

~ plumeria beach house lunch menu ~

~ starters ~

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

~ soups and salads ~

PACIFIC SEAFOOD CHOWDER	12	BEACH HOUSE SALAD	18
fresh assorted seafood, tobiko, ogo <i>GF, NF, EF</i>		soy braised pork belly, grilled jumbo prawns, grapefruit, quinoa, roasted kabocha, grilled kahuku corn, ho farms tomato vinaigrette <i>NF, EF</i>	
KAHALA SAIMIN	18	SEASONAL 'NALO GREEN SALAD	12
Bean sprouts, bamboo shoot, green onions, char siu, nori, pickled ginger & chili garlic oil <i>NF, DF</i>		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	KALE & ROMAINE CAESAR SALAD	13
prawn-kimchi, kabocha squash, green bean tempura, shiitake mushrooms, bok choy, savory shrimp broth		parmesan-garlic grilled baguette, white anchovies, caesar dressing, parmesan <i>NF</i>	
HAWAIIAN AHI NICOISE SALAD	16	CHINESE CHICKEN 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>		romaine lettuce, won bok, bean sprouts, crispy won tons, roasted sesame dressing <i>NF, DF</i>	
		CHICKEN PAPAYA SALAD	18
		in papaya half, complimented by fruits <i>GF, NF, DF</i>	

~ big bites ~

THE KAHALA BURGER	21	ROAST CHICKEN POT PIE	22
kahala beef patty, pineapple bacon chutney, white cheddar, horseradish sour cream, watercress, tomato, toasted bun, seasoned fries <i>NF</i>		served in a savory puff pastry with garden vegetables, choice of salad <i>NF</i>	
SPROUTED CLUB B.L.A.T. SANDWICH	16	CLAM PASTA WITH VODKA SAUCE	20
crispy bacon, lettuce, avocado, tomato, clover sprouts, aioli, organic sprouted multigrain bread, maui & veggie chips <i>NF, DF</i>		fresh manila clams, hamakua mushrooms, ho farms tomatoes, capers, herbs, light marinara <i>NF, EF</i> add grilled prawns 12	
SUPERVEG BURGER	18	TEMPURA ISLAND CATCH SANDWICH	MP
"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 catch, tobiko-chive aioli, 'nalo greens, brioche bun, wedge fries	
ISLAND FISH OR PORK TACOS	16	CLASSIC MUFFALETTA SANDWICH	17
shredded cabbage, tomatoes, jack cheese, cilantro, onions, spicy remoulade, soft corn <i>GF</i> or flour tortilla		mortadella, salami, prosciutto, provolone, arugula, tapenade, piquillo pepper aioli, salad	
PORTOBELLO MUSHROOM PANINI	16	KAHALA HOISIN CHICKEN BOWL	18
marinated grilled portobello mushroom, focaccia, kale, havarti cheese, pickled shallots, avocado pesto aioli, seasoned fries		lemongrass rice, grilled hoisin chicken, shiitake mushrooms, sweet maui onion, egg <i>NF, DF</i>	
PLUMERIA POKE BOWL	25	BEACH HOUSE LOCO MOCO	23
ahi, salmon, hamachi, tako poke, ogo, avocado, tobiko, ikura, cucumber, takuan, tsukudani, sushi rice <i>NF, DF</i>		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*