \$5

French Fries \$5

Jasmine Rice \$5

VEGETARIAN

Smaller Plates

Chilled Hau'ula Tomato Bisque \$11

mozzarella, basil pesto, olive oil

Nalo Greens \$10

local greens, shaved vegetables, herbs, balsamic vinaigrette

Frisée and Apple Salad \$13

celery, macadamia nut, cranberries, organic Hawaiian honey and sour cream

Romaine Hearts \$12

roasted pine nuts, avocado, caesar dressing, pecorino cheese

Larger Plates

Arugula and Big Island Goat Cheese \$14

crispy goat cheese, maui onion marmalade, sherry vinaigrette

Vegetarian Panini \$15

tomato, mozzarella, roasted vegetable, arugula on ciabatta bread

Mediterranean Pita \$14

hummus, yogurt marinated tofu, cucumber mint salad

Garden Burger \$16

vegetable patty, avocado, provolone cheese on parmesan bun

Rigatoni with Pesto \$14

crème fraîche

Organic Spaghetti \$15

roasted tomato-garlic sauce

Side Plates

Green Salad \$5

Sautéed Spinach \$5

Stir Fry Vegetables \$5

Pineapple Cole Slaw \$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

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