

WINE BAR
CATTLEYA

AT ORCHIDS

Hamachi Crudo 29

Sea Asparagus, Lemon Orange Zest, Extra Virgin Olive Oil

Prime Beef Tartar 28

Parmesan Shaving, Sicilian Olive Oil, Celery, Apple

Charcuterie Plate 32

Fine selection of Imported Cold Cuts and Cheese,
Marinated Olives, Baby Carrots

Imported Cheese Board 28

Chef Selections, Rosemary Lavosh, Big Island Organic Honey

Kona Lobster, Kahuku Shrimp Gyoza 26

Spicy Ponzu Sauce

Prosciutto Di Parma 26

Prosciutto di Parma D.O.C, Melon Pearls

Black Cod Fish "Cicchetti Venetian Style" 22

Truffle Oil, Baguette

Stracciatella Pugliese 25

Italian Burrata "Stracciatella," Tomato Confit, Tapioca Chips

Bruschetta 21

Roast Tuscany Bread, Kamuela Tomato, Basil, Garlic,
Fresh Oregano, Extra Virgin Olive Oil

Open Face Baguette 24

Sun-dried Tomato Pesto, Burrata Cream, Prosciutto di Parma

Truffle Fries 14

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 *Cattleya Wine Bar*