



PLUMERIA

B e a c h H o u s e

Dinner
Open 5:30 pm - 8:30 pm
Closed Tuesday & Wednesday

Starters

Caviar Service for Two
REGIS OVA CAVIAR, WARM BLINIS, CHIVES, CRÈME FRAÎCHE
185
nf
ADD THE KAHALA SIGNATURE CHAMPAGNE 105

-  Fried Ahi Poke Musubi 25
SWEET SOY, OGO, ASIAN REMOULADE
nf
- Gratin of Big Island Abalone 24
PARSLEY AND GARLIC BUTTER, HOUSE-MADE WARM BAGUETTE
ef | nf
- Kahala House Salad 12
MIXED KULA GREENS, TOMATOES, SHALLOT RED WINE VINAIGRETTE
* ADD FISH 15 | * ADD CHICKEN 8
vegan | gf | nf | df | ef
- Kahala Caesar Salad 15
KULA ROMAINE LETTUCE, SHAVED PARMESAN, GARLIC CROUTONS, ANCHOVY DRESSING
* ADD FISH 15 | * ADD CHICKEN 8
nf
- Beach House Salad 32
DUNGENESS CRAB, POACHED JUMBO PRAWNS, AVOCADO, HARD COOKED EGG, ASPARAGUS, LETTUCE, TOMATO SAUCE LOUIS
gf | nf
-  Maui Onion Soup 15
CARAMELIZED MAUI ONION, BEEF BROTH, GRUYÈRE CHEESE AND CRISPY ONIONS
nf

Auction Seafood Tower
SASHIMI OF AHI, SALMON AND HAMACHI, KEAHOLE LOBSTER TAIL, KING CRAB, JUMBO PRAWN, MUSSELS
COCKTAIL SAUCE, ASIAN REMOULADE AND PONZU SAUCE
sm 75 | lg 140
nf



KISCA featured item of the month. A portion of the sale will be donated to Breast Cancer Hawaii



Kahala Favorites

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 foodborne illness

Service charge of 19% will be added to checks for parties of 6 guests or more

Entrees

Wok Fried Whole Fish serves 2-4
WOK FRIED VEGETABLES, GINGER SCALLION JASMINE RICE
 MP
 NF | DF
 Pre Order Recommended


"Steak Frites"


*CHOICE OF SAUCE: CREAMY WAIMANALO GREEN PEPPERCORN, HAWAIIAN BÉARNAISE OR RED WINE
 COMES WITH STEAMED SEASONAL VEGETABLES AND FRENCH FRIES*

Grilled Prime Rib Eye 11oz 69

Grilled Prime Tenderloin 7oz 68
 gf | nf

Kalua-Style Half Roasted Chicken 35
MARY'S NON GMO, FREE RANGE CHICKEN, HO FARM LONG BEANS, POTATO PURÉE, NATURAL CHICKEN JUS
 gf | nf | ef

 Lobster Thermidor 70
WHOLE KONA LOBSTER, HAMAKUA MUSHROOMS, COUNTRY BREAD CROUTONS, GRUYÈRE CHEESE AND OGO TOMATO RELISH
 nf

 Broiled Misoyaki Butterfish 39
HAMAKUA MUSHROOM AND MATSURI RICE, STEAMED BABY BOK CHOY, PICKLED GINGER BEURRE BLANC
 gf | nf | ef

Macadamia Nut & Crab Crusted Salmon 42
ORA KING SALMON, DUNGENESS CRAB, STEAMED ASPARAGUS, KEAHOLE LOBSTER SAUCE
 ef


 Crispy Wok Fried Prawns 39
WOK FRIED VEGETABLES, CHICKEN FAT RICE
 nf | df | ef

Island Bento Boxes

Kona 85
AHI POKE MUSUBI, GREEN SALAD, CRISPY PRAWN, PETITE BEEF TENDERLOIN AND KEAHOLE LOBSTER

Maunaloa 65
AHI POKE MUSUBI, AHI SASHIMI, GREEN SALAD, PETITE BEEF TENDERLOIN AND FRESH CATCH OF THE DAY

Sides

 Sweet Hawaiian Canoe Potatoes in Coconut Cream 10 French Fries or Sweet Potato Fries 6
 gf | ef | df * ADD TRUFFLES MP
 nf | df | ef

Chicken Fat Rice 7 Potato Purée 7
 gf | nf | df | ef gf | nf | ef

Steamed White or Brown Rice 5
 gf | nf | df | ef

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