



DINNER

Starters

Trio of Poke, *limu ahi, citrus soy hamachi, sesame tako* 24

Local Ahi Sashimi, *grade 1 yellow fin tuna, daikon, pickled ginger* 24

Seared Fish Tacos, *avocado crema, micro greens, ho farm tomatoes* 22

Aloha Beer Poached Shrimp Cocktail, *wasabi cocktail sauce* 22

Local Ahi Poke, *grade 1 yellow fin tuna, soy, ogo, kukui nut,
green and white onion* 22

Hamachi Crudo, *calamansi ponzu, lomi tomato, onion and fresno chili* 24

Boneless Short Rib, *soy ginger lemongrass marinade* 20

Pulehu Tako Poke, *broiled octopus tossed with sesame oil, ogo, onion* 22

Crispy Calamari, *lemon, ponzu mayonnaise* 18

Coconut Shrimp, *mango-orange marmalade sauce* 20

Guava BBQ Chicken Wings, *tossed in kiawe flour and guava sauce* 22

Oysters on the Half Shell, *thai chili ponzu, masago, green onion* 20

Soup of the Day, *chef's creation* 9

Salads

Harvest, *local greens, tomato, olive, cucumber, hard boiled egg, sweet onion, feta cheese,
creamy papaya seed dressing* 20

Baby Romaine Tossed Caesar, *shaved parmesan, toasted baguette* 18

Butter Lettuce Wraps, *mushroom ragout, somen noodles, carrots, avocado, cucumber, miso and ginger
dressing* 18

Island Mixed Greens, *radish sprouts, kamuela cucumbers, carrots* 15

Main

Catch of the Day, *steamed rice, seasonal vegetables — Market Price*

Sauteed Salmon, *honshimiji mushrooms, thai red curry coconut milk* 32

Lawai'a Stew, *clams, mussels, octopus, fish, crab stewed in a
light saffron, tomato, garlic and lemongrass broth* 55

Halekulani Signature "Steamed Onaga," *choi sum, mustard cabbage,
shiitake mushroom, scallions, parsley, peanut oil, sesame oil, steamed rice — Market Price*

Huli Style Roasted Chicken, *taro sweet potato hash* 40

Braised Short Rib, *rich beef reduction, ulu-potato mash, and seasonal vegetables* 45

Hamburger or Cheeseburger, *lettuce, tomato, onion, french fries* 23

Spaghetti Bolognese, *tossed with olive oil & meat sauce, parmesan shavings* 24

Kiawe Infused Prime Rib, *au jus, seasonal vegetables* 49



DINNER MENU

Sides

Sauteed Mushrooms 10

Sauteed Seasonal Vegetables 10

Steamed Rice 5

French Fries 8

Desserts 11

Pineapple Cheesecake, rum caramel sauce

Chocolate Chiffon Cake, macadamia nut sauce

Key Lime Pie, lilikoi passion coulis

Halekulani's Coconut Cake, vanilla creme anglaise, raspberry coulis

Halekulani's House Made Gelato and Sorbet, (Choice of 2 flavors)

vanilla, chocolate, marshmallow, macadamia nut, lilikoi-mango, pineapple, and calamansi

From the Barista

Halekulani Blend 6

Cappuccino 8

Espresso 8

Latte, (iced or hot) 8

Caffe Affogato, espresso & rich vanilla gelato, cocoa powder 12

Teas by Harney & Sons 9

30th Anniversary Blend

Organic Assam

Organic English Breakfast

Organic Darjeeling

Chamomile

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

Applicable excise tax and gratuity are not included in the above prices.

For parties of 6 or more guests, a service charge of 18% will be applied.