

~ plumeria beach house lunch menu ~

~ starters ~

KALUA TURKEY QUESADILLA	12	STEAMED CLAMS	18
sweet ewa onions, kale, big island goat cheese, tomato salsa, guacamole <i>EF</i>		portuguese sausage, garlic white wine saffron butter sauce, garlic crostini <i>NF, EF</i>	
AHI POKE CROSTINI	12	GRILLED JUMBO PRAWNS	20
fresh poke, garlic crostini, wasabi aioli <i>NF, DF</i>		lomi tomato, guacamole, orange melon mango vinaigrette <i>NF, DF, EF</i>	

SPICY AHI SUMMER ROLL 18

avocado, green papaya salad, chili dipping sauce
DF, EF

~ soups and salads ~

PACIFIC SEAFOOD CHOWDER	12	SEASONAL 'NALO GREEN SALAD	12
fresh assorted seafood, tobiko, ogo <i>GF, NF, EF</i>		garden fresh vegetables, papaya seed vinaigrette <i>GF, NF, DF, EF</i> add grilled chicken 6, grilled prawns 12, fresh island catch MP	
RAMEN	18	CLASSIC CAESAR SALAD	13
braised pork belly, menma, bean sprouts, green onions <i>NF, DF</i>		romaine lettuce, hawaiian sweet bread croutons, crispy reggiano parmesano, marinated white anchovies <i>NF</i>	
CONFIT HAWAIIAN AHI SALAD	16	CHINESE CHICKEN SALAD	16
poached in herbed olive oil, served chilled with 'nalo greens, spinach, ho farms tomatoes, avocado, green beans, asparagus, maui onions, toasted quinoa, citrus vinaigrette <i>GF, NF, DF</i>		romaine lettuce, bean sprouts, crispy won tons, roasted sesame dressing <i>NF, DF</i>	
BEACH HOUSE SALAD	18	CHICKEN PAPAYA SALAD	18
soy braised pork belly, grilled jumbo prawns, grapefruit, quinoa, roasted kabocha, grilled kahuku corn, ho farms tomato vinaigrette <i>NF, EF</i>		served in papaya half, complimented by fresh fruits <i>GF, NF, DF</i>	

~ big bites ~

THE KAHALA BURGER	21	PORTOBELLO MUSHROOM PANINI	16
kahala beef patty, pineapple bacon chutney, white cheddar, horseradish sour cream, watercress, tomato, toasted bun, seasoned fries <i>NF</i>		marinated grilled portobello mushroom, focaccia, kale, havarti cheese, pickled shallots, avocado pesto aioli, seasoned fries	
SPROUTED CLUB SANDWICH	16	CHIRASHI SUSHI	25
sliced roast turkey, crispy bacon, lettuce, tomato, avocado, clover sprouts, roasted garlic-kabocha aioli, organic sprouted multigrain bread, maui & vegetable chips <i>NF</i>		ahi, salmon, hamachi sashimi, sushi rice, poached prawn, lkura, tobiko, egg omelet, shredded daikon, chiso leaf <i>NF, DF</i>	
SUPERVEG BURGER	18	ROAST CHICKEN POT PIE	22
"superfood" vege patty, grilled portobello mushroom, nutritional yeast, 'nalo greens, pesto, nonya dressing, kula tomato, french fries <i>NF can be served GF and Vegan if requested</i>		served in a savory puff pastry with garden vegetables, seasonal salad <i>NF</i>	
ISLAND FISH OR PORK TACOS	16	HAMAKUA MUSHROOM KALE PASTA	18
shredded cabbage, tomatoes, jack cheese, cilantro, onions, spicy remoulade, soft corn <i>GF</i> or flour tortilla		olive oil, garlic, chili flakes, fresh herbs, reggiano parmesano <i>NF, EF</i> add grilled chicken 6, grilled prawns 12	
		PAN ROASTED ISLAND CATCH	MP
		bok choi, shiitake mushroom, garden vegetables, soy-ginger reduction, garlic-sesame rice <i>NF, DF, EF</i>	

OYAKO DONBURI 18

chicken, bamboo shoots, shiitake mushrooms, egg, green onions, fish cake, steamed matsuri rice, pickled ginger, nori *NF, DF*

~ 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*