

aloha

MENU

starters

AHI CARPACCIO

*Thin Sheet of Hawaiian Tuna, Soy Lime Truffle Vinaigrette,
Seasonal Vegetables and Micro Greens*

salad

FARMERS MARKET

*Locally Sourced Organic Greens, Seasonal Produce,
Lilikoi Honey Vinaigrette, Candied Mac Nuts*

entree

SURF & TURF

*Grilled Beef Tenderloin,
Butter Lobster Tail, Creamy Mashed Potato,
Seasonal Vegetables, Demi Glace, and Lobster Sauce*

dessert

PANNA COTTA

*Coconut Haupia Panna Cotta, Toasted Coconut,
Fresh Pineapple, Papaya, Lava Dirt, Mango Sauce*

WHERE LAND MEETS SEA

The natural beauty and bounty inspires us every day! We are fortunate and grateful to live in such a beautiful place. The cuisine of Hawaii is fresh and abundant. We source locally grown products in all of our meals. The prized Ahi Tuna for the Pacific Ocean, Oahu Farm Raised Greens, Seasonal Vegetables, Big Island Grass fed Beef, Kona Kehole Lobster Tails, locally grown Pineapple and Papaya. This menu is a reflection of what Hawaii has to offer.

PLATED MENU

Pricing depends on the number of Guests,
plus a 20% service fee and 4.712% tax