

ORCHIDS

APPETIZERS

- Kona Kampachi Crudo** 29 

Tomato Mango Thyme Dressing,
Bubu Arare,
Red Hawaiian Salt
- Hawaiian Yellow Fin Ahi Tartare** 32 

Mint Cucumber Crème Fraîche Quenelle,
Avocado Purée
- Prime Beef Filet Carpaccio** 30 

24-month aged Parmigiano-Reggiano,
Truffle Aioli, Shaved Seasonal Truffle,
Tapioca Chips
- Burrata Cheese** 28

Dehydrated Ho Farms Tomatoes, Arugula,
Crostini, Black Hawaiian Sea Salt
- Hudson Valley Foie Gras** 32

Sweet Brioche Bread,
Raspberry Red Onion Chutney,
Barbaresco Sauce
- Eggplant Parmesan** 28

Tomato, Basil, Mozzarella Cheese,
24-month aged Parmesan Foam

SALADS

- Kona Lobster** 42  

Baby Romaine, Carrots,
Fresh Celery, English Peas, Asparagus,
Citrus Dressing
- Frutti di Mare “Seafood Medley”** 34 

Lobster Claw, Scallops, Manila Clams,
Black Tiger Prawns, Cuttlefish,
Carrot, Celery Crunch, Lemon Oil Dressing
- Big Island Goat Cheese** 25 

Mesclun, Caramelized Walnuts,
Granny Smith Apple, Hazelnut Dressing
- Roast Beet** 24  

Hearts of Palm, Local Baby Greens,
Candy Cane Beet, Pickled Pearl Onions

SOUPS

- Kona Lobster Bisque** 24

Cognac Crème Fraîche, Lemongrass infused
- Kamuela Tomato** 22

Thyme Crème Fraîche, Pesto, Crouton

MID COURSE

Our Pasta is prepared In-House Daily

- Keahole Lobster Tagliatelle** 54

San Marzano Tomatoes,
Hint of Curry
- Sea Urchin Tagliolini** 54

Black Squid Ink Tagliolini,
Sea Urchin Sauce
- Asparagus Truffle Tortelli** 55

Asparagus Ravioli, Parmesan Foam,
Fresh Seasonal Truffle
- Goat Cheese “Raviolini”** 42

Seasonal Mushrooms, Veal Jus,
Rosemary, Parmesan Cheese
- Short Rib Ravioli** 49

Braised Short Ribs,
Herb Jus Reduction
- Mushroom Risotto** 52 

Hudson Valley Foie Gras, Porcini Dust,
Seasonal Mushrooms, Basil,
Mozzarella, Parmesan, White Truffle Oil



wellbeing selection



gluten free

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.

ORCHIDS

CHEF'S FAVORITES

Lasagnette 51

Fazzoletti "Handkerchief" Pasta,
Kahuku Prawns, Scallops, Avocado, Lightly Spiced

Hamachi 32

Citrus Marinated Hamachi,
Orange Supreme, Sea Asparagus,
Compressed Watermelon

Grilled Octopus Gallega Style 52

Red Bell Pepper, Onion,
Roast Potatoes, Cauliflower Purée,
Smoked Paprika

Beef Cheek Where are You? 54

Sous Vide 72 Hour, Braised,
Artichoke Confit, Leek Coat

Cacio e Pepe My Way 48

Tagliolini Pecorino-Parmigiano,
Cracked Black Pepper, 145° Poached Egg

SEA

Hapu'upu'u 52

Hawaiian Seabass, Asparagus Flan,
Lemon-Caper Sauce

Mediterranean Branzino 51

Sautéed Artichoke, Pearl Onions,
Veal Jus

Grilled Scallops, Black Tiger Prawns 57

Fennel Confit, Roasted Tomatoes,
Cambray Onion, Grilled

Day Boat in Carta Fata 56

Catch of the Day, Scallops, Prawns,
Manila Clams, Fresh Tomato Sauce,
Kalamata Olives, Bread, Pommes-Natural

LAND

Tenderloin Filet 76

8 oz. Grilled Filet, Portobello Confit,
Hudson Valley Foie Gras, Barolo Reduction

Veal Ossobuco Milanese 59

Saffron Risotto, Potato Foam,
Veal Jus, Fresh Gremolata

Iberico Secreto Pata Negra Pig 52

Braised Belgian Endive, Fennel Apple Purée,
Peppercorn Sauce

Florentina Steak MP

32 oz. Prime Porterhouse,
Roasted Vegetables, Rosemary Potatoes,
Carved Table Side

ACCOMPANIMENTS 16

Sautéed Seasonal Mushrooms

Sautéed Broccolini

Truffle Parmesan Fries

Goat Cheese Mashed Potato Gratin



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