



STARTERS

ISLAND POISSON CRU 22

Coconut and Tahitian Lime Marinated Hawaiian Day Boat Fish
Mala'ai Garden Yacon, Organic Kale Chips

CHILLED HALF DOZEN KUMAMOTO OYSTERS 19

Smoked Trout Caviar, Rice Wine Mignonette

KONA KAMPACHI CRUDO 22

Compressed Melon, Pickled Cucumber, Tamari, Truffle - Yuzu Vinaigrette

ESCARGOT 19

Traditional Preparation with Garlic Herb Butter
Toasted Baguette

STEAMED KONA CLAMS 21

Hilo Corn, House Made Sausage, Piquillo Peppers
Waipio Fern Shoots, Garlic Bruschetta

SOFT POACHED EGG WITH HOUSE CURED LAMB BACON 18

Asparagus, Ahualoa Goat Cheese Croutons, Warm Truffle Vinaigrette

CRISPED KALUA PORK ROLL 18

Pickled Vegetables, Sweet Chili Dipping Sauce

SOUP and SALAD

ROASTED KABOCHA SQUASH SOUP 16

House Cured Bacon, Toasted Pumpkin Seeds
Spiced Garlic Croutons

CHILLED KAMUELA CUCUMBER AND YOGURT SOUP 18

Curried Spiced Shrimp, Watermelon, Chili Lime Dressing

KEAHOLE LOBSTER SALAD 25

Waimea Field Greens, Avocado Mango Relish, Cilantro Aioli

HIRABARA FARMS BABY LETTUCES 16

Roasted Waimea Beets, Ahualoa Goat Cheese, Shaved Island Vegetables



ORGANIC ISLAND BUTTER LETTUCE WITH CRISP MAUI ONIONS 18

Maytag Blue Cheese, Candied Macadamia Nuts, Aged Balsamic

WAIMEA GREEN LEAF CAESAR SALAD 16

Anchovy Tempura, Shaved Parmesan, Brioche Croutons

KAI

AHI 40

Ginger Scallion Pancit, Keahole Abalone Sauce, Kaiware Sprouts
Pickled Maui Onion

MAHI MAHI 39

Garden Herb Grilled, Waipio Fern Shoots, Pineapple Relish
Black Forbidden Rice, Thai Curry Sauce

HAWAII ISLAND SHELLFISH BOWL 38

Kona Shrimp, Scallops, Mussels, Clams
Kaffir Lime Coconut Broth

DUNGENESS CRAB SPAGHETTINI 39

Roasted Tomatoes, Jalapeno, Mint, Garlic Bread Crumbs

CRISPY WHOLE FISH 39

(market availability)

Chinese Long Bean – Lup Cheong Sausage Stir Fry, Ponzu Sauce, Steamed Rice

'AINA

PRIME STRIP LOIN 44

Roasted Fingerling Potatoes, Maytag Blue Cheese, Market Vegetables
Herb Salad, Truffle Vinaigrette

BEEF SHORT RIBS 39

Cabernet Slow Braised, Parmesan Semolina Cake
Island Vegetables, Cipollini Onions



DUO OF LAMB 42

Herb Marinated Boneless Lamb Chops and Spiced Lamb Sausage
Roasted Garlic White Bean Ragu, Wilted Spinach, Lavender Honey Glazed Carrots

FREE RANGE ORGANIC CHICKEN 36

Spiced Brined, Creamy Potato Puree, Caramelized Pearl Onions
House Cured Bacon, Natural Jus

VEGETARIAN

WHOLE WHEAT LINGUINE 29

Waimea Tomatoes, Hamakua Mushrooms, Broccolini
Organic Kale, Ahaloa Goat Cheese

HAMAKUA FARMS MUSHROOM RISOTTO 35

Honshimeji and Ali'i Mushrooms, Asparagus
Truffled Mascarpone, Sherry Froth

SIDES \$10

GRILLED ASPARAGUS
Shaved Parmesan Cheese

BROCCOLINI
Garlic, Red Pepper Chili Flakes

VEGETABLE PANCIT
Ginger and Scallions

HAMAKUA FARMS MUSHROOMS
Fine Herbs

BAKED MAC N' CHEESE
Gruyere, White Cheddar, Parmesan
(with Truffles add \$6)

SIDES \$8

ROASTED FINGERLING POTATOES
Chives, Truffle Essence

SAUTEED SPINACH
Garlic Infused Olive Oil

TOASTED QUINOA SALAD
Hilo Corn, Roasted Vegetables
Candied Macadamia Nuts

CREAMY POTATO PUREE
(With Truffles add \$6)

STEAMED JASMINE RICE

*ISSUED 12/16/11 SUBJECT TO CHANGE
Call the Concierge at 808-881-7911 or email
concierge@maunalani.com for today's menu.*