

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

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.*