



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

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 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**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

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*
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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 2 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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