

- Pupus -

Seafood Galore

king crab legs, tiger shrimp, green lip mussels, snow crab claws
mango cocktail sauce

\$26

Asian Gravlax and Crispy Wonton

Napoleon

with asian slaw

\$18

Ahi Sampler

sashimi, black and blue,
ahi crostini, truffle oil, black sea salt

\$20

Variation of Hawaiian Pupus

sweet prawn cocktail, spicy chicken,
spring roll, grilled salmon ume musubi

\$24

Escargots in Puff Pastry

sautéed escargots, hamakua
mushrooms

herb garlic white wine sauce

\$18

- Fresh Start -

Plumeria Beach House Salad

papaya, 'nalo greens,
papaya seed vinaigrette

\$12

Antipasto

thinly sliced prosciutto and salami,
chopped romaine,
north shore vine-ripen cherry tomatoes,
pickled peppers

\$20

Hearts of Romaine Salad

caesar dressing, anchovies
parmigiano cheese, focaccia croutons

\$12

add chicken \$18

add fresh catch of the day Market Price

Blackened Ahi Salad with Yuzu

Ranch Dressing

avocado relish and smoky wonton

\$20

- Bowls and Broths -

Won Ton Soup

ramen noodles, pork and shrimp dumplings, shrimp tempura
barbeque pork, asian vegetables

\$20

Soup of the Day

chef's daily creation

\$10

Maui Onion Soup

sweet bread crouton, swiss cheese

\$10

- Lighter Side -

Plumeria Fish Tacos

cabbage, tomatoes, cilantro,
onions spicy remoulade,
soft corn or flour tortilla

\$16

Grilled Lobster Salad

'nalo greens, asparagus,
fresh hearts of palm,
citrus vinaigrette

\$28

*prices do not include applicable state tax and gratuity
service charge of 17% will be added to checks for parties of 7 guests or more
a \$2 surcharge will be added to all split dishes*

- Entrées -

"Hawaiian Style" Braised

Kurobuta Pork

sweet potato taro puree

lomi-lomi tomato

\$28

Homestyle Pot Pie

free range chicken, garden vegetables

hamakua mushrooms

rich gravy, baked in pastry

\$25

Kahala Surf and Turf

black angus filet mignon, lobster
béarnaise sauce, red wine demi
mashed potatoes

\$45

Grilled Black Angus Filet Mignon

sautéed hamakua mushrooms

port demi, yukon wedge fries

\$32

Black Angus NY Steak 10oz

kahala steak butter, port demi glace

morel smashed potatoes

\$32

Rosemary and Hawaiian Salt

Roasted Half Chicken

mashed potatoes

\$28

- Fresh Ocean Catch -

Crab and Clam Boil

butter poached hawaiian white crab, king crab,
clams, black mussels, sweet prawns,
fresh catch, corn, potatoes

\$34

Spicy Garlic Prawns

lemon grass ginger scented jasmine rice

\$26

Peanut Miso Glazed Butterfish

wok fried vegetables, steamed matsuri rice

\$28

Hong Kong Style

Steamed Pacific Catch

wok fried vegetables, steamed matsuri rice

Market Price

- Vegetables and Starches -

baked idaho potato

\$4

mashed potatoes

\$4

brown rice

\$5

steamed matsuri rice

\$4

yukon wedge fries

\$5

wok fried vegetables

\$5

steamed broccoli

\$5

asparagus

\$5

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