

Act 1

Focaccia -

Miso chili with roasted garlic \$6 (Vgn)

Pounded Ahi* -

Sourdough, foie gras powder, napa cabbage
\$16

Beet Salad -

Red beets, goat cheese, pea tendrils,
endive, apples, ponzu, truffle vinaigrette
\$13 (GF, Veg/Vgn)

Grilled Flatbread -

Chocolate mole, shrimp, biquinho, cheese
\$18

Shrimp Wonton Soup -

Fresh hearts of palm, Maui shrimp
\$15 (DF, GF)

Bone Marrow -

Oxtail marmalade, grilled bread \$18

Salad of Haricot Vert -

Green beans, red pepper, sesame
\$14 (Vgn, DF)

Keiki

Chicken Fingers - coconut rice, diced pineapple
Butter Pasta - steamed broccoli, diced pineapple
\$12

Act II

Pappardelle Pasta -

Fresh pasta, porcini mushroom "Bolognese"
\$28 (Veg)

Chicken -

Prosciutto-wrapped, stewed lentils,
leeks, bacon \$27 (GF)

Kanpachi -

Five spice, house gnocchi,
sherry-port beurre rouge \$29

Tofu -

Lemongrass infused taro, coconut,
red curry, ginger \$28 (Vgn, GF, DF)

Wild Pacific Salmon -

Sauteed, cocoa nectar sauce, fennel Salad,
watercress \$28

Glazed Lamb Shank -

Braised, coconut rice, creamed shishito \$29

Braised Short Rib -

Tomato tamarind braise, pickled papaya,
leeks pomme puree \$30

Sides

Fingerling Frites with Bearnaise \$12
Truffled Papparadelle with lobster \$24
Coconut Rice - \$8
Pomme Puree - \$8

Act III

Crepe Cake - Ube cream, chocolate ice cream

Mango Chilled Soup, lemon sorbet, lime (Vgn,
GF)

Bananas Fosters - in house vanilla ice-cream-
prepared table-side (GF)