

ORCHIDS

GOOD EVENING

APPETIZERS

Local Fresh Onaga Carpaccio 28
Ho Farms Tomato, Jalapeno, Chive
Red Hawaiian Salt, Lemon Olive Oil Dressing

Hawaiian Yellow Fin Ahi Tartare 29
Mint Cucumber Crème Fraîche Quenelle
Avocado Purée

Hamachi Crudo 29
Citrus Marinated Hamachi, Orange Supreme
Sea Asparagus, Pressed Watermelon

Prime Beef Filet Tartare 29
24-month aged Parmigiano-Reggiano
Lemon Zest, Truffle Aioli, Shaved Seasonal Truffle

Vine Ripened Kamuela Tomato Soup 20
Thyme Crème Fraîche, Pesto, Crouton

Keahole Lobster Bisque 21
Crème Fraîche, Lemongrass

House Salad 18
Mixed Greens, Tomato, Cucumber
Watermelon Radish, Balsamic Vinaigrette

Fresh Prawn Salad 28
Romaine Lettuce, Kamuela Tomato
Fennel Confit, Orange Supreme
Chef's Vinaigrette

Stracciatella Burrata Pugliese 25
Dehydrated Ho Farm Tomatoes, Arugula
Crouton, Black Hawaiian Sea Salt

Lobster Salad 33
Fresh Celery, English Peas, Asparagus
Baby Lettuce, Carrots

Asparagus Piemontese 24
Baked Asparagus, Shaved Seasonal Truffle
Puff Pastry, 24-month aged Parmesan Foam

Big Island Goat Cheese 21
Baby Lettuce, Caramelized Walnuts
Granny Smith Apple, Hazelnut Dressing

TASTING MENU

165

Five-Course Specialty items by Chef Testa

MID COURSE

Our Pasta is Made in-House Daily

Risotto ai Gamberi a Asparagi 41
Carnaroli Risotto, Prawns
Red Bell Pepper, Asparagus Tips

Spaghettoni alla Bottarga 40
Black Squid Ink Spaghettoni
Kamuela Tomato, Radicchio
Grated Bottarga

Risotto ai Funghi 44
Porcini Dust, Hudson Valley Foie Gras
Shitake Mushroom, Basil, Mozzarella
Parmesan, White Truffle Oil

Keahole Lobster Tagliatelle 49
San Marzano Tomato and a Hint of Curry

Lasagnette 44
Fazzoletti "Handkerchief" Pasta
Prawns, Scallops, Avocado, Lightly Spiced

Goat Cheese Raviolini 36
Seasonal Mushroom, Veal Jus
Rosemary, Parmigiano-Reggiano

ENTREES

Hapu'upu'u 44
Hawaiian Seabass, Asparagus Flan
Lemon-Caper Sauce

Branzino alla Mediterranean 44
Sautéed Artichoke, Pearl Onions
Veal Jus

Grilled Octopus Gallega Style 44
Red Bell Pepper, Onion, Roast Potato
Cauliflower Purée, Smoked Paprika

Gamberoni Cappesante 48
Grilled Scallops & Shrimp, Fennel Confit
Roasted Tomato, Cambay Onion
Grilled Garlic Baguette

New York Strip 68
14 oz. New York Striploin, Potato Parmentier
White Pearl Onion, Maitake Mushroom

Prime Tenderloin Filet 69
8 oz. Grilled Filet, Portobello Confit
Hudson Valley Foie Gras, Barolo Reduction

PRIX FIXE 110

Big Island Goat Cheese
Baby Lettuce, Caramelized Walnuts
Granny Smith Apple, Hazelnut Dressing

Vine Ripened Kamuela Tomato Soup
Thyme Crème Fraîche, Pesto, Crouton

Hapu'upu'u
Hawaiian Seabass, Asparagus Flan
Lemon-Caper Sauce

or

New York Strip
10 oz. New York Striploin
Seasonal Mushrooms

Halekulani's Signature Coconut Cake
Chiffon Cake
filled with Coconut-Amaretto Cream

ACCOMPANIMENTS 12

Sautéed Seasonal Mushrooms
Sautéed Broccolini
Truffle Parmesan Fries
Mashed Potato Gratin with Goat Cheese

Applicable excise tax and gratuity are not included in the above prices.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.