



Dinner Course Menus

Menu 1

Manoa Lettuce

Vine Ripened Tomatoes, Sweet Maui Onions
and Tarragon Dressing

Big Eye Ahi

Artichoke, Hearts of Palm and Cherry Tomato Salad
with Béarnaise Sauce

Chocolate Pudding

Peanut Caramel and
Roasted "Apple Banana" Ice Cream

Selection of French Pressed Coffee or Tea

\$55.00



Menu 3

Hamachi Tartar

Tobiko Caviar, Soy Ginger Gelée and Shrimp Crackers

Filet Mignon

Ali Ii Mushrooms, Roasted Kabocha, Malbec Sauce

Lilikoi Crème Brûlée

Macadamia Nut Biscuit,
Vanilla Bean Ice Cream and Berries

Selection of French Pressed Coffee or Tea

\$67.00

Menu 2

Big Island Goat Cheese

Kalamata Olive Cake,
Tomato and Macadamia Nut Chutney

Onaga "Orchids Style"

Steamed Long Tail Snapper,
Shiitake Mushrooms, Green Onions,
Sizzled with Sesame Oil and Soy Sauce

Halekulani's Signature Coconut Cake

Chiffon Cake Filled with Coconut-Amaretto Cream
Finished with Whipped Cream and Shredded Coconut

Selection of French Pressed Coffee or Tea

\$61.00



Menu 4

Kona Kampachi

Thinly Pounded Kampachi, Fingerling Potato
and "Bagna Cauda"

Kahuku Shrimp Ravioli

Shimeji Mushrooms, Parmesan Sauce, Ogo Salad

Moi

Seared on Shaved Fennel, Baked Pearl Onions and Olives
with Ka'u Orange Vinaigrette

Chestnut Mont Blanc

Ginger Bavarian, Puffed Rice Crisp and Raspberry Coulis

Selection of French Pressed Coffee or Tea

\$75.00

**For parties of 10 or more guests we request that one set menu be selected
at least one week prior to the reservation date.**

Halekulani menus feature only trans-fat free selections.

For the comfort of all guests, please refrain from using cell phones in the dining room.

Applicable State Tax and 18% service charge are not included in the above prices.