

PLUMERIA

B e a c h H o u s e

Dinner

Monday, Thursday & Friday 5:30 pm - 8:30 pm

Saturday & Sunday 5:00 pm - 8:30 pm

Starters




Caviar Service for Two

REGIIS OVA CAVIAR, WARM BLINIS, CHIVES, CRÈME FRAÎCHE

185

nf

ADD THE KAHALA SIGNATURE CHAMPAGNE 105


-  Gratin of Big Island Abalone 24
PARSLEY AND GARLIC BUTTER, HOUSE-MADE WARM BAGUETTE
ef | nf
-  Fried Ahi Poke Musubi 24
SWEET SOY, OGO, ASIAN REMOULADE
nf
- Kahala House Salad 12
MIXED KULA GREENS, TOMATOES, SHALLOT RED WINE VINAIGRETTE
* ADD FISH 15 | * ADD CHICKEN 8
vegan | gf | nf | df | ef
- Kahala Caesar Salad 15
KULA ROMAINE LETTUCE, SHAVED PARMESAN, GARLIC CROUTONS, ANCHOVY DRESSING
* ADD FISH 15 | * ADD CHICKEN 8
nf
- Beach House Salad 32
DUNGENESS CRAB, POACHED JUMBO PRAWNS, AVOCADO, HARD COOKED EGG, ASPARAGUS, LETTUCE, TOMATO SAUCE LOUIS
gf | nf
-  Maui Onion Soup 15
CARAMELIZED MAUI ONION, BEEF BROTH, GRUYÈRE CHEESE AND CRISPY ONIONS
nf

Auction Seafood Tower

SASHIMI OF AHI, SALMON AND HAMACHI, KEAHOLE LOBSTER TAIL, KING CRAB, JUMBO PRAWN, MUSSELS
COCKTAIL SAUCE, ASIAN REMOULADE AND PONZU SAUCE

sm 75 | lg 140

nf

 KISCA featured item of the month. A portion of the sale will be donated to a local organization that supports the Kahala Initiative for Sustainability, Culture and the Arts.

Kahala Favorites

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

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

Service charge of 19% will be added to checks for parties of 6 guests or more

Entrees

Wok Fried Whole Fish serves 2-4
WOK FRIED VEGETABLES, GINGER SCALLION JASMINE RICE
 MP
 NF | DF
 Pre Order Recommended

"Steak Frites"

*CHOICE OF SAUCE: CREAMY WAIMANALO GREEN PEPPERCORN, HAWAIIAN BÉARNAISE OR RED WINE
 COMES WITH STEAMED SEASONAL VEGETABLES AND FRENCH FRIES*

Grilled Prime Rib Eye 11oz	69
Grilled Prime Tenderloin 7oz	68
gf nf	
Kalua-Style Half Roasted Chicken	35
<i>MARY'S NON GMO, FREE RANGE CHICKEN, HO FARM LONG BEANS, POTATO PURÉE, NATURAL CHICKEN JUS</i>	
gf nf ef	
 Lobster Thermidor	70
<i>WHOLE KONA LOBSTER, HAMAKUA MUSHROOMS, COUNTRY BREAD CROUTONS, GRUYÈRE CHEESE AND OGO TOMATO RELISH</i>	
nf	
 Broiled Misoyaki Butterfish	39
<i>HAMAKUA MUSHROOM AND MATSURI RICE, STEAMED BABY BOK CHOY, PICKLED GINGER BEURRE BLANC</i>	
gf nf ef	
Macadamia Nut & Crab Crusted Salmon	42
<i>ORA KING SALMON, DUNGENESS CRAB, STEAMED ASPARAGUS, KEAHOLE LOBSTER SAUCE</i>	
ef	
 Crispy Wok Fried Prawns	39
<i>WOK FRIED VEGETABLES, CHICKEN FAT RICE</i>	
nf df ef	

Island Bento Boxes

Kona	85
<i>AHI POKE MUSUBI, GREEN SALAD, CRISPY PRAWN, PETITE BEEF TENDERLOIN AND KEAHOLE LOBSTER</i>	
Maunalua	65
<i>AHI POKE MUSUBI, AHI SASHIMI, GREEN SALAD, PETITE BEEF TENDERLOIN AND FRESH CATCH OF THE DAY</i>	

Sides

 Sweet Hawaiian Canoe Potatoes in Coconut Cream	10	French Fries or Sweet Potato Fries	6
gf ef df		* ADD TRUFFLES MP	
		nf df ef	
Chicken Fat Rice	7	Potato Purée	7
gf nf df ef		gf nf ef	
Steamed White or Brown Rice	5		
gf nf df ef			

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