

ORCHIDS

TASTING MENU 180

Chef's selection of Specialty items

Hawaiian Yellow Fin Ahi Tartare

Mint Cucumber Crème Fraîche Quenelle
Avocado Purée

Lasagnette

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

Mediterranean Branzino

Sautéed Artichoke, Pearl Onions, Veal Jus

Tenderloin Filet

Grilled Filet, Portobello Confit
Hudson Valley Foie Gras, Barolo Reduction

The Tropics

White Chocolate Mousse, Kalamansi
Lychee Gelée, Pineapple Sponge Cake

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

Hapu'upu'u

Hawaiian Seabass, Asparagus
Flan, Lemon-Caper Sauce

or

Prime New York Striploin

New York Striploin
Seasonal Mushrooms

Halekulani's Signature Coconut Cake

Chiffon Cake, Coconut-Amaretto Cream

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.

In our commitment to creating a sustainable environment, straws are available upon request.