

A LEGACY CONTINUES




Francis H. I'i Brown was a gifted statesman and leading Hawaiian figure in the 20th century. One of the most internationally known Hawaiian athletes in the 1920's, he set golf records, was a powerful swimmer and diver, a net fisherman, surfer and polo player. Often referred to as the "last ali'i" Francis I'i Brown was the grandson of John Papa I'i, son of a chief in Kona. At age ten, John joined the royal court and became a trusted friend of the future Kamehameha II.


Kalahui *pua'a*, now known as Mauna Lani, was a special retreat for Francis - a special place where he could "be Hawaiian." He loved to tend to the natural fishponds, raise animals, fish and entertain - living a value referred to as *ho'okipa* (hospitality). Francis' vision for Mauna Lani Resort continues today. The Fairmont Orchid is a place where people can enjoy true Hawaiian hospitality and the unspoiled beauty of the island.

STARTERS

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| PHYLLO PRAWNS | 15 |
| Coconut Scented Forbidden Rice, Pineapple Chutney, Mango Emulsion | |
| <i>Swanson, Pinot Grigio, Napa</i> | |
| DUCK TWO WAYS | 15 |
| Volcano Honey Roasted Duck Breast, Braised Duck Wonton Soup | |
| <i>Hangtime, Pinot Noir, Arroyo Seco</i> | |
| AHI POKE: A LOCAL FAVORITE  | 16 |
| Prepared tableside- Hawaiian Ahi Tuna, Shredded Green Papaya, Tear Drop Tomatoes, Ogo, Yuzu Chili Garlic Shoyu | |
| <i>Louis Roederer, Brut Reserve, NV</i> | |
| BRAISED SHORT RIBS | 14 |
| Hamakua Tomato Risotto, Ginger Anise Soy Reduction | |
| <i>Rosenblum, Petite Sirah Heritage Clones, S.F. Bay</i> | |
| KEOSAVANG SEA SCALLOPS | 14 |
| Garden Chive Potato Press, Wilted Organic Arugula, Tobiko, Wana Foam | |
| <i>Bodegas Naia, Verdejo, Spain</i> | |
| CRISPY CURRY TOFU  | 12 |
| Roasted Japanese Eggplant, Asparagus, Shiitake Mushrooms, Thai Curry Sauce | |
| <i>Botasea, Rosato di Palmina, Santa Barbara</i> | |
| MISO GLAZED KAMPACHI  | 16 |
| Furikake Sushi Rice Cake, Pickled Local Cucumber, Tobiko | |
| <i>Selbach, Piesporter Goldtröpfchen, Riesling Kabinett, Mosel, Germany</i> | |
| WAIMEA SWEET CORN BISQUE | 13 |
| Blue Crab Corn Fritter | |
| <i>Neyers, Chardonnay, Napa</i> | |
| ROBB FARMS ORGANIC BABY ROMAINE SALAD | 12 |
| Parmigiano Reggiano Crisp, Brown's Caesar Dressing, Hawaiian Sweet Bread Croutons | |
| <i>Four Vines, "Naked" Chardonnay, Santa Barbara</i> | |
| BEEF CARPACCIO HOUSE SALAD  | 10 |
| Macadamia Nut and Ahualoa Goat Cheese Truffles, Roasted Kamuela Beets, Mixed Baby Greens, White Balsamic Vinaigrette | |
| <i>Grgich Hills Estate, Fume Blanc, Napa</i>  | |

ENTREES

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| TOGARASHI SEARED AHI  | 38 |
| Paniolo Rice with Portuguese Sausage, Baby Organic Bok Choy, Tropical Chili Gastrique | |
| <i>Selbach, Piesporter Goldtröpfchen, Riesling Kabinett, Mosel, Germany</i> | |
| MACADAMIA NUT CRUSTED ORGANIC CHICKEN | 36 |
| Forbidden Rice, Toasted Almonds, Broccolini, Kabocha Squash, Sesame Peanut Sauce | |
| <i>Cliff Lede, Sauvignon Blanc, Napa</i> | |
| CRISPY KONA KAMPACHI  | 40 |
| Edamame and Sweet Corn Curried Cous Cous, Heirloom Tomato Sambal | |
| <i>Au Bon Climat, Pinot Gris - Pinot Blanc, Santa Barbara</i> | |
| GRILLED PRIME N.Y. STRIP | 49 |
| USDA Prime Striploin, Grilled Asparagus, Truffle Scented Fingerling Potatoes, Tamarind Pink Peppercorn Reduction | |
| <i>Château Haut Beausejour, St Estephe, Bordeaux</i> | |
| CRAB CRUSTED MAHI MAHI  | 44 |
| Waimea Sweet Corn Mashed Potato, Haricot Vert and Pepper Salad, Mango Essence | |
| <i>Triennes Saint Fleur, Viognier, France</i> | |
| WOK CHARRED FILET MIGNON | 42 |
| Caramelized Shallot Potato Cake, Wilted Spinach, Cabernet Reduction, Ali'i Mushroom Emulsion | |
| <i>Ebenezer, Shiraz, Australia</i> | |
| VEGETARIAN TASTING  | 28 |
| Ali'i Mushroom Truffle Risotto, Tofu Wakame Broth, Citrus Cous Cous with Tomato Confit | |
| <i>Swanson, Pinot Grigio, Napa</i> | |
| GRILLED CORIANDER SNAPPER  | 39 |
| Roasted Fingerling Potato, Fine Green Beans, Spinach, Hamakua Tomato, Lilikoi Mustard Vinaigrette | |
| <i>Hangtime, Pinot Noir, Arroyo Seco</i> | |
| PINEAPPLE PORK TENDERLOIN | 37 |
| Wrapped with Smoked Bacon and Maui Pineapple, Waipi'o Taro Crisp, Pan Glaze Reduction | |
| <i>Ebenezer Shiraz, Barossa Valley, Australia</i> | |
| GRILLED WALU  | 41 |
| Edamame Polenta, Braised Broccolini, Hamakua Mushrooms, Bonito Lemon Balm Emulsion | |
| <i>Neyers, Chardonnay, Napa</i> | |

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Fairmont is committed to your health and well being by preparing cuisine with trans-fat free alternatives whenever possible. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible.