

Kama'aina Thursdays at The Kahala

We will be offering a special menu selection that includes our salad bar and dessert buffet, with your choice of entrée.

\$45.00 plus tax and gratuity per person

Please select one entrée of your choice:

Roasted Rosemary Semi Boneless "Shelton" Chicken

pan roasted chicken jus | farmer's vegetable

roasted garlic red potatoes *NF, DF, EF*

Jumbo Prawn Tempura

eggplant | carrot | sweet potato | zucchini | tempura sauce

steamed rice *NF*

Hoisin Black Bean Marinated Lamb Loin Chop

farmer's vegetable | steamed rice *NF*

Steamed Catch of the Day Hong Kong Style

soy ginger jus | asian vegetables | steamed rice *NF, DF, EF*

Sautéed Lemon Garlic Shrimp

farmer's vegetable *GF, NF, EF*

Kalbi Style Boneless Short Rib of Beef

asian vegetable | steamed rice | furikake *NF, DF, EF*

Miso Glazed Butterfish (Black Cod)

asian vegetable | steamed rice *NF, DF*

Baked Maine Lobster Tail with Macadamia Nut Butter

farmer's vegetable | potato puree *EF*

Wine Pairings to Complement your Meal

gondolino, prosecco, veneto, italy 15/65

wairau river, sauvignon blanc, marlborough 17/59

william fevre, chablis, france 19/75

trefethen, chardonnay, napa valley 20/99

au bon climat, pinot noir, santa barbara 20/79

quivira dry creek, zinfandel, sonoma 20/69

obsidian ridge, cabernet sauvignon, lake county 19/75

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.*

Plumeria Beach House A la Carte

Soups and Appetizers

Chicken & Dumplings 10

shiitake mushrooms | baby bok choy | onion | celery | carrots
sesame ginger broth *GF, NF, DF, EF*

Cold Seafood Gazpacho 18

kahala heirloom gazpacho | crab | shrimp | scallop | avocado
cucumber | crème fraiche *GF, NF, EF*

Dynamite Bowl 23

sushi rice | furikake | shrimp & scallop dynamite | kabayaki | ahi poke | tobiko

Seafood Cocktail 30

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

Steamed Clams 18

local pineapple brew | tomato | lemongrass | garlic | cilantro
chili flakes | butter *NF, EF*

King Mushrooms 12

scallion | bacon | fried garlic | ginger ponzu *NF, DF, EF*

Cauliflower 10

panko | macadamia nuts | parmesan | grain mustard sriracha aioli *NF, DF*

Eggplant 11

miso | kabayaki | truffle butter *NF*

Entrees

Roasted Rosemary Semi Boneless "Shelton" Chicken 28

pan roasted chicken jus | farmer's vegetable | roasted garlic red potatoes
NF, DF, EF

Jumbo Prawn Tempura 30

eggplant | carrot | sweet potato | zucchini | tempura sauce
steamed rice *NF*

Hoisin Black Bean Marinated Lamb Loin Chop 29

farmer's vegetable | steamed rice *NF*

Steamed Catch of the Day Hong Kong Style 28

soy ginger jus | asian vegetables | steamed white rice *NF, DF, EF*

Sautéed Lemon Garlic Shrimp 30

farmer's vegetable *GF, NF, EF*

Kalbi Style Boneless Short Rib of Beef 28

asian vegetable | steamed rice | furikake *NF, DF, EF*

Miso Glazed Butterfish (Black Cod) 30

asian vegetable | steamed rice *NF, DF*

Baked Maine Lobster Tail with Macadamia Nut Butter 32

farmer's vegetable | potato puree *EF*

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