



# THE Veranda



## *Afternoon Tea*

Monday - Saturday | 2:00 pm - 5:30 pm

Sunday | 3:00 pm - 5:30 pm

## *Light Bites Menu*

2:00 pm - 5:30 pm

## *Lounge & Dessert Menu*

5:30 pm - 10:00 pm

## *Live Entertainment*

Sunday - Monday | 6:00 pm - 9:00 pm

Tuesday - Saturday | 7:30 pm - 11:30 pm

*prices do not include applicable state tax and gratuity.*



# 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 himalayays*

## **EARL GREY**

*ceylon tea with cornflower petals, orange peel, & vanilla flavoring*

## **ENGLISH BREAKFAST**

*blend of 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 ROOBIOS**

*ground african roobios with vanilla flavoring*

## **CHAMOMILE**

*egyptian chamomile flowers*



# AFTERNOON TEA

## **SIMPLE TEA SERVICE | 35**

*a plate of two sweet treats and two savory sandwiches, one freshly baked scone, clotted cream and preserves. Includes your choice of a kahala private blend tea.*

## **additional POT OF TEA | 10**

## **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**



# SWEET TREATS

## PASSION FRUIT RASPBERRY TART

*local passion fruit tart in a delicate buttery tart shell, fresh raspberry and vanilla whipped cream*  
NF

## VANILLA PATE A CHOUX

*freshly baked choux light pastry filled with vanilla bean custard, crackly sugar topping*  
NF

## TOASTED COCONUT MACAROON

*a classic favorite, dipped in bittersweet chocolate*  
NF

## CHOCOLATE DECADENCE CAKE

*silky and rich flourless chocolate cake, topped with dark whipped chocolate and cream ganache*  
GF / NF



# SAVORY SANDWICHES

## PROVENCE STYLE ROAST CHICKEN TEA SANDWICH

*9 grain wheat bread, golden raisins, green onions, almonds, greek yogurt & herbs de provence*  
EF

## PROSCIUTTO, PARMESAN AIOLI & ARUGULA SANDWICH

*shaved prosciutto, parmesan & cream cheese*  
NF / EF

## HERBED RADISH CUCUMBER RADISH TEA SANDWICH

*organic sprouted wheat bread, radish sprouts & dill cream cheese*  
NF

## SMOKED SALMON ON PUMPERNICKEL TEA SANDWICH

*shaved fennel & boursin cheese*  
NF / EF

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



# LIGHT LUNCH MENU

2:00pm - 5:30pm

**CLASSIC B.L.A.T.  
CLUB SANDWICH | 16**  
*bacon, lettuce, avocado, tomato  
on organic sprouted multigrain bread,  
mayo, swiss cheese,  
maui & vegetable chips*  
**NF / GF / Vegan Optional**

**WAIMANALO  
GREEN SALAD | 12**  
*garden fresh vegetables,  
papaya seed vinaigrette  
add grilled chicken 6  
add grilled shrimp 12  
add 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  
add grilled shrimp 12  
add fresh island catch MP*  
**NF**

**CHICKEN PAPAYA SALAD | 18**  
*served in a papaya half,  
complimented by fresh fruits*  
**GF / NF / DF**

**KAHALA BURGER | 22**  
*kahala beef patty, pineapple bacon  
chutney, white cheddar, horseradish  
sour cream, watercress, tomato,  
toasted bun, seasoned fries*  
**NF**

