

# ORCHIDS

GOOD AFTERNOON

## 2-COURSE MENU

Entrée includes:  
choice of Appetizer, Soup or Salad  
or choice of Dessert  
*(does not include Specialty items)*

## ENTRÉES

### Roast Duck Salad 28

Cantonese Style Roast Duck,  
Sesame-Soy Dressing

### Caesar Salad with Crab Meat 32

Romaine, Croutons, Parmesan Cheese,  
Caesar Dressing

### Orchids Chef Salad 26

Kahuku Shrimp, Romaine Lettuce, Kamuela Tomato,  
Fennel Confit, Orange Supreme, Chef's Vinaigrette

### Crab-Lobster Salad on Whole Wheat Croissant 32

Lobster, Crab Meat, Celery, Shallot, Chive,  
Lettuce, Mayo, Mix Greens

### Orchids Burger 26

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

### Orchids Seafood Curry 28

Assorted Seafood, Jasmine Rice

### Homemade Lasagnette 30

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

### Maccheroni Bolognese 27

Homemade Macaroni Pasta,  
Classic Italian Ragu

### Tagliolini Alle Vongole 29

Homemade Tagliolini, Clams, Cherry Tomato,  
Zucchini, White Wine Sauce

### Penne Pomodoro Basilico 26

Homemade Penne Pasta, Fresh Tomato Sauce,  
Mozzarella, Basil

### Grilled Main Lobster 62

Clarified Butter, Grilled Asparagus

### Grilled Vegetables 24

Eggplant, Zucchini, Ho Farm Tomato, Red  
Bell Pepper, Asparagus, Seasonal Mushroom,  
Endive, Thyme-Rosemary Oil

### Hapu'upu'u 34

Hawaiian Seabass, Grilled Asparagus,  
Kalamata Olives Sauce

### Shutome 32

Fresh Caponata, Lemon-Capper Sauce

### Halekulani Signature Onaga 36

Chinese Vegetables, White Rice

### Ahi Steak 36

Arugula, Fennel Confit, Orange Supreme,  
Virgin Olive Oil, Tomato Sauce

### Black Tiger Shrimp 34

Grilled Shrimp, Broccolini Râpé Sauté

### Grilled Chicken Breast 28

Seasonal Vegetable Sauté, Thyme-Oil Sauce

### Veal Scaloppini 34

Veal, Seasonal Mushroom, Carrot Purée,  
Roasted Potato, White Wine

## APPETIZERS

### Breaded Brie

Thyme-Mango Purée

### Fried Calamari

Lime Tartar Sauce

### Beef Tartare, Piemonte Style

Gorgonzola, Parmesan, Green Apple  
and Celery Juice

## SOUPS

### Vine Ripened Kamuela Tomato Soup

Thyme Crème Fraîche, Pesto, Crouton

### Crema All'Aragosta

Kona Maine Lobster Bisque, Lemongrass

## SALADS

### House Salad

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

### Endive Salad

Endive, Arugula, Tomato Confit,  
Shaved Parmesan

### Spinach Salad

Baby Spinach, Strawberry, Goat Cheese,  
Balsamic Vinaigrette

## HALEKULANI SPECIALTIES 18

*Pancakes served with Butter and choice of Hawaiian Honey, Crown Maple Syrup or Coconut Syrup*

### Folded Banana Ricotta Pancake

Pastry Cream, Sautéed Banana  
with Maple Syrup

### Eggs Benedict

Poached Eggs, Canadian Bacon,  
English Muffin, Hollandaise Sauce

### Vanilla Bean Maui Macadamia Nut Pancake

Choice of Banana, Macadamia Nut Brittle  
or Blueberry

Applicable excise tax and gratuity are not included in the above prices. Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.