



## **Lunch Menus**

### **Menu 1**

#### **Orchids Salad**

*Hirabara Greens, Seasonal Fruit and Pomegranate Vinaigrette*

#### **Kahuku Shrimp Ravioli**

*Shimeji Mushrooms, Parmesan Sauce, Ogo Salad*

#### **Raspberry Bavarian**

*Praline Crunch, Rose Marshmallow, and Red Currant*

#### **Selection of French Pressed Coffee or Tea**

\$49.00



### **Menu 2**

#### **Manoa Lettuce**

*Vine Ripened 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**

\$59.00



### **Menu 3**

#### **Ahi Crudo**

*Horseradish, Daikon, Sake-Lemon Dressing*

#### **Beef Tenderloin**

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

#### **Lilikoi and Chocolate Bar**

*Mango Passion Coulis and Coconut Ice Cream*

#### **Selection of French Pressed Coffee or Tea**

*\$69.00*

***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.*