

TONGA

On the plantations, Islanders lived and worked together sharing their experiences. During their breaks they would come together to share food and to be with one another as "Ohana", or family. We invite you to share your experiences as well as your food the way it was intended, "Island Style"

Mahalo!

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible.
All cuisine is prepared without artificial trans fat.


Small Plates

Our plates are all served "family style" and can be shared among friends, or enjoyed individually

Kula Greens Salad	\$9
mixed green salad, Asian pear & sesame soy dressing	
 Green Papaya Salad	\$14
papaya, prawns, cellophane noodles, candied peanuts and sweet ginger & chili dressing	
Chicken Salad	\$12
romaine lettuce, slivered almonds & sesame soy dressing, citrus segments	
 Vegetable Egg Drop Soup	\$8
wood ear mushrooms, tofu & vegetable soy broth	
Nui's Saimin Soup	\$9
Traditional Hawaiian noodle soup with Chinese roasted pork & dashi broth	

Platters for Two

Tonga Platter	\$25
aloha pork ribs, shiitake spring rolls, flatbread, coconut prawns, chicken satay	
Pacific Platter	\$29
Ahi tuna poke, green papaya salad, Waygu beef "tataki style"	

Aloha Baby Back Ribs	\$14
Kona coffee bbq sauce	
 Tonga Ahi Poke	\$15
green onions, ponzu sauce, avocado & taro root chips	

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Garlic & Macadamia Nut Flatbread	\$10
roasted macadamia nuts, garlic & lemon on scallion flatbread	
Shiitake Egg Rolls	\$11
crispy rolls filled with shiitake mushrooms, carrots, onions and cabbage with Tonga Sauce	
 Prince Edward Island Mussels	\$16
with sautéed Portuguese sausage, maui onions, garlic and Kona Long Board lager & topped with sweet potato fries	
Waygu Beef "tataki style"	\$16
Hawaiian "black lava" salt crusted beef with shaved fennel, cucumber & watercress salad wasabi tobiko caviar	
Vegetable Tempura	\$10
assorted seasonal vegetables in sesame tempura batter with ponzu sauce	
Coconut Shrimp	\$15
mango & banana tartar sauce	
Island Fritters	\$9
white corn fritters with scallion, coconut and red curry batter & mango lime dipping sauce	
Pork Lettuce Cups	\$14
shredded coca cola braised pork shoulder & Siracha aioli	
Chicken Satay	\$13
marinated chicken skewers with a spicy peanut dipping sauce	
Fried Calamari	\$15
tinkerbell peppers with red tobiko caviar & miso aioli sauce	

Large Plates

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FROM THE OCEAN

 Seasonal Catch of the day Grilled Hawaiian Fish	\$ Market Price
 Tonga Hot Pot diver scallops, market fish, prawns, lemongrass, ginger, curry broth, shimeji mushrooms & sweet potato fries	\$26
Fire Cracker Prawns Szechwan spiced prawns wok flashed with onions, garlic, ginger & scallions	\$25
 Seared Diver Scallops sautéed corn, scallion, Hobb's bacon, scallions, savoy spinach with yuzu beurre blanc	\$27

Island Sides

Spicy Cucumber Salad \$7
Szechwan Green Beans \$7

Truffle Macaroni Salad \$7
Spicy Broccolini \$6

Jasmine Rice \$3

"Forbidden Blend" Fried Rice \$5

four rice varieties: forbidden black, white jasmine, Bhutanese red and jade pearl bamboo

"Shaka" Fried Rice \$8

forbidden blend rice, Portuguese sausage, baby shrimp, asparagus, shiitake mushrooms and scallions

Large Plates

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Plates can be shared among friends or enjoyed individually

FROM THE LAND

Dragon Fire Chicken	\$23
wok flashed chicken in a medium spiced & smoky honey-hoisin glaze with onions & bell peppers	
Sonoma Duck Breast	\$25
Sake mango relish, teppan yaki vegetables	
Huli Huli Chicken	\$23
pineapple, soy & brown sugar marinade, broccolini & water chestnuts	
Island Lamb Curry	\$24
braised lamb, ginger, serano chilis with sautéed spinach & sweet potato	
Kobe Beef Loco Moco	\$22
ground Kobe beef patty with black truffle macaroni salad, served with a sunny side up duck egg and jasmine rice	
Mongolian Beef Tenderloin	\$26
wok flashed fillet of beef, baby bok choy, oyster mushrooms, onions & spicy soy glaze	
Flatiron Steak	\$25
onion soy reduction & warm miso eggplant	
Alena's Mix	\$18
soy marinated tofu, shimeji mushrooms, snap peas & garlic	



Fairmont Lifestyle Cuisine Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness



Desserts

\$8

Gone Bamboo

vanilla mango glaze & fresh mango

\$10

Flaming Tonga Volcano

frozen banana parfait with candied ginger pound cake, toasted black sesame sauce & caramelized fingerling banana

\$10

Szechwan Some Chocolate

chocolate cream with Szechwan pepper vanilla ice cream, coconut crunch & coconut gelee

\$10

Pineapple Up Side Down Cake

guava coulis with pineapple sorbet & caramel crunch

Children's Menu

(for ages 12 years or under)

Little Chow

chow mein noodles with chicken wontons & aloha rib

\$12

Little Huli

sweet & sour chicken, brocollini, pineapple, eggroll & jasmine rice

\$12