

# ORCHIDS

GOOD AFTERNOON

## 2-COURSE MENU

Includes Entrée  
and Choice of Starter

## STARTERS

**Beef Tartare, Piemonte Style** <sup>GF</sup>  
Gorgonzola, Parmesan, Green Apple  
and Celery Juice

**House Salad** <sup>GF</sup>  
Mix Greens, Tomato, Cucumber,  
Watermelon Radish,  
Balsamic Vinaigrette

**Vine Ripened  
Kamuela Tomato Soup** <sup>GF</sup>  
Thyme Crème Fraîche, Pesto, Crouton

**Endive Salad** <sup>GF</sup>  
Endive, Arugula, Tomato Confit,  
Shaved Parmesan

## ENTREES

**Mozzarella di Bufala Campana  
& Prosciutto di Parma 18 Mesi** <sup>GF</sup> 34  
Imported Buffalo Mozzarella Campana,  
18-Month Aged Prosciutto di Parma

**Homemade Lasagnette** 35  
Fresh Chef Pasta, Kahuku Prawns,  
Scallops, Avocado, Lightly Spiced

**Black Tiger Shrimp** <sup>GF</sup> 38  
Grilled Shrimp, Broccolini Râpé Sauté

**Crab-Lobster Salad  
on Whole Wheat Croissant** 33  
Lobster, Crab Meat, Celery, Shallot,  
Chive, Lettuce, Mayonnaise, Mix Greens

**Maccheroni Bolognese** 32  
Homemade Macaroni Pasta,  
Classic Italian Ragu

**Baked Scottish Salmon** <sup>GF</sup> 36  
Celery Root Crusted Baby Bok Choy  
Soy Reduction

**Ahi Sandwiches** 36  
Furikake Crusted Ahi,  
Sesame Squid Ink Bun,  
Lettuce, Wasabi Aioli, Cole Slaw

**Gnocchi Portofino** 35  
Homemade Potato Gnocchi – Prawns  
Basil Pesto Tomato Cream

**Catch of the Day** <sup>GF</sup> 38  
Grilled Asparagus,  
Kalamata Olive Sauce

**Orchids Burger** 32  
8 oz. Prime Burger, Shiitake Sauté,  
Romaine, Tomato, Onion, Bacon,  
American Cheese, Guacamole

**Grilled Vegetables** <sup>GF</sup> 28  
Eggplant, Zucchini, Ho Farm Tomato,  
Red Bell Pepper, Asparagus,  
Seasonal Mushroom, Endive,  
Thyme-Rosemary Oil

**Roasted Cornish Hen** <sup>GF</sup> 33  
Seasonal Vegetable Sauté,  
Thyme-Oil Sauce

**Orchids Seafood Curry** <sup>GF</sup> 35  
Assorted Seafood, Jasmine Rice

**Scallopini di Vitello  
ai Funghi e Patate** 42  
Veal Scallopini, Seasonal Mushroom,  
Veal Jus and Roast Potato

## DESSERTS 13

**Halekulani's Signature Coconut Cake**  
Chiffon Cake, Coconut-Amaretto Cream

**Kona Espresso Tiramisu**  
Pistachio Anglaise and Candied Lemon

**Ginger Yogurt Brûlée**  
Organic Honeycomb and Ceylon Black Tea Mochi Gelato

**Gelato**  
Vanilla, Salted Caramel, Kona Coffee or Chocolate

**Dark Chocolate and Macadamia Nut Bar**  
Salted Caramel Gelato and Cherry

**Sorbets**  
Ruby Peach, Coconut, Wild Strawberry or  
Blood Orange

 Wellness 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 18% will be applied.  
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.