



Dinner Menus

Menu 1

Orchids Salad

*Hirabara Greens, Seasonal Fruit
and Pomegranate Vinaigrette*

Kahuku Shrimp Ravioli

*Shimeji Mushrooms, Parmesan Sauce,
Ogo Salad*

Lilikoi and Chocolate Bar

*Mango Passion Coulis and
Coconut Ice Cream*

Selection of French Pressed Coffee or Tea

\$54.00



Menu 3

Kampachi Tartar

Tobiko Caviar, Soy Ginger Gelée and Shrimp Crackers

Beef Tenderloin

*Green Peas Purée, Potatoes, Olives, Hawaiian Sea Salt,
Beetroot and Balsamic Jus*

Tiramisu Crème Brûlée

*Caramelized Nuts, Candied Lemon
and Almond Nougat Gelato*

Selection of French Pressed Coffee or Tea

\$74.00

Menu 2

Big Island Goat Cheese

*Endives, Candied Ginger, Beets,
Tomato-Raisin Chutney, Olive Cake*

Onaga "Orchids Style"

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

Halekulani's Signature Coconut Cake

*Chiffon Cake Filled with Coconut-Amaretto Cream
Finished with Whipped Cream and Shredded Coconut*

Selection of French Pressed Coffee or Tea

\$64.00



Menu 4

Ahi Crudo

Horseradish, Daikon, Sake-Lemon Dressing

Kahuku Shrimp Ravioli

Shimeji Mushrooms, Parmesan Sauce, Ogo Salad

Seared Monchong

*Lemon Fried Rice, Tomato, Thai Basil and
Coconut Molee*

Raspberry Bavarian

*Praline Crunch, Rose Marshmallow and
Red Currant*

Selection of French Pressed Coffee or Tea

\$84.00

**For parties of 10 or more guests we request that one set menu be selected
at least one week prior to the reservation date.**

*For the comfort of all guests, please refrain from using cell phones in the dining room.
Applicable State Tax and 18% service charge are not included in the above prices.*