

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

Coconut Curry Soup -

Curry leaves, taro, kaffir oil \$15 (vgn, 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

Mushroom Ravioli -

Handmade porcini mushroom-stuffed ravioli,
sherry cream sauce, kalo leaf \$28 (veg)

Chicken -

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

Kanpachi -

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

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)