



Lunch Menus

Menu 1

Orchids Salad

Hirabara Greens, Seasonal Fruits and Pomegranate Vinaigrette

Kahuku Shrimp Ravioli

Shimeji Mushrooms, Parmesan Sauce, Ogo Salad

Lilikoi Crème Brûlée

Macadamia Nut Biscuit, Vanilla Bean Ice Cream and Berries

Selection of French Pressed Coffee or Tea

\$45.00



Menu 2

Manoa Lettuce

Local Tomatoes, Sweet Maui Onions and Tarragon Dressing

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

\$47.00



Menu 3

Lomi Lomi Salmon "Neo Classic Style"

Tomato Chili Water and Sea Asparagus Salad

Filet Mignon

Ali'i Mushrooms, Roasted Kabocha, Malbec Sauce

Chocolate Pudding

Peanut Caramel and Roasted "Apple Banana" Ice Cream

Selection of French Pressed Coffee or Tea

\$51.00

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

Halekulani menus feature trans-fat free selections.

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.