

Appetizers

Kona Kampachi \$16.00

Thinly Pounded Kampachi, Fingerling Potato and "Bagna Cauda"

Hamachi Tartar \$17.00

Tobiko Caviar, Soy Ginger Gelée and Shrimp Crackers

Kumamoto Oysters \$18.00

Japanese Cucumber and Yuzu Dressing

Seared Ahi \$20.00

Roasted Corn Chaat, Avocado, Calamansi Cilantro Vinaigrette

King Crab "Cocktail" \$17.00

Kim Chee, Won Ton Chips, and Avocado-Jalapeño Aioli

Big Island Abalone \$14.00

Silky Corn Bisque and Toasted Cumin

Miso Lobster Consommé \$12.00

Shiitake Mushroom, Lobster and Vermicelli Spring Roll

Kahuku Shrimp Ravioli \$17.00

Shimeji Mushrooms, Parmesan Sauce, Ogo Salad

Sea Scallops \$18.00

Five Spiced Scallops, Celeriac Purée and Lilikoi Gastrique

Foie Gras \$24.00

Seared with Lentil Ragout, Garam Masala French Toast and Pineapple Chutney

Big Island Goat Cheese \$13.00

Kalamata Olive Cake, Tomato and Macadamia Nut Chutney

Orchids Salad \$11.00

Hirabara Greens, Seasonal Fruits and Pomegranate Vinaigrette

Manoa Lettuce \$10.00

Vine Ripened Tomatoes, Sweet Maui Onions and Tarragon Dressing

Entrées

Onaga "Orchids Style" \$36.00

*Steamed Long Tail Snapper, Shiitake Mushrooms, Green Onions,
Sizzled with Sesame Oil and Soy Sauce*

Moi \$30.00

*Seared on Shaved Fennel, Baked Pearl Onions and Olives
with Ka'u Orange Vinaigrette*

Shutome \$26.00

Broiled with Smoked Eggplant Caviar, Lemon Confit and Paprika Dressing

Big Eye Ahi \$32.00

Artichoke, Hearts of Palm and Cherry Tomato Salad with Béarnaise Sauce

Opah and Pork \$29.00

Togarashi Spiced, Stir Fry Beans and Kabayaki Glazed Kurobuta Pork

Salmon \$29.00

Wasabi Pea Gremolata, Potato Purée and Mint Beurre Blanc

Kona Lobster \$59.00

Butter Poached, Crispy Tofu, Bok Choy and Saffron-Mussel Sauce

Island Seafood (for Two) \$89.00

*Kona Lobster, Onaga, Kahuku Shrimp, Steamed with Kaffir Lime Leaves,
Served with Trio of Aioli: Saffron-Garlic, Harissa and Miso*

Tajine of Roasted Vegetables \$21.00

on Basmati Rice with Chickpeas and Cucumber Yogurt Sauce

Veal Chop \$49.00

Shishito Peppers, Lyonnaise Potato, Shallot-Soy Glaze

Filet Mignon or New York Steak \$37.00

Ali'i Mushrooms, Roasted Kabocha, Malbec Sauce

Colorado Lamb Rack \$51.00

Basil Crusted, Grilled Zucchini, Caramelized Onion, Natural Jus

*Darryl Fujita
Chef de Cuisine*

*Vikram Garg
Executive Chef*

*Halekulani menus feature only trans-fat free selections.
For the comfort of all guests, please refrain from using cell phones in the dining room.*

*Applicable State Tax and Gratuity are not included in the above prices.
For parties of 6 or more guests, a service charge of 18% will be applied.*