



PRINCE WAIKIKI

Valentine's MENU 2026



FIRST COURSE

Burrata

vine ripened tomato, extra virgin olive oil, aged balsamic

The Beach Rose by Whispering Angel, Provenance France

SECOND COURSE

CHOICE OF:

Lamb

pomme puree, farm vegetables, sauce port

Benton Lane Pinot Noir, Willamette Valley Oregon

OR

Misoyaki Butterfish

garlic rice, pickled vegetables

Santa Margherita Pinot Grigio, Alto Adige, Italy

DESSERT

Ku'ia Maui Chocolate Crunch Cake

salted caramel, kula strawberry

\$89

+ \$38 wine pairing

