

VEGETARIAN ALA CARTE

All Lunches and Dinners include Lavosh and Rolls

Starter

Traditional Gazpacho

\$13.00++



Waimanalo Mixed Greens, Ho Farm Tomatoes, Maui Onions, Cucumbers and Carrots

House Shallot Vinaigrette

\$13.00++



Fried Tofu Salad, Carrots, Maui Onions, Green Onions

Creamy Oriental Dressing

\$13.00++



Asian Watercress Salad with Sesame Vinaigrette

\$13.00++



Soba Noodle Salad

Asian Nalo Greens, Eggplant, Japanese Cucumber, Bell Peppers, Carrots, Green Onions

Roasted Sesame Seed Vinaigrette

\$14.00++



Vegetarian Summer Roll with Green Papaya Salad

\$15.00++



Bun Chay

Vietnamese Rice Noodles with Shredded Carrots, Cucumber, Mint and Cilantro

Roasted Peanuts

\$18.00++



Wok Fried Shiitake Mushrooms and Tofu

with Tamari and Mirin Glaze on Crispy Rice Noodles

\$15.00++

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Issued December 1, 2017, menus & pricing are valid until December 31, 2018. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**consuming raw or undercooked fish that has not been frozen may increase the risk of infection

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Entrée

Kabocha Pumpkin Ravioli with Roasted Garlic Cream

\$32.00++



Sautéed Gnocchi with Hamakua Shimeji Mushrooms

Savory Marinara Sauce

\$32.00++



Balsamic Marinade Grilled Vegetables and Seasonal Squash Polenta

\$32.00++



Vegetarian Mapo Tofu, Wild Mushrooms, Eggplant

Long Grain Rice

\$32.00++



Roast Cauliflower Steak, Dahl

Cumin Indian Pilaf

\$36.00++



Hamakua Mushrooms

Fettuccini, Confit Ho Farm Tomatoes, Spinach, and Garlic

\$37.00++



Broiled Portobello Mushrooms

Orzo, Confit Ho Farm Tomatoes, Asparagus, Black Truffle

\$52.00++



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Desserts

Fresh Fruit Sorbet

Seasonal Berries



Kahala Fruit Martini

Lime Essence, Lilikoi Sorbet



Seasonal Fruit Tart

Tropical Sorbet



Coconut Haupia

with Li Hing Mui Pineapple Compote



Roasted Pineapple Mango Sorbet



All Desserts

\$17.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
and Selection of Fine Teas

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