

IN ROOM DINING

Dinner 5:30 pm – 10:00 pm

Please call EXT. 47 to Place your order


VG = VEGAN | GF = Gluten Free | NF = Nut Free | DF = Dairy Free | EF = Egg Free

STARTERS

Caviar Service for Two NF 195

Regiis Ova Caviar, Warm Blinis, Chives, Crème Fraîche
Add a bottle of Charles Heisieck Réserve Champagne 155

 **Fried Ahi Poke Musubi** NF 26
Sweet Soy, Ogo, Asian Rémoulade

 **Gratin of Big Island Abalone** NF | EF 26
Parsley and Garlic Butter, House-made Warm Baguette

Auction Seafood Platter NF SM 86 | LG 168

Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail
Snow and Dungeness Crab, Jumbo Prawn, Mussels
Cocktail Sauce, Asian Rémoulade, Ponzu Sauce

SOUPS & SALADS

 **Chefs Onion Soup** NF 18
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

Kahala House Salad VG | GF | NF | DF | EF 14
Mixed Greens, Kawamata Tomatoes, Shallot, Red Wine Vinaigrette
*Add Fish 15 | *Add Chicken 11

Kahala Caesar Salad NF 19
Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*Add Fish 15 | *Add Chicken 11

Beach House Salad GF | NF 34
Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus, Hāmākua Tomatoes
Cucumber, Lettuce, Sauce Louie

Sliced Seasonal Fresh Fruit VG | GF | NF | DF | EF 14

SUSHI

Nigiri Sushi NF | DF | EF
Ahi – 10 | Hamachi – 10 | Salmon – 9

Sashimi Sampler NF | DF | EF 26
Chef's Daily Selection

Sushi Sampler NF | DF | EF 26
Chef's Daily Selection

Spicy Ahi Roll NF | DF 18

Crab California Roll NF | DF 20

Hamachi Roll NF | DF | EF 20

PAN PIZZA


Design Your Own Pizza 25
Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes
(add \$2 per topping)

Margherita Pizza NF 27
Mozzarella Cheese, Fresh Tomatoes, Basil

For your convenience, a gratuity of 19%, a delivery fee of \$8, and applicable taxes will be added to your check
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES & BURGERS Choice of French Fries, Sweet Potato Fries or Small Salad

Roast Turkey Club Sandwich NF | DF 22
 Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread

 **The Kahala Burger** NF 28
 Kua'aina Ranches Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce
 Toasted Brioche

 **Maui Nui Venison Burger** NF 30
 Pineapple Onion Bacon Chutney, Waialua Tomme Cheese, Dijonnaise, Kawamata Tomatoes, Lettuce
 Toasted Brioche


Bruddah Dave's Taro Burger VG | GF | NF | DF | EF 28
 Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing

ISLAND BENTO BOXES	
Kona	88
Ahi Poke Musubi, Green Salad, Crispy Prawn, Petite Beef Tenderloin, Maine Lobster	
Maunaloa	68
Ahi Poke Musubi, Ahi Sashimi, Green Salad, Petite Beef Tenderloin, Fresh Catch of the Day	

ENTRÉES

"Steak Frites" GF | NF 70
 Choice of Sauce: Creamy Waimanalo Green Peppercorn, Hawaiian Béarnaise or Red Wine
 Comes with Steamed Seasonal Vegetables and French Fries

Grilled Certified Angus Beef Rib Eye 11oz 72
Grilled Certified Angus Beef Tenderloin 7oz

 **Plumeria Beach House Pork Tonkatsu** NF | DF 38
 Pork Tenderloin Katsu 8oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup
 Steamed White Rice, Katsu Sauce, English Mustard

North Shore Ludovico Farms Half Roasted Chicken NF | DF 40
 Ho Farm Long Beans, Potato Purée, Natural Chicken Jus

 **Broiled Misoyaki Butterfish** GF | NF | EF 42
 Hāmākua Mushroom and Matsuri Rice, Pickled Ginger Beurre Blanc, Steamed Baby Bok Choy

Hawaiian Sea Fettuccine NF | EF 32
 Fresh Hawaiian Catch, Jumbo Prawns, Garlic Roasted Hāmākua Mushrooms, Spinach
 White Wine Cream Sauce, Shredded Parmesan

Crispy Wok Fried Prawns NF | DF | EF 42
 Wok Fried Vegetables, Chicken Fat Rice

Grilled Vegetable Grain Bowl VG | DF | EF 26
 Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Mixed Greens
 Balsamic Vinaigrette, Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms

Kahala Saimin NF | DF 26
 Soy Braised Mountain View Farms Pork Belly, Poached Waiālua Egg, Fish Cake, Bamboo Shoots, Bean Sprouts, Green Onion
 Broth made with Chicken – "Tonkotsu" – Dashi


SIDES

Sweet Hawaiian Canoe Potatoes in Coconut Cream GF | DF | EF 10 **French Fries or Sweet Potato Fries** NF | DF | EF 8
 *Add Truffles MP

Chicken Fat Rice NF | DF | EF 8 **Potato Purée** GF | NF | EF 8

Steamed White or Brown Rice GF | NF | DF | EF 6 **Steamed Broccoli** GF | NF | DF | EF 6



 KISCA featured item of the month. A portion of the sale will be donated to a local organization that supports the Kahala Initiative for Sustainability, Culture and the Arts

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