

Hawai'i Centric Menu

"Island Inspired"

Big Island Goat Cheese

Kalamata Olive Cake, Tomato and Macadamia Nut Chutney



Kahuku Shrimp Ravioli

Shimeji Mushrooms, Parmesan Sauce, Ogo Salad



Chocolate Pudding

Peanut Caramel and Roasted "Apple Banana" Ice Cream

\$32.00

Appetizers

Ahi-Nori Purse \$13.00

Poke Style with Amarillo Chili Mayo

Kona Kampachi \$15.00

Thinly Pounded Kampachi, Fingerling Potato and "Bagna Cauda"

Hamachi Tartar \$17.00

Tobiko Caviar, Soy Ginger Gelée and Shrimp Crackers

Lomi Lomi Salmon "Neo Classic Style" \$13.00

Tomato Chili Water and Sea Asparagus Salad

King Crab "Cocktail" \$17.00

Kim Chee, Won Ton Chips, and Avocado Jalapeño Aioli

Miso Lobster Consommé \$12.00

Shiitake Mushroom, Lobster and Vermicelli Spring Roll

Big Island Goat Cheese \$13.00

Kalamata Olive Cake, Tomato and Macadamia Nut Chutney

Green Onion and Zucchini Pancakes \$10.00

"Korean Style" with Sue's Chili Dressing

Tomato and Mozzarella \$13.00

on "Tabouleh", Parsley, and Cracked Wheat Salad

Orchids Salad \$11.00

Hirabara Greens, Seasonal Fruits and Pomegranate Vinaigrette

Manoa Lettuce \$10.00

Local Tomatoes, Sweet Maui Onions and Tarragon Dressing

Entrées

Niçoise Salad \$23.00

*Seared "Big Eye" Tuna, Boiled Egg, Tomatoes, Black Olives,
Fava Beans and Anchovies*

Lobster and Crab Burger \$21.00

Sambal Aioli, Pickled Cucumber and Dill Parmesan Fries

Tuna Melt \$19.00

Ahi Quesadilla, Guacamole, Tomato Onion Salsa

Kahuku Shrimp Ravioli \$19.00

Shimeji Mushrooms, Parmesan Sauce, Ogo Salad

Fish and Chips \$21.00

Smoked Tartar Sauce and Crushed Potato Fries

Onaga "Orchids Style" \$26.00

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

Shutome \$23.00

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

Salmon \$22.00

Wasabi Pea Gremolata, Potato Purée and Mint Beurre Blanc

Scallop and Shrimp Curry \$24.00

Steamed Basmati Rice and Papadom

Grilled Chicken \$20.00

Moroccan Spiced Chicken with Grilled Lemon and Watercress Salad

Filet Mignon \$29.00

Ali'i Mushrooms, Roasted Kabocha, Malbec Sauce

Tajine of Roasted Vegetables \$19.00

on Basmati Rice with Chickpeas and Cucumber Yogurt Sauce

*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 Excise 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.*