



DINNER

Halekulani Bakery & Restaurant features a locally inspired menu highlighting ingredients from the bakery. The cuisine is light and healthy, accenting each natural component to a level of distinction and island sophistication. Quality, fresh, locally sourced ingredients are enhanced with unique, signature flavors and craft delicacies from the bakery.

FRESH BITES

Baby Mix Greens 14
Fresh Seasonal Fruits, Feta, Pomegranate Vinaigrette

Warabi and Opai Salad 16
Big Island Fiddlehead Fern, Red Onions, Tomatoes, Soy Vinaigrette

Hawaiian Yellow Fin 22
Ahi Poke
Maui Onions, Ogo, Inamona Nut, Green Onions, Sea Asparagus, Bubun Arare, Hawaiian Chili Pepper

Scallop Crudo 20
Hokkaido Day Boat Scallops, Housemade Pickled Cucumbers, Sea Asparagus, Jalapeno Dressing

Fresh Artichoke Tartine 15
Parmigiano-Reggiano and Gruyere, Herbs, Crème Fraiche, Housemade Tomato Chutney, Spinach Pesto on Grilled Sourdough

Steamed Clams 16
Miso Sake Nage, Toasted Baguette

SOUPS

Maui French Onion Soup 14
Caramelized Maui Onions, Herbs, Emmental, Parmigiano-Reggiano, Grilled Baguette

Salmon Chowder 12
House Smoked Salmon with Toasted Bacon Brioche

SANDWICHES

(Served with Choice of Green Salad or Housemade Fries)

Kona Lobster Roll 25
Dill, Tarragon, Spicy Aioli on Toasted Bacon Brioche
Suggested Pairing - Rubus White or Waikiki Brewing Hana Hou Hefe

Grilled Fish Sandwich 24
Anchote Marinated Catch of the Day with Jalapeno Salsa, Cilantro on Jalapeno and Pineapple Brioche Bun
Suggested Pairing - Rubus White or Casas del Bosque Pinot Noir

Halekulani Banh Mi 22
Soy Braised Pork Belly, Papaya Salad, Spicy Cilantro Dipping Sauce on Toasted French Bread
Suggested Pairing - Wirsching Silvaner or Waikiki Brewing Aloha Blonde

HB&R Burger 22
Half pound Prime Burger, Lettuce, Kamuela Tomato, Red Onions, Pepper jack Cheese, Bacon, Chipotle Garlic Aioli on Toasted Taro Bun
Suggested Pairing - Rubus Red or Kona Brewing Longboard Lager

ENTREES

Kaua'i Shrimp 36
Garlic White Wine Chili Sauce on Bed of Napa Slaw
Suggested Pairing - Selbach Riesling or Rubus White

Cioppino 32
Fisherman's Stew, Kaua'i Shrimp, Clams, Mussels, Catch of the Day with Saffron and Tomatoes, Toasted Baguette
Suggested Pairing - Âme du Vin Rose or Bosque Pinot Noir

Mushroom Crusted Monchong 36
Braised Daikon, Ginger Nage
Suggested Pairing - Macon Village Chardonnay or Bosque Pinot Noir

Braised Short Rib 36
with Red Wine Jus, Fennel Salad
Suggested Pairing - Castello Barbera d'Alba or Renato Ratti Nebbiolo

New York Steak 42
12 oz. Prime, Roasted Seasonal Mushroom, Compound Herb Butter
Suggested Pairing - Renato Ratti Nebbiolo or Nugan Cabernet Sauvignon

Moloka'i Venison Rack 45
Romesco and Spinach Sauce
Suggested Pairing - "Rubus" Grenache Syrah or Nugan Cabernet Sauvignon

ON THE SIDE 6

Roasted Baby Vegetables
Roasted Garlic Potato Puree
Housemade Fries

SOMETHING SWEET

Pastry - 11
Lilikoi Chocolate Bar with Exotic Coulis
Macadamia Nut "Ipu" with Caramel Sauce
Blood Orange and Lychee Creamsicle with Candied Lemon Gelato
Mango Hazelnut Éclair with Chocolate Gelato

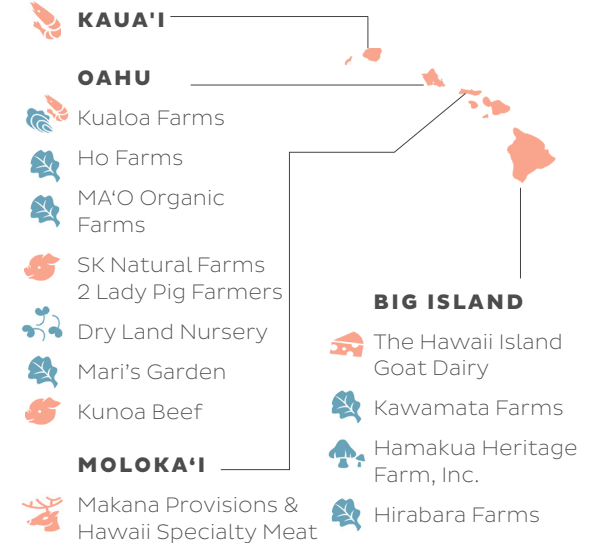
Gelato & Ice - 9

CREAMS
Vanilla, Chocolate, Kona Coffee, Mango, Macadamia Nut

SORBETS
Lychee, Pineapple, Strawberry Kaffir

- CHEF'S SPECIALTY

LOCAL INGREDIENTS



Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Applicable excise tax and gratuity are not included in the above prices. For parties of 6 or more, a service charge of 18% will be applied.