

ORCHIDS

GOOD AFTERNOON

2-COURSE MENU

Includes Entrée
and Choice of Starter

STARTERS

Beef Tartare “Piemonte Style”

Gorgonzola, Parmesan,
Green Apple-Celery Juice

Spinach Salad

Strawberry, Balsamic Reduction,
Big Island Goat Cheese

Endive Salad

Endive, Arugula, Tomato Confit,
Shaved Parmesan

House Salad

Mixed Greens, Tomato, Cucumber,
Watermelon Radish, Balsamic Vinaigrette

Bruschetta

Fresh Tomato, Basil, Oregano,
Extra Virgin Olive Oil

Vine Ripened Kamuela Tomato Soup

Thyme Crème Fraiche, Pesto, Crouton

ENTREES

Lobster Caesar Salad 42

Romaine Salad, Caesar Dressing,
Poached Lobster,
Shaved Parmesan, Croutons

Orchids Chef Salad 34

Kahuku Shrimp, Baby Mesclun,
Tomato, Fennel Confit,
Orange Supreme, Chef’s Vinaigrette

Ahi Sandwich 36

Furikake Crusted Ahi, Lettuce,
Cole Slaw, Sesame Squid Ink Bun,
Wasabi Aioli

Crab Salad

Whole Wheat Croissant 33

Crab Meat, Celery, Shallot, Chive,
Lettuce, Mayonnaise, Mixed Greens

Orchids Burger 34

8 oz. Prime Burger, Shiitake Sauté,
Romaine, Tomato, Onion, Bacon,
American Cheese, Guacamole

Gnocchi Portofino 35

Homemade Potato Gnocchi, Prawns,
Basil Pesto, Tomato Cream

Tagliolini Vongole 38

Manila Clams, White Wine Sauce,
Tomato, Parsley

Maccheroni Bolognese 34

Homemade Macaroni Pasta,
Classic Italian Ragu

Penne Salmon & Vodka 36

Smoked-Fresh Salmon, Chives,
Light Cream Sauce

Cioppino “Ligurian Style” 39

Shrimp, Catch of the Day,
Mussels, Clams,
Potato, Fresh Tomato Sauce

Catch of the Day 42

Grilled Asparagus,
Kalamata Olive Sauce

Black Tiger Shrimp 42

Grilled Shrimp, Broccolini
Râpé Sauté

Roasted Cornish Hen 35

Seasonal Vegetable Sauté,
Thyme-Oil Sauce

Baked Scottish Salmon 37

Celery Root Crusted Salmon,
Baby Bok Choy, Soy Reduction

CHEF FAVORITES

Homemade Lasagnette 38

Fresh Chef Pasta, Kahuku Prawns,
Scallops, Avocado, Lightly Spiced

Orchids Seafood Curry 38

Assorted Seafood, Jasmine Rice

Veal Scallopini 42

Veal Scallopini, Seasonal Mushroom,
Veal Jus, Roasted Potatoes

Halekulani Fish Oriental Style 42

Chinese Cabbage, Shiitake, Scallion, Cilantro



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 19% 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.