

~ plumeria beach house lunch menu ~

~ starters ~

KALUA TURKEY QUESADILLA 12 sweet ewa onions, kale, big island goat cheese, tomato salsa, guacamole <i>EF</i>	SAVORY CLAMS WITH FENNEL GROUND PORK 18 fresh manila clams, chili flakes, white wine, smoked paprika, grilled baguette <i>NF, EF</i>
AHI POKE WITH WONTON CHIPS 18 fresh ahi, green onions, ogo, chili flakes, hawaiian salt, sesame oil, sriracha aioli, avocado <i>NF, DF</i>	MEZZE WITH FRIED CHICK PEAS 16 grilled naan, kahala made hummus, kalamata olives, cucumbers, red peppers, artichoke hearts, grilled eggplant, feta, balsamic reduction <i>NF, EF</i>
SPICY AHI SUMMER ROLL 18 avocado, green papaya salad, chili dipping sauce <i>DF, EF</i>	

~ soups and salads ~

PACIFIC SEAFOOD CHOWDER 12 fresh assorted seafood, tobiko, ogo <i>GF, NF, EF</i>	BEACH HOUSE SALAD 18 soy braised pork belly, grilled jumbo prawns, grapefruit, quinoa, roasted kabocha, grilled kahuku corn, ho farms tomato vinaigrette <i>NF, EF</i>
CHICKEN PAPAYA SALAD 18 in papaya half, complemented by fruits <i>GF, NF, DF</i>	SEASONAL 'NALO GREEN SALAD 12 garden fresh vegetables, papaya seed vinaigrette <i>GF, NF, DF, EF</i> add grilled chicken 6, grilled prawns 12, fresh island catch MP
BUCKWHEAT NOODLES & TEMPURA 18 prawn-kimchi, kabocha squash, green bean tempura, shiitake mushrooms, bok choy, savory shrimp broth	KALE & ROMAINE CAESAR SALAD 13 parmesan-garlic grilled baguette, white anchovies, caesar dressing, parmesan <i>NF</i>
HAWAIIAN AHI NICOISE SALAD 16 ahi poached in herbed olive oil, 7 min boiled egg, served chilled with 'nalo greens, ho farms tomatoes, avocado, green beans, roasted hamakua mushrooms, nicoise olives, baby potatoes, citrus vinaigrette <i>GF, NF, DF</i>	CHINESE CHICKEN SALAD 16 romaine lettuce, won bok, bean sprouts, crispy won tons, roasted sesame dressing <i>NF, DF</i>

~ big bites ~

THE KAHALA BURGER 21 kahala beef patty, pineapple bacon chutney, white cheddar, horseradish sour cream, watercress, tomato, toasted bun, seasoned fries <i>NF</i>	ROAST CHICKEN POT PIE 22 served in a savory puff pastry with garden vegetables, choice of salad <i>NF</i>
SPROUTED CLUB B.L.A.T. SANDWICH 16 crispy bacon, lettuce, avocado, tomato, clover sprouts, aioli, organic sprouted multigrain bread, maui & veggie chips <i>NF, DF</i>	CLAM PASTA WITH VODKA SAUCE 20 fresh manila clams, hamakua mushrooms, ho farms tomatoes, capers, herbs, light marinara <i>NF, EF</i> add grilled prawns 12
SUPERVEG BURGER 18 "superfood" veggie patty, grilled portobello mushroom, nutritional yeast, 'nalo greens, pesto, nonya dressing, kula tomato, wedge fries <i>NF can be served GF and Vegan if requested</i>	TEMPURA ISLAND CATCH SANDWICH MP tempura catch, tobiko-chive aioli, 'nalo greens, brioche bun, wedge fries
ISLAND FISH OR PORK TACOS 16 shredded cabbage, tomatoes, jack cheese, cilantro, onions, spicy remoulade, soft corn <i>GF</i> or flour tortilla	ISLAND STYLE BAKED SALMON BOWL 22 5 oz pan seared atlantic salmon fillet, sweet onions, mushrooms, tomatoes, spicy kamaboko aioli, baked then served over steamed white rice, kabayaki sauce, green onions, seaweed
PORTOBELLO MUSHROOM PANINI 16 marinated grilled portobello mushroom, focaccia, kale, havarti cheese, pickled shallots, avocado pesto aioli, seasoned fries	KAHALA HOISIN CHICKEN BOWL 18 lemongrass rice, grilled hoisin chicken, shiitake mushrooms, sweet maui onion, egg <i>NF, DF</i>
PLUMERIA POKE BOWL 25 ahi, salmon, hamachi, tako poke, ogo, avocado, tobiko, ikura, cucumber, takuan, tsukudani, sushi rice <i>NF, DF</i>	BEACH HOUSE LOCO MOCO 23 9 oz all beef patty, kale & corn fried rice, hamakua mushroom-maui onion gravy, two eggs any style <i>NF, DF</i>

~ curry buffet at the plumeria beach house ~

35 ADULT 17.5 CHILDREN UNDER 12 AVAILABLE EVERY WEDNESDAY FROM 11:45AM-2:00PM

Japanese Curry, Thai Curry and Indian Curry are presented buffet style along with Chef's Soup of the Day, Salad Bar and Dessert Bar.

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

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