

ORCHIDS

GOOD EVENING

APPETIZERS

Kona Kampachi Carpaccio  28
Ho Farms Tomato, Jalapeno, Chives,
Red Hawaiian Salt, Lemon Olive Oil Dressing
Tapioca Chips

Hawaiian Yellow Fin Ahi Tartare 29
Mint Cucumber Crème Fraîche Quenelle
Avocado Purée

Bone-Marrow Onaga "Crudo" 29
Lime Segment, Bubu Arare, Garlic Bread, Evo

Prime Beef Filet Tartare 29
24-month aged Parmigiano-Reggiano
Lemon Zest, Truffle Aioli,
Shaved Seasonal Truffle Crostini

Hamachi   29
Citrus Marinated Hamachi, Orange Supreme,
Sea Asparagus, Pressed Watermelon

Frutti di Mare "Seafood Medley"  34
Lobster Claw, Scallops, Mania Clams,
Black Tiger Prawns, Cuttlefish,
Peruvian Potato, Lemon Oil Dressing

Fresh Prawn Salad   28
Baby Mesclun, Orange Supreme,
Kamuela Tomato, Fennel Confit,
Chef's Vinaigrette

Vine Ripened Kamuela Tomato Soup 20
Thyme Crème Fraîche, Pesto, Crouton

Keahole Lobster Bisque 22
Cognac Crème Fraîche, Lemongrass

Burrata Cheese 25
Dehydrated Ho Farms Tomatoes, Arugula,
Crostini, Black Hawaiian Sea Salt

Lobster Salad 36
Fresh Celery, English Peas, Asparagus,
Baby Romaine, Carrots

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

Big Island Goat Cheese  22
Baby Mesclun, Caramelized Walnuts,
Granny Smith Apple, Hazelnut Dressing

House Salad  18
Mixed Greens, Tomatoes, Cucumbers,
Watermelon Radish, Balsamic Vinaigrette

TASTING MENU

165

Five-Course Specialty Items by Chef Testa

MID COURSE

Our Pasta is Made In-House Daily

Short Rib Ravioli 44
Served in Jus Reduction

Mushroom Risotto 44
Porcini Dust, Hudson Valley Foie Gras,
Seasonal Mushrooms, Basil, Mozzarella,
Parmesan, White Truffle Oil


Keahole Lobster Tagliatelle 51
San Marzano Tomatoes and a Hint of Curry

Spaghettoni Bottarga 42
Black Squid Ink Spaghettoni
Kamuela Tomato, Radicchio,
Grated Bottarga

Goat Cheese "Raviolini" 38
Seasonal Mushroom, Veal Jus,
Rosemary, Parmesan Cheese

Asparagus Prawn Risotto 41
Carnaroli Risotto, Prawns
Red Bell Pepper, Asparagus Tips

SEA

Hapu'upu'u  47
Hawaiian Seabass, Asparagus Flan
Lemon-Caper Sauce



Mediterranean Branzino 45
Sautéed Artichoke, Pearl Onions
Veal Jus


Grilled Scallops, Black Tiger Prawns 48
Grilled Scallops, Prawns, Fennel Confit
Roasted Tomato, Cambray Onion,
Grilled Garlic Baguette

Day Boat in Carta Fata 54
Catch of the Day, Scallops, Prawns,
Manila Clams, Fresh Tomato Sauce,
Kalamta Olives Bread,
Steamed Potato


CHEF'S FAVORITES

Lasagnette 46
Fazzoletti "Handkerchief" Pasta
Prawns, Scallops, Avocado, Lightly Spiced

Grilled Octopus Gallega Style   47
Red Bell Pepper, Onion, Roast Potato,
Cauliflower Purée, Smoked Paprika



Braised Beef Cheek  49
Sous Vide 72-Hour, Braised, Pearl Onion,
Roasted Baby Carrots, Potato Foam,
Crunchy Brussel Sprouts

LAND

Prime New York Striploin  56
10 oz. New York Striploin, Maitake Mushroom
Roasted Potato, Carrots Purée

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

Veal Loin Scalloppini 52
8 oz. Veal, Roasted Potatoes, Ali'i Mushroom,
Garlic White Wine Veal Jus

Roasted & Grilled Vegetable   32
Seasonal Vegetables
Marinated in Rosemary, Garlic Basil Oil

ACCOMPANIMENTS 12

Sautéed Seasonal Mushrooms
Sautéed Broccolini
Truffle Parmesan Fries
Mashed Potato Gratin with Goat Cheese



Wellness selection



gluten free

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.