

# *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:*

## **Semi-Boneless "Pulehu" Half Chicken**

soy sherry marinade | farmer's vegetable  
molokai sweet potato and corn hash *NF, DF, EF*

## **Spaghetti fra Diavolo**

jumbo prawns | smoked sausage | wild mushrooms  
spicy garlic marinara *NF*

## **Mango Mustard Crusted NZ Lamb Rack**

farmer's vegetable | yukon puree *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 | lemongrass ginger rice *GF, NF, EF*

## **Kalbi Style Boneless Short Rib of Beef**

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

## **Toyomansi Pork Chop**

soy calamansi black pepper and garlic marinade | tomato onion salad  
steamed rice *NF, DF, EF*

## **Miso Glazed Butterfish (Black Cod)**

asian vegetable | steamed rice *NF, DF*

## **Half Roasted Maine Lobster with Macadamia Nut Butter**

farmer's vegetable | yukon puree *EF*

## *Wine Pairings to Complement your Meal*

gondolino, prosecco, veneto italy 16/65

rose, lucien albrecht brut, france 17/80

sauvignon, blanc wairau river, marlborough 15/60

chablis, william fevre, france 19/70

chardonnay, trefethen, napa valley 20/90

pinot noir, au bon climat, santa barbara 18/70

zinfandel, quivira dry creek, sonoma 18/75

cabernet sauvignon, obsidian ridge, lake county 18/70

*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*

- French Onion Gratin 10  
local sweet bread crostini | cave aged gruyere | provolone *NF*
- Chilled Melon & Midori Soup 11  
fruit relish | mint *GF, NF, EF*
- Pacific Seafood Chowder 12  
fresh assorted seafood | tobiko | ogo *GF, NF, EF*
- Prawn & Scallop Dynamite Bowl with Ahi Poke 23  
spicy mayo | tobiko | kabayaki | furikake | sushi rice *NF, DF*
- Edamame & Shishito Peppers 11  
soy ginger chili garlic sauce | crispy garlic *NF, DF*
- Kalbi Tacos 12  
cilantro kimchi | citrus slaw *NF*
- Seafood Cocktail 30  
assorted fresh seafood | sweet chili wasabi cocktail sauce | calypso sauce  
ponzu mignonette *NF, DF*
- Clams & Mussels 20  
lemongrass coconut broth | taro | baby heirloom tomato | sweet onion  
thai basil *GF, NF, DF, EF*

## *Entrees*

- Semi-Boneless "Pulehu" Half Chicken 28  
soy sherry marinade | farmer's vegetable | molokai sweet potato and corn hash  
*NF, DF, EF*
- Spaghetti fra Diavolo 30  
jumbo prawns | smoked sausage | wild mushrooms | spicy garlic marinara *NF*
- Mango Mustard Crusted NZ Lamb Rack 29  
farmer's market vegetable | yukon puree *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 market vegetable | lemongrass ginger rice *GF, NF, EF*
- Kalbi Style Boneless Short Rib of Beef 28  
asian vegetable | steamed white rice | furikake *NF, DF, EF*
- Toyomansi Pork Chop 34  
soy calamansi black pepper and garlic marinade | tomato onion salad  
steamed rice *NF, DF, EF*
- Miso Glazed Butterfish (Black Cod) 30  
asian vegetable | steamed white rice *NF, DF*
- Half Roasted Maine Lobster with Macadamia Nut Butter 34  
farmer's market vegetable | yukon puree *EF*

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