

VEGETARIAN ALA CARTE

All Lunches and Dinners include Lavosh and Rolls

Starter

Fried Tofu Salad, Carrots, Maui Onions, Green Onions Ψ
Roasted Maui Onion Dressing on a bed of Mixed Greens
\$13.00++



Crispy Fried Truffle Corn Croquette, Ψ
Drizzled with Truffle Sauce on Asian Slaw
\$14.00++



Soba Noodle Salad $\text{\textcircled{V}}$
Asian Mixed Greens, Eggplant, Japanese Cucumber, Bell Peppers, Carrots, Green Onions
Roasted Sesame Seed Vinaigrette
\$14.00++



Vegetarian Summer Roll with Green Papaya Salad $\text{\textcircled{V}}$
\$15.00++



Lettuce Wrap: Wok Fried Shiitake Mushrooms and Tofu, Vegetable Spring Roll Ψ
with Tamari and Mirin Glaze on Crispy Rice Noodles
\$15.00++

(Continued on next page)

GF = Gluten Free, Ψ = Vegetarian, $\text{\textcircled{V}}$ = Vegan

Effective July 1, 2024, menus & pricing are valid until December 31, 2024. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

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

**consuming raw or undercooked fish that has not been frozen may increase the risk of infection

VEGETARIAN/VEGAN ALA CARTE

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Entrée

Kabocha Pumpkin Ravioli with Roasted Garlic Cream

\$32.00++ \mathcal{V}

∞

Broiled Portobello Mushrooms

Roasted Cauliflower, Zucchini, Broccoli, Garlic Pasta with Black Truffle

\$52.00++ \mathcal{V}

∞

Cauliflower Fettuccini Alfredo, Assorted Mushrooms, Fried Basil

\$36.00 ++ \mathcal{V}

∞

Roasted Butternut Squash, Tomatoes, Basil Linguini with Toasted Coconut

\$36.00 ++ \mathcal{V}

∞

Ginger Coconut Sauce Linguine

with Assorted Mushrooms, Tomatoes and Asparagus

\$36.00 ++ \mathcal{V}

∞

Spiced Lentil and Mushroom Fried Rice with Bok Choy

\$36.00++ (GF) \mathcal{V}

∞

Roast Cauliflower and Broccolini, Dahl, Cumin Indian Pilaf

\$36.00++ \mathcal{V}

∞

Coconut Tofu Sticks

Roasted Cauliflower with Green Beans and Mushrooms, Brown Rice

\$36.00++ \mathcal{V}

∞

Hamakua Mushrooms

Rice Noodles, Confit Ho Farm Tomatoes, Spinach, and Garlic

\$37.00++ \mathcal{V}

∞

Roasted Cauliflower, Broccolini, Zucchini and Olive Oil Mashed Potatoes

\$38.00++ \mathcal{V}

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VEGETARIAN ALA CARTE

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Desserts

Dark Chocolate Mousse Verrine γ

∞

Kahala Fruit Martini $\text{\textcircled{V}}$

Lime Essence, Guava Sorbet

∞

Coconut Tapioca $\text{\textcircled{V}}$

∞

Coconut Haupia $\text{\textcircled{V}}$

with Li Hing Mui Pineapple Compote

∞

Dark Chocolate, Soy Milk Panna Cotta $\text{\textcircled{V}}$
with Black Sesame Crumbles and Tahini Sauce

∞

All Desserts

\$26.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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