

ORCHIDS

EXECUTIVE LUNCH

Monday through Friday

Two-Course Prix Fixe \$52

*Choice of appetizer and main course,
or main course and dessert*

APPETIZERS

Garden Salad

Romaine Petals, Shaved Parmesan,
Campari Tomatoes, Garlic Croutons,
Champagne Vinaigrette

Ahi Tataki

Tobiko, Kaiware Sprouts, Garlic Chips,
Ume Shiso Ponzu, Chili Oil

Roasted Butternut Squash Soup

Roasted Butternut Squash, Granny Smith Apples,
Fresh Herbs, Grissini

MAIN COURSES

The Panino

Brie, Mozzarella, Fig Spread, Prosciutto di Parma

Ibérico Pork

Kula Tomato, Hawaiian Chili Pepper,
Finadene Sauce, Sea Asparagus

Kaua'i Prawn Risotto

Carnaroli Risotto, Red Bell Pepper, Asparagus

DESSERTS

Halekulani's Signature Coconut Cake

Chiffon Cake, Coconut-Amaretto Cream

Gelato

Vanilla, Chocolate, Kona Coffee,
Hazelnut or Pistachio



Applicable excise tax and gratuity are not included in the above prices. For parties of 6 or more guests, a service charge of 20% will be applied.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

In our commitment to creating a sustainable environment, straws are available upon request.