

ORCHIDS

GOOD EVENING

APPETIZERS

Local Fresh Onaga Carpaccio 26
Ho Farms Tomato, Jalapeno, Chive
Red Hawaiian Salt, Lemon Olive Oil Dressing

Hawaiian Yellow Fin Ahi Tartare 28
Mint Cucumber Crème Fraîche Quenelle
Avocado Purée

Hamachi Crudo 28
Citrus Marinated Hamachi, Orange Supreme
Sea Asparagus, Pressed Watermelon

Prime Beef Filet Tartare 28
24-month aged Parmigiano-Reggiano
Lemon Zest, Truffle Aioli, Shaved Seasonal Truffle

Vine Ripened Kamuela Tomato Soup 18
Thyme Crème Fraîche, Pesto, Crouton

Keahole Lobster Bisque 19
Crème Fraîche, Lemongrass

House Salad 16
Mixed Greens, Tomato, Cucumber
Watermelon Radish, Balsamic Vinaigrette

Fresh Prawn Salad 24
Romaine Lettuce, Kamuela Tomato
Fennel Confit, Orange Supreme
Chef's Vinaigrette

Stracciatella Burrata Pugliese 24
Dehydrated Ho Farm Tomatoes, Arugula
Crouton, Black Hawaiian Sea Salt

Lobster Salad 33
Fresh Celery, English Peas, Asparagus
Baby Lettuce, Carrots

Asparagus Piemontese 24
Baked Asparagus, Shaved Seasonal Truffle
Puff Pastry, 24-month aged Parmesan Foam

Big Island Goat Cheese 19
Baby Lettuce, Caramelized Walnuts
Granny Smith Apple, Hazelnut Dressing

MID COURSE

Our Pasta is Made in-House Daily

Risotto ai Gamberi a Asparagi 39
Carnaroli Risotto, Prawns
Red Bell Pepper, Asparagus Tips

Spaghettoni alla Bottarga 38
Black Squid Ink Spaghettoni
Kamuela Tomato, Radicchio
Grated Bottarga

Risotto ai Funghi 39
Porcini Dust, Hudson Valley Foie Gras
Shitake Mushroom, Basil, Mozzarella
Parmesan, White Truffle Oil

Keahole Lobster Tagliatelle 49
San Marzano Tomato and a Hint of Curry

Lasagnette 42
Fazzoletti "Handkerchief" Pasta
Prawns, Scallops, Avocado, Lightly Spiced

Goat Cheese Raviolini 33
Seasonal Mushroom, Veal Jus
Rosemary, Parmigiano-Reggiano

ENTREES

Hapu'upu'u 43
Hawaiian Seabass, Asparagus Flan
Lemon-Caper Sauce

Branzino alla Mediterraneo 44
Sautéed Artichoke, Pearl Onions
Veal Jus

Grilled Octopus Gallega Style 44
Red Bell Pepper, Onion, Roast Potato
Cauliflower Purée, Smoked Paprika

Gamberoni Cappesante 48
Grilled Scallops & Shrimp, Fennel Confit
Roasted Tomato, Cambray Onion
Grilled Garlic Baguette

New York Strip 68
14 oz. New York Striploin, Potato Parmentier
White Pearl Onion, Maitake Mushroom

Prime Tenderloin Filet 69
8 oz. Grilled Filet, Portobello Confit
Hudson Valley Foie Gras, Barolo Reduction

TASTING MENU 155

Chef Testa's Five Course Prix Fixe

Hawaiian Yellow Fin Ahi Tartare
Mint Cucumber Crème Fraîche Quenelle
Avocado Purée

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

Branzino alla Mediterraneo
Sautéed Artichoke, Pearl Onions, Veal Jus

Prime Tenderloin Filet
4 oz. Grilled Filet, Portobello Confit
Hudson Valley Foie Gras, Barolo Reduction

The Tropics
White Chocolate Mousse with Kalamansi
Lychee Gelée & Pineapple Sponge Cake

ACCOMPANIMENTS 10

Truffle Parmesan Fries

**Mashed Potato Gratin
with Goat Cheese**

Sautéed Seasonal Mushrooms

Sautéed Broccolini

PRIX FIXE 110

Big Island Goat Cheese
Baby Lettuce, Caramelized Walnuts
Granny Smith Apple, Hazelnut Dressing

Vine Ripened Kamuela Tomato Soup
Thyme Crème Fraîche, Pesto, Crouton

New York Strip
10 oz. New York Striploin
Seasonal Mushrooms
or
Hapu'upu'u

Hawaiian Seabass, Asparagus Flan
Lemon-Caper Sauce

Halekulani's Signature Coconut Cake
Chiffon Cake
filled with Coconut-Amaretto Cream