



DINNER MENU

Starters

Trio of Pupus, *local ahi poke, shrimp cocktail, hamachi sashimi* 24

Local Ahi Poke, *grade 1 yellowfin tuna, ogo seaweed, roasted kukui nut, green and white onion* 22

Shrimp Cocktail, *traditional cocktail sauce* 18

Hamachi Sashimi, *japanese yellowtail, yuzu kosho* 24

Local Ahi Sashimi, *grade 1 yellowfin tuna, daikon, pickled ginger* 24

Washington Goosepoint Oysters, *chili pepper water, lemon* 19

Tempura Maine Lobster Tacos, *avocado crema, micro greens, ho farms tomatoes* 28

Crispy Japanese Calamari, *fried parsley, lemon, ponzu mayonnaise* 16

Coconut Shrimp, *mango-orange marmalade sauce* 16

Halekulani Coffee Rubbed Ribeye, *watercress bouquet* 20

Chef's Soup of the Day 9

Salads

Tossed Caesar Salad, *shredded parmesan, pita croutons* 14

Cobb Salad, *local greens, chicken, feta cheese, cucumber, tomato, avocado, bacon, edamame, hard-boiled egg, white wine vinaigrette* 16

Manoa Lettuce, Hamakua Tomato & Maui Onion Salad, *tarragon vinaigrette* 14

Island Mixed Greens Salad, *local mixed greens, radish sprouts, kamuela cucumbers, watercress, carrot curls* 14

Main

12 oz. Roasted U.S. Prime Rib, *au jus, potato, seasonal vegetables* 49

10 oz. Striploin Steak, *béarnaise sauce, potato, seasonal vegetables* 49

Catch of the Day, *steamed rice, seasonal vegetables* — Market Price

Baked Kona Lobster, *herb lemon butter* 59

Halekulani Signature "Steamed Onaga," *braised baby bok choy, shiitake mushroom, green onions, cilantro, peanut & sesame oil, steamed rice* — Market Price

Lau Lau Chicken, *chicken, bacon, taro leaves, pineapple tomato relish, steamed rice* 24

Kalua Pork Sliders, *napa cabbage, swiss cheese, taro roll, french fries* 26
Hamburger or Cheeseburger, *lettuce, tomato, onion, french fries* 22
Spaghetti Bolognese, *tossed with olive oil & meat sauce, parmesan cheese* 24

Sides

Sautéed Asparagus 9

Sautéed Mushrooms 9

French Fries 8

Steamed Rice 5

Desserts 11

Pineapple Cheesecake, *rum caramel*

Chocolate Chiffon Cake, *macadamia nut sauce*

Key Lime Pie *lilikoi passion coulis*

Halekulani's Coconut Cake, *vanilla crème anglaise, raspberry coulis*

Halekulani's House Made Gelato and Sorbet, *vanilla, chocolate, marshmallow, macadamia nut, lilikoi-mango, pineapple, calamansi*

From the Barista

Halekulani Blend 6

Cappuccino 8

Espresso 8

Latte (Iced or Hot) 8

Caffe Affogato, *espresso & rich vanilla ice cream, coco powder* 12

Teas *by Harney & Sons* 9

30th Anniversary Blend

Organic Assam

Organic English Breakfast

Organic Darjeeling

Chamomile

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.