

Kama'aina Thursdays at The Kahala

We will be offering a special menu selection that includes our salad bar and dessert buffet, with your choice of entrée.

\$45.00 plus tax and gratuity per person

Please select one entrée of your choice:

Roasted Rosemary Semi Boneless “Shelton” Chicken

pan roasted chicken jus | farmer's vegetable
roasted garlic red potatoes *GF DF EF*

Jumbo Prawn Tempura

eggplant | carrot | sweet potato | zucchini | tempura sauce
steamed rice *NF*

Hoisin Black Bean Marinated Lamb Loin Chop

farmer's vegetable | steamed rice *NF*

Steamed Catch of the Day Hong Kong Style

soy ginger jus | asian vegetables | steamed rice *NF DF EF*

Sautéed Lemon Garlic Shrimp

farmer's vegetable *GF NF EF*

Kalbi Style Boneless Short Rib of Beef

asian vegetable | steamed rice | furikake *NF DF EF*

Miso Glazed Butterfish (Black Cod)

asian vegetable | steamed rice *NF DF*

Baked Maine Lobster Tail with Macadamia Nut Butter

farmer's vegetable | potato puree *EF*

Wine Pairings to Complement your Meal

gondolino, prosecco, veneto, italy 15/65

wairau river, sauvignon blanc, marlborough 17/59

william fevre, chablis, france 19/75

trefethen, chardonnay, napa valley 20/99

au bon climat, pinot noir, santa barbara 20/79

quivira dry creek, zinfandel, sonoma 20/69

obsidian ridge, cabernet sauvignon, lake county 19/75

service charge of 18% will be added to checks for parties of 6 guests or more.

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

Plumeria Beach House A la Carte

Soups and Appetizers

Lobster and Butternut Squash Bisque 15
*main lobster meat | candied bacon | Hawaiian sweet bread croutons
lemon basil oil | pumpkin seeds NF*

Chicken Orzo Soup 12
*braised chicken | onion | celery | carrots | orzo pasta | fresh herbs
hearty chicken broth NF DF*

Kahala Heirloom Seafood Gazpacho 18
crab | shrimp | scallop | avocado | cucumber | crème fraiche GF NF EF

Braised Brussel Sprouts 12
soy wasabi mayo | furikake NF DF

Crispy Ahi Spring Rolls 20
sweet chili grain mustard yuzu sauce | upcountry greens | confetti slaw NF DF

Grilled Olive Oil and Herb Artisan Bread 20
spinach artichoke olive and crab gratin | assorted crudité NF

Macadamia Crusted Brie En Croute 14
*artisan sourdough | mac nut brown sugar and brown butter crust
poha berry compote*

Seafood Cocktail 30
*lobster tail | jumbo prawn | mussel | crab leg | oysters | grilled lemon
sweet chili wasabi cocktail sauce | calypso sauce | seasonal mignonette GF NF DF*

Entrees

Roasted Rosemary Semi Boneless "Shelton" Chicken 28
*pan roasted chicken jus | farmer's vegetable | roasted garlic red potatoes
NF DF EF*

Jumbo Prawn Tempura 30
*eggplant | carrot | sweet potato | zucchini | tempura sauce
steamed rice NF*

Hoisin Black Bean Marinated Lamb Loin Chop 29
farmer's vegetable | steamed rice NF

Steamed Catch of the Day Hong Kong Style 28
soy ginger jus | asian vegetables | steamed white rice NF DF EF

Sautéed Lemon Garlic Shrimp 30
farmer's vegetable GF NF EF

Kalbi Style Boneless Short Rib of Beef 28
asian vegetable | steamed rice | furikake NF, DF, EF

Miso Glazed Butterfish (Black Cod) 30
asian vegetable | steamed rice NF DF

Baked Maine Lobster Tail with Macadamia Nut Butter 32
farmer's vegetable | potato puree EF

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