



## LUNCH MENU

### Starters

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

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

**Hamachi Sashimi**, japanese yellowtail, yuzu kosho 24

**Shrimp Cocktail**, traditional cocktail sauce 18

**Coconut Shrimp**, mango-orange marmalade sauce 16

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

**Chef's Soup of the Day** 9

### Salads

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

**Cobb Salad**, local greens, chicken, feta cheese, cucumber, tomato, avocado, bacon,  
hard-boiled egg, white wine vinaigrette 20

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

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

### With Salads

**Local Ahi Poke** 18

**Chicken Breast** 12

**Seared Ahi** 18

**Grilled Shrimp** 12

**Half Avocado** 8

**Crab Salad** 18

### Sandwiches & Burgers

*served with your choice of french fries or mixed greens salad*

**Vegetable**, lettuce, cucumber, tomato, avocado, multi-grain bread 21

**Smoked Salmon Tartine**, lemon cream cheese, cucumber, capers, onion, rye bread 23

**Club Sandwich**, turkey, bacon, avocado, lettuce, tomato, mayonnaise,  
toasted white bread 23

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

**Fish Sandwich**, aloha blonde beer battered, wasabi-tobiko aioli, pickled celery 22

**Crispy Mangrove Soft Shell Crab**, grilled hoagie, bacon-chive mayonnaise, local greens,  
hamakua tomatoes 20

**Roast Beef Dip**, melted swiss cheese, grilled hoagie, natural au jus 22

**Hamburger** or **Cheeseburger**, lettuce, tomato, onion, sesame seed bun 22



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### Main

- Grilled Atlantic Salmon**, *tobiko aioli, soy glaze, steamed rice, seasonal vegetables* 32  
**Catch of the Day**, *steamed rice, seasonal vegetables — Market Price*  
**Red Lentil Curry**, *chicken, steamed rice, pineapple mango chutney* 24  
**Chicken Lau Lau**, *bacon, taro leaves, pineapple and tomato relish, steamed rice* 24  
**Spaghetti Bolognese**, *tossed with olive oil & meat sauce, parmesan cheese* 24  
**Loco Moco**, *local island favorite created in hilo, hawaii—beef patty, steamed rice, fried egg, grilled asparagus, king mushroom gravy* 28  
**New York Striploin**, *8 oz, herb garlic butter, roasted potatoes, seasonal vegetables* 34

### 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.