

ORCHIDS

GOOD AFTERNOON

2-COURSE MENU

includes Entrée
and choice of Appetizer, Soup, Salad
or Dessert
(excluding Specialty items)

ENTRÉES

Caesar Salad with Crab Meat 32

Romaine, Croutons, Parmesan Cheese,
Caesar Dressing

Orchids Chef Salad 26

Kahuku Shrimp, Romaine Lettuce
Kamuela Tomato, Fennel Confit
Orange Supreme, Chef's Vinaigrette

Crab-Lobster Salad on Whole Wheat Croissant 32

Lobster, Crab Meat, Celery, Shallot
Chive, Lettuce, Mayo, Mix Greens

Orchids Burger 26

8 oz. Prime Burger, Shiitake Sauté, Romaine
Tomato, Onion, Bacon, American Cheese
Guacamole

Orchids Seafood Curry 28

Assorted Seafood, Jasmine Rice

Homemade Lasagnette 30

Fresh Chef Pasta, Kahuku Prawns, Scallops
Avocado, Lightly Spiced

Maccheroni Bolognese 27

Homemade Macaroni Pasta,
Classic Italian Ragu

Tagliolini Alle Vongole 29

Homemade Tagliolini, Clams, Cherry Tomato
Zucchini, White Wine Sauce

Penne Pomodoro Basilico 26

Homemade Penne Pasta, Fresh Tomato Sauce
Mozzarella, Basil

Grilled Kona Lobster 62

Clarified Butter, Grilled Asparagus

Grilled Vegetables 24

Eggplant, Zucchini, Ho Farm Tomato, Red
Bell Pepper, Asparagus, Seasonal Mushroom
Endive, Thyme-Rosemary Oil

Hapu'upu'u 34

Hawaiian Seabass, Grilled Asparagus
Kalamata Olives Sauce

Mahi Mahi 32

Fresh Caponata, Lemon-Caper Sauce

Halekulani Signature Onaga 36

Chinese Vegetables, White Rice

Ahi Steak 36

Arugula, Fennel Confit, Orange Supreme
Virgin Olive Oil, Tomato Sauce

Black Tiger Shrimp 34

Grilled Shrimp, Broccolini Râpé Sauté

Grilled Chicken Breast 28

Seasonal Vegetable Sauté, Thyme-Oil Sauce

Veal Scaloppini 34

Veal, Seasonal Mushroom, Carrot Purée
Roasted Potato, White Wine

APPETIZERS

Breaded Brie

Thyme-Mango Purée

Fried Calamari

Lime Tartar Sauce

Beef Tartare, Piemonte Style

Gorgonzola, Parmesan, Green Apple
and Celery Juice

SOUPS

Vine Ripened Kamuela Tomato Soup

Thyme Crème Fraîche, Pesto, Crouton

Crema All'Aragosta

Kona Lobster Bisque, Lemongrass

SALADS

House Salad

Mix Greens, Tomato, Cucumber
Watermelon Radish, Balsamic Vinaigrette

Endive Salad

Endive, Arugula, Tomato Confit
Shaved Parmesan

Spinach Salad

Baby Spinach, Strawberry, Goat Cheese
Balsamic Vinaigrette

HALEKULANI SPECIALTIES 18

Pancakes served with Butter and choice of Hawaiian Honey, Maple Syrup or Coconut Syrup

Folded Banana Ricotta Pancake

Pastry Cream, Sautéed Banana

Eggs Benedict

Poached Eggs, Canadian Bacon,
English Muffin, Hollandaise Sauce

Vanilla Bean Pancake

with Banana-Macadamia Nut Brittle
or Blueberry

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.