

Act 1

Focaccia -

Miso chili with roasted garlic \$6 (vgn)

Pounded Ahi -

Sourdough, foie gras powder, napa cabbage
\$20 (df)

Salad Bouquet -

Beet, heart of palm, yuzu vinaigrette \$13
(gf, vgn)

Grilled Flatbread -

Chocolate mole, shrimp, biquinho, cheese
\$18

Celery Root Soup -

Creamed, with porcini and hamakua, \$15
(gf, veg)

Bone Marrow -

Oxtail marmalade, grilled bread \$20

Chilled Snow Crab Salad -

Celeriac, cucumber, Kona "caviar" \$25

Keiki

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

Act II

Chicken Cassolette -

Pork belly, sourdough, stewed white beans,
cauliflower \$29 (gf by request)

Kanpachi -

Five spice, ulu galette,
sherry-port beurre rouge \$38

Glazed Lamb Shank -

Braised, coconut rice, glazed carrots \$40

Braised Short Rib -

Tomato tamarind braise, pickled papaya,
leeks pomme puree \$38

Wild Pacific Salmon -

Sauteed, cocoa nectar sauce, fennel Salad,
watercress \$32 (gf)

Dosa -

Lentils, taro, green curry sauce \$29 (vgn)

French Stuffed Onion -

Roasted root vegetables, balsamic sauce
soubise, haricot vert \$28 (veg)

Sides

Fingerling Frites with Bearnaise \$12
Truffled Papparadelle with lobster \$24
Coconut Rice - \$9
Pomme Puree - \$9

Act III

Lilikoi Creme Brulee - passionfruit, custard
Mango Chilled Soup - lemon sorbet, lime (Vgn, GF)
Bananas Fosters - in house vanilla ice-cream-
prepared table-side en flambe (GF)