

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE  
PROMISES TO ELEVATE THE ENTIRE DINING  
EXPERIENCE WITH LOCAL PRODUCTS.

## SALAD BAR

- MIX GREENS
- LITTLE GEM  
ROMAINE LETTUCE
- KIMCHEE
- FRIED TOFU  
GARLIC SAUCE
- QUINOA, ARUGLUA, KALE  
& ROASTED CARROTS  
lemon, sumac, herb vinaigrette
- PASTA SALAD  
salami, mozzarella,  
sundried tomato
- TOMATO & PEACH SALAD   
zucchini, basil, pistachio,  
island olive oil
- PROSCIUTTO &  
ASPARAGUS SALAD  
spinach, couscous, farro,  
red wine vinaigrette

## SUSHI STATION

- TEMAKI SUSHI  
spicy ahi, california,  
scallop and masago,  
salmon skin with ponzu onions
- FUTOMAKI
- CALIFORNIA INSIDE OUT  
ROLL

## HOT STATION

- CLAM CHOWDER  
classic clam chowder  
made by our saucier
- IKA KARAAGE
- STEAMED CRAB LEGS  
clarified butter
- SALT & PEPPER SHRIMP
- TRUFFLE CREAM PASTA  
lemon, peas, parmesan
- SALMON PESTO  
crispy brussel sprouts,  
sherry gastrique
- VEGETABLE MEDLEY
- ROASTED POTATO
- LAMB CHOPS  
new zealand, miso marinated,  
grilled
- ASIAN GRILLED  
SHORTRIBS  
apple, soy, garlic sesame


## CARVING STATION

- SLOW ROASTED PRIME RIB  
carved to order, au jus  
& creamy horseradish
- PORCHETTA  
crispy pork belly with  
calamansi garlic sauce

## COLD BAR

- AHI POKE   
maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubu arere
- SASHIMI  
ahi, king salmon, nairagi
- PACIFIC OYSTERS  
ON A HALF SHELL
- SHRIMP COCKTAIL  
brew poached shrimp  
& classic cocktail sauce
- ASSORTED  
FRESH FRUITS  
banana, berries, melons  
orange, papaya, pineapple  
(subject to change)

## DESSERTS

- PRINCE BREAD  
PUDDING  
punalu'u sweet bread, raisins,  
lemon, laie vanilla cream anglaise
- CHOCOLATE   
MACADAMIA NUT PIE  
home-made shortbread,  
creme fraiche, raspberry sauce
- MADELINES  
laie vanilla
- CHOCOLATE  
POT DE CREME
- LEMON BLUEBERRY  
CHEESECAKE
- EARL GREY CHIFFON  
orange creme, strawberry compote

CHEF DE CUISINE  
AARON FURUTO

EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
TERRENCE KIM



\$105 ADULT | \$52.50 CHILD (6-10 years old) | Price & menu are subject to change without notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine.  
In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know of any allergies or dietary restrictions. 030323