



LUNCH

Starters

- Acai Papaya Boat**, assorted berries, banana and granola 18
- Local Ahi Sashimi**, grade 1 yellow fin tuna, daikon, pickled ginger 24
- Aloha Beer Poached Shrimp Cocktail**, wasabi cocktail sauce 22
- Pulehu Tako Poke**, broiled octopus tossed with sesame oil, ogo, onion 22
- Local Ahi Poke**, grade 1 yellow fin tuna, soy, ogo, kukui nut,
green and white onion 22
- Coconut Shrimp**, mango-orange marmalade sauce 20
- Guava BBQ Chicken Wings**, tossed in kiawe flour and guava sauce 22
- Crispy Calamari**, lemon, ponzu mayonnaise 18
- Soup of the Day**, chef's creation 9

Salads

- Baby Romaine Tossed Caesar**, shaved parmesan, toasted baguette 18
- Island Mixed Green**, radish sprouts, kamuela cucumbers, carrots 15
- Butter Lettuce Wraps**, mushroom ragout, somen noodles, carrots, avocado, cucumber,
miso and ginger dressing 18
- Harvest**, local greens, tomato, olive, cucumber, hard-boiled egg, sweet onion, feta cheese
creamy papaya seed dressing 20

With Salads

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|--------------------------|--------------------------|----------------------|
| Local Ahi Poke 22 | Chicken Breast 15 | Seared Ahi 22 |
| Grilled Prawns 18 | Half Avocado 8 | Crab Salad 22 |

Main

- Sauteed Salmon**, honshimiji mushrooms, thai red curry coconut milk 32
- Catch of the Day**, steamed rice, seasonal vegetables — Market Price
- Ginger Pesto Crusted Tofu**, asian ragout of mushrooms, green onion, cilantro,
sweet soy drizzle 24
- Huli Style Roasted Chicken**, taro sweet potato hash 30
- Spaghetti Bolognese**, tossed with olive oil & meat sauce, parmesan shavings 24
- Loco Moco**, braised short rib, sunny side up egg, local stew gravy, house made kimchee, steamed white
rice 34
- New York Striploin**, koji miso demi glaze, seasonal vegetables and ulu-potato mash 38



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Sandwiches & Burgers

served with your choice of french fries or mixed greens salad

Spinach Tortilla Vegetable Wrap, avocado, tomato, mushrooms, bell pepper,
shredded carrots, sun-dried tomato 22

Smoked Salmon Avocado Toast, open faced with arugula, and olive caper tapenade 24

Toasted Club Sandwich, turkey, bacon, avocado, lettuce, tomato, mayonnaise 23

Halekulani Signature "Joy's Special," crab meat salad, avocado, bacon, lettuce,
whole wheat bread 27

Kalua Pork Hoagie, pulled pork, shredded slaw, lomi tomato, swiss cheese 23

Broiled Fish Sandwich, house made bun, sambai zuke tartar sauce, lettuce, tomato 24

Furikake Tempura Aloha Beer Batter Lobster Hoagie, masago remoulade, asian slaw 28

Hamburger or **Cheeseburger**, lettuce, tomato, onion, sesame seed bun 23

Desserts 11

Pineapple Cheesecake, rum caramel sauce

Chocolate Chiffon Cake, macadamia nut sauce

Key Lime Pie, lilikoi passion coulis

Halekulani's Coconut Cake, vanilla creme anglaise, raspberry coulis

Halekulani's House Made Gelato and Sorbet (choice of 2 flavors)

vanilla, chocolate, marshmallow, macadamia nut, lilikoi-mango, pineapple, and calamansi

From The Barista

Halekulani Blend 6

Cappuccino 8

Espresso 8

Latte, (iced or hot) 8

Caffe Affogato, espresso & rich

vanilla gelato, cocoa 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.