



THE Veranda

This popular lounge is located just off the beautiful lobby,
it offers indoor and outdoor seating, overlooking
the beach, pool and dolphin lagoon.

Afternoon Tea: 2:00pm-5:30pm

Light Lunch Menu: 2:00pm-5:30pm

Make your reservations by calling (808) 739-8760
or e-mailing restaurants@kahalaresort.com

TEA SELECTION

Kahala Signature Blend

Black Tea, Lemon Peel, Lemon Myrtle, Dried Fruit, Hibiscus, & Marigold Petals

Mamaki

A Native Hawaiian Shrub That Is Historically Used For Medicinal Purposes

Singbulli Estate Darjeeling

High Elevation Tea Grown In Darjeeling Province Of India

Situated At The Foothills Of The Himalayas

Earl Grey

Ceylon Tea With Cornflower Petals, Orange Peel, & Vanilla Flavoring

English Breakfast

Blend Assam, Keemun, & Ceylon Teas

Jasmine Pearls

Tender Whole Leaves Rolled Into Balls - Divinely Fragrant

Formosa Oolong

From The High Altitudes Of Taiwan, A Well Twisted Whole Leaf Tea

With Delicate Aroma And Light Color

Sencha

Long, Flat, Pan-Fired Leaves That Produce A Delicate Taste

White Rose

Pai Mu Tan White Tea, Dried Fruit Pieces, & Rose Petals

Sunny Meadow

Chamomile Flowers, Spearmint, Passion Fruit Leaves, Lemongrass, Orange Peel,

Cinnamon, & Strawberry Leaves

Vanilla Rooibos

Ground African Rooibos With Vanilla Flavoring

Chamomile

Egyptian Chamomile Flowers

Afternoon Tea

Sweet Treats or Savory Sandwiches 20

A choice of the following plates:

A plate of four sweet treats and freshly baked scones.

~OR~

A plate of four savory sandwiches and freshly baked scones.

Classic Tea Service 50

An assortment of :

A plate of four sweet treats and a plate of four savory sandwiches. Freshly baked scones, clotted cream, and preserves. Includes your choice of a Kahala private blend tea.

Royal Tea Service 60

An assortment of :

A plate of four sweet treats and a plate of four savory sandwiches. Freshly baked scones, clotted cream, and preserves. Includes your choice of a Kahala private blend tea and a glass of Champagne with a strawberry.

Imperial Tea Service 80

An assortment of :

A plate of four sweet treats and a plate of four savory sandwiches. Freshly baked scones, clotted cream, and preserves. Includes your choice of a Kahala private blend tea and a glass of Champagne with a strawberry, and a gift of our signature milk chocolate covered macadamia nuts packaged by hand in our custom-designed half pound box and tied with a satin ribbon.

Additional Glass of Champagne 16

Price does not include applicable state tax and gratuity

Sweet Treats

Strawberry Guava Pate de Fruit

a classic french confection scented with strawberry guava & sweetened with course sugar GF, NF

Chocolate Yuzu Macaron

a delicate chocolate macaron shell sandwiches yuzu citrus flavored chocolate ganache GF

Hibiscus & Raspberry Mousse

a whipped cream & meringue lightened mousse cake flavored with raspberry & fresh hibiscus flowers

Pineapple & Pistachio Tart

a sweet pastry shell filled with pistachio frangipane & topped with roasted local pineapple

Savory Sandwiches

King Crab & Bacon Deviled Eggs

cream cheese, chives, L&P, dijon mustard, kosher salt, tabasco, white pepper GF, NF, DF

Prosciutto Fig Jam Butter & Pear

basil leaves, organic sprouted wheat bread NF, EF

Roast Chicken & Avocado Salad

red bell peppers, celery, tomato, cucumber & cilantro relish, nine grain wheat bread NF

Fresh Herb Greek Yogurt Cheese & Shaved Radish

toasted dark rye bread NF, EF

GF = Gluten Free NF = Nut Free

DF = Dairy Free EF = Egg Free

LIGHT LUNCH MENU

2:00pm -5:30pm

Waimanalo Green Salad 12

garden fresh vegetables, papaya seed vinaigrette
add grilled chicken 6, grilled shrimp 12, fresh island catch MP
GF, NF, DF, EF

Beach House Salad 18

soy braised pork belly, grilled jumbo shrimp, grapefruit, quinoa, roasted kabocha,
grilled kahuku corn, ho farms tomato vinaigrette
NF, EF

Romaine & Kale Caesar Salad 13

housemade caesar dressing, hawaiian sweet bread croutons
add grilled chicken 6, grilled shrimp 12, fresh island catch MP
NF

Chicken Papaya Salad 18

served in papaya half, complimented by fresh fruits
GF, NF, DF

Classic B.L.A.T. Club Sandwich 16

bacon, lettuce, avocado, tomato on organic sprouted multigrain bread, mayo, havarti cheese
maui & vegetable chips NF
GF and Vegan Optional

Kahala Burger 21

kahala beef patty, pineapple bacon chutney, white cheddar, horseradish
sour cream, watercress, tomato, toasted bun, seasoned fries
NF

Pasta 16

NF, DF, EF for the pasta only
choice of bolognese GF, NF, DF, EF marinara sauce GF, NF, DF, EF or basil pesto GF, EF

Fish Tacos 16

shredded cabbage, tomatoes, jack cheese, cilantro, onions, spicy remoulade, soft corn GF
or flour tortilla

GF = Gluten Free NF = Nut Free DF = Dairy Free EF - Egg Free

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