

Act 1

Focaccia -

Miso chili with roasted garlic \$6 (vgn)

Pounded Ahi -

Sourdough, foie gras powder, napa cabbage
\$16

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 \$18

Kung Pao Salad -

Green beans, cabbage, shishito pepper,
peanuts \$12 (vgn)

Keiki

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

Act II

Kabocha Tortellini -

Handmade, shrimp sauce, kalo leaf \$28 (df)

Chicken Breast -

Prosciutto, stewed white beans,
cauliflower \$27 (gf)

Kanpachi -

Five spice, ulu galette,
sherry-port beurre rouge \$29

Glazed Lamb Shank -

Braised, coconut rice, creamed shishito \$36

Braised Short Rib -

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

Wild Pacific Salmon -

Sauteed, cocoa nectar sauce, fennel Salad,
watercress \$30 (df)

Dosa -

Lentils, taro, green curry sauce \$27 (gf, veg)

Sides

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

Act III

Crepe Cake - Amaretto cream, chocolate ice cream
Mango Chilled Soup, lemon sorbet, lime (Vgn, GF)
Bananas Fosters - in house vanilla ice-cream-
prepared table-side en flambe (GF)