**PASTA | 16**  
*pasta only*  
**NF / DF / EF**  
**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 / NF**

**CHICKEN WINGS | 14**  
*Soy ginger garlic sauce,  
pineapple slaw, celery sticks*  
**NF / DF**



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# LOUNGE MENU

5:30pm - 10:00pm

## SUSHI

### NIGIRI SUSHI:

**AHI** | 8 • **HAMACHI** | 8 • **SALMON** | 6  
NF / DF / EF

### VERANDA SASHIMI PLATTER | 25

*chef's daily selection*  
NF / DF / EF

### VERANDA SUSHI PLATTER | 22

*chef's daily selection*  
NF / DF / EF

### SPICY AHI ROLL | 15

NF / DF

### LUMP CRAB CALIFORNIA ROLL | 18

NF / DF

### HAMACHI ROLL | 17

NF / DF / EF

### SOFT SHELL CRAB ROLL | 16

NF / DF / EF

## COLD PLATES

### CHARCUTERIE & CHEESE BOARD | 26

*dried fruits, sesame lavash, pistachio,  
pickled red onion*

### AHI DIP | 9

*house made furikake rice crackers*  
NF

### VERANDA'S CAESAR SALAD | 12

**ADD CALAMARI** | 6 • **ADD SEARED AHI** | 9  
*black garlic miso dressing, parmesan,  
heirloom tomato*  
NF

### MIXED KULA GREEN SALAD | 12

*asian house dressing*  
NF / DF / EF

### SHRIMP COCKTAIL | 14

*wasabi cocktail, yuzu kosho aioli*  
NF / DF

### SEAFOOD TOWER | 80 serves 2-3

*king crab, lobster, abalone, shrimp,  
assorted poke, sashimi*  
NF / DF

## FRIED PLATES

### POKE MUSUBI | 20

*crab namasu, asian remoulade*  
NF / DF

### CALAMARI | 14

*wasabi cocktail, yuzu kosho aioli, asian remoulade*

### SOY BRAISED SHORT RIB & AVOCADO TEMPURA | 16

*soy reduction, aji amarillo*  
NF / DF

### SHRIMP, MUSHROOM & BROCCOLI TEMPURA | 18

*kabayaki aioli, asian remoulade*  
NF / DF

### CHICKEN WINGS | 15

*sweet & spicy chili sauce, mint yogurt aioli*  
NF

### SHARED PUPU PLATTER | 32

*wok-fried soft shell crab, calamari, short rib tempura,  
chicken wings*  
NF

## LARGE PLATES

### WAGYU BURGER & SHICHIMI FRIES | 23

*small kine farm crimini mushroom, white cheddar,  
kabayaki aioli, kaiware sprout*  
NF

### CATCH OF THE DAY | MP

*chef's daily fresh catch preparation*

### LUMP CRAB PASTA & CHEESE CASSEROLE | 25

*three cheese béchamel, herb crust*  
NF

### FETTUCINE BOLOGNESE | 22

NF

### WAFU STYLE NEW YORK STRIPLOIN | 38

*grated daikon, onion-mushroom ragout,  
ponzu, bonito flakes, fried garlic*  
NF / DF / EF



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# DESSERTS

## JASMINE RICE SCENTED

### PANNA COTTA | 14

*strawberry, basil crème, coconut rice wafer*

**GF / NF**

## LOCAL DARK CHOCOLATE CREMEUX | 14

*macadamia nut praline crisp, citrus sorbet  
tangerine jus*

## BIG ISLAND GOAT CHEESE CAKE | 14

*lilikoi, coconut sable, raspberry*

**NF**

## FUJI APPLE CONFIT | 14

*salted milk crumble, tonka bean  
caramelized honey ice cream*

**NF**

## HOKU'S CHOCOLATE COULANT | 14

*raspberry hibiscus sorbet, cocoa nib tuile*

**GF / NF**

## ASSORTED ICE CREAM

### OR SORBETS | 12

*pizzelle cookie, seasonal fruits*

## DESSERT SAMPLER 40

*serves 2-4*



# KAHALA

# SIGNATURE ITEMS

Take home a delightful taste of Kahala to share with others or indulge yourself later.

## CHOCOLATE COVERED MACADAMIA NUTS | 52 per One (1) pound box | 28 per half pound box

*The Chocolate covered macadamia nuts are a delectable delight. Made fresh daily, premium quality Hawaiian Macadamia Nuts are combined with the highest quality tempered chocolate. They are then packaged by hand in our custom-designed boxes and tied with a satin ribbon. They are available exclusively at the resort and make memorable gifts for anyone on your list. Available individually dark, milk, white chocolate, blonde chocolate or a selection of all four. They are offered per half pound or by pound.*

## SIGNATURE KAHALA TEAS (sold in 3 oz pouches) | 25

*Specialty hand blended and carefully curated loose-leaf teas are available in a variety of flavors to suit your palate. Try our Kahala Signature Blend with marigold pearls, dried fruit, and Hibiscus or the ever popular White Rose with Pai Mu Tan white tea and rose petals.*

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