

PLUMERIA
Beach House

Thursday Noodle Bar

5:30 PM – 8:30 PM

CHILLED NOODLES & SALAD

Kerabu Timun Spicy Cucumber Salad with Shrimp nf | df | ef

Kabocho and Hijiki Salad nf | df | ef

Mixed Spring Greens with Dressing gf | nf | df | ef

Seasonal Fresh Fruit gf | nf | df | ef

Chilled Soba df | ef

Tofu gf | nf | df | ef

Ponzu Sauce nf | df | ef

Japanese Pickled Vegetables nf | df | ef

DIM SUM

Shrimp Har Gow nf | df

Pork Hash nf | df

Pot Stickers nf | df

Chicken Satay df | ef

NOODLE BAR

Step 1: Grab your BROTH

Roasted Pork Broth
Chicken Broth

Step 2: Select your NOODLE

Chow Fun
Ramen Noodles
Won Ton

Step 3: Choose your PROTEIN

Charsiu
Brisket
Poached Chicken
Shrimp

Step 4: Add your TOPPINGS

Fish Cake	Green Onion
Egg	Fried Garlic
Bok Choy	Crispy Shallots
Shiitake	Chili Oil
Mushroom	
Bean Sprouts	

TEMPURA

Shrimp
Asparagus
Egg Plant
Kabocho Squash

NOODLING AROUND

Spanish Seafood Fideuà nf | df | ef

with Shrimp, Mussels, Calamari, Hawaiian Fresh Catch and Portuguese Sausage

Singapore Noodles df
with Chicken

Pad Thai df
with Tofu and Egg

Vongole nf
with Clams

Nasi Goreng nf

SWEETS

Coconut Tapioca gf | nf | df | ef

Almond Float gf | df | ef

Pineapple Upside-down Cake

Chocolate Mousse Cake nf

Butter Mochi gf | nf

Tiramisu

Kahala Signature Bread Pudding with Crème Anglaise

\$64 per person plus tax

Keiki (6 – 12 yrs) \$40 per person plus tax

gf=gluten free | nf=nut free | df=dairy free | ef=egg free

Service charge of 19% will be added to checks for parties of 6 guests or more | Menu items and prices are subject to change without notice

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness