

Plumeria Beach House

Appetizers

Brussels Sprouts 10

chili garlic glaze | yuzu aioli *GF, NF*

Edamame & Shishito Peppers 11

soy ginger chili garlic sauce | crispy garlic *NF, DF*

Clams & Mussels 20

lemongrass coconut broth | taro | baby heirloom tomato | sweet onion | thai basil
GF, NF, DF, EF

Kalbi Tacos 12

cilantro kimchi | citrus slaw *NF*

Seafood Cocktail 30

lobster tail | jumbo prawn | mussel | crab leg | oysters
sweet chili wasabi cocktail sauce | calypso sauce | ponzu mignonette *NF, DF*

Prawn & Scallop Dynamite Bowl with Ahi Poke 23

spicy mayo | tobiko | kabayaki | furikake | sushi rice *NF, DF*

Soups and Salads

Pacific Seafood Chowder 12

fresh assorted seafood | tobiko | ogo *GF, NF, EF*

Chilled Melon & Midori Soup 11

fruit relish | mint *GF, NF, EF*

French Onion Gratin 10

local sweet bread crostini | caved aged gruyere | provolone *NF*

Baby Kale Caesar 13

kale | parmesan | lemon and roasted garlic dressing | taro bread crostini
marinated white anchovies *NF*

Heirloom Tomato & Marinated Ciliegne Mozzarella 14

basil oil | white balsamic vinaigrette | crisp quinoa *GF, NF, EF*

Kahala Wedge Salad 14

pickled red onions | guava wood smoked blue cheese | candied bacon
toy box tomatoes | grilled green onion dressing *GF, NF, EF*

Baby Romaine Lettuce & Citrus Salad 15

shaved red onions | feta cheese | pomegranate seeds | candied walnuts |
pomegranate and 'ōhi'a lehua honey vinaigrette *GF, NF, EF*

add to any salad – chicken 6 | jumbo prawns 12 | fresh catch 12

Noodles and Pasta

Spaghetti fra Diavolo 30

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

Lobster Ramen 33

six minute egg | bean sprouts | menma | green onion | kizami nori
lobster corn and shiitake mushroom dumplings *NF, DF* | add char siu 3

*GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free
prices do not include applicable state tax and gratuity.*

Dinner Menu

Land and Sea

Semi-Boneless "Pulehu" Half Chicken 28

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

Toyomansi Pork Chop 34

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

Patagonian White Fish 36

takana | bacon | shichimi | ginger sake broth | toasted sesame oil | steamed rice
NF, DF, EFF

Aka Miso Braised Beef 36

natural jus | edamame and taro cassoulet | crispy shimeji mushrooms *NF, DF*

Daily Fresh Catch MP

please inquire with your server on today's preparation

8 oz CAB New York Steak 42

farmer's vegetable | kabayaki glaze | chimichurri ponzu | crispy shimeji mushrooms
steamed rice *NF, DF*

Additions

Steamed Rice 4 *GF, NF, DF, EF*

Brown Rice 4 *GF, NF, DF, EF*

Wild Rice 6 *GF, NF, DF, EF*

Potato Puree 4 *GF, EF*

Baked Potato 4 *GF, NF, DF, EF*

Seasonal Farmer's Market Vegetables 6 *GF, NF, DF, EF*

Grilled or Steamed Asparagus 6 *GF, NF, DF, EF*

Sautéed or Steamed Broccoli 5 *GF, NF, DF, EF*

Sautéed Wild Mushrooms 10 *GF, NF, DF, EF*

Desserts

Kahala Macadamia Nut Brownie Sundae 12

vanilla ice cream | warm chocolate sauce | candied macadamia nuts
maraschino cherry

Kona Coffee Cheesecake 12

salted caramel | hazelnut streusel | macadamia nut ice cream

Island Decadence 12

passion fruit mousse | chocolate flourless cake | white chocolate guava glaze
coconut tulle *NF*

Tahitian Crème Brulee 12

caramelized pomegranate molasses | coconut shortbread cookie | seasonal berries *NF*

Sweet Bread Pudding 12

caramel sauce | macadamia nut ice cream

Ice Cream 10

vanilla | chocolate | coffee | macadamia nut

Sorbet 10

mango | guava | lilikoi (passion fruit) | coconut *GF, NF, DF*

*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.*