



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!

## Small Plates

<b>Kula Greens Salad</b>	\$9
mixed green salad, Asian pear & sesame soy dressing	
 <b>Green Papaya Salad</b>	\$14
papaya, prawns, cellophane noodles, candied peanuts and sweet ginger & chili dressing	
<b>Chicken Salad</b>	\$12
romaine lettuce, slivered almonds & citrus vinaigrette	
 <b>Vegetable Egg Drop Soup</b>	\$8
Wood ear mushrooms, tofu & vegetable soy broth	

<b>Tonga Platter for Two</b>	\$25
aloha pork ribs, shiitake spring rolls, vegetable tempura, coconut prawns, flatbread	

<b>Aloha Baby Back Pork Ribs</b>	\$13
Kona coffee bbq sauce	
 <b>Tonga Ahi Poke</b>	\$15
sweet onions, ponzu sauce, avocado and taro root chips	
<b>Garlic &amp; Macadamia Nut Flatbread</b>	\$12
roasted macadamia nuts, garlic & lemon on flatbread	
<b>Shiitake Egg Rolls</b>	\$10
crispy rolls filled with shiitake mushrooms, carrots, onions and cabbage	
 <b>Hawaiian "Kauka" Blue King Prawns</b>	\$17
wok seared with ginger & garlic chili flakes	



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

## Small Plates

<b>Waygu Beef</b>	\$17
Hawaiian "black lava" salt crusted shaved beef with fennel, cucumber & watercress salad with red tobiko caviar	
<b>Seasonal Vegetable Tempura</b>	\$9
sesame tempura batter with ponzu sauce	
<b>Coconut Shrimp</b>	\$15
mango & banana tartar sauce	
<b>Island Fritters</b>	\$9
white corn fritters with scallion, coconut and red curry batter & cucumber, yogurt cilantro dip	
<b>Pork Lettuce Cups</b>	\$12
shredded coca cola braised pork shoulder, Siracha aioli & romaine lettuce	

## Island Sides

<b>Ginger Roasted Beets</b>	\$7
<b>Szechwan Green Beans</b>	\$7
<b>Spicy Broccolini</b>	\$6
<b>Jasmine Rice</b>	\$3
 <b>"Forbidden Blend" Fried Rice</b>	\$5
four rice varieties: forbidden black, white jasmine, Bhutanese red and jade pearl bamboo	
<b>"Shaka" Fried Rice</b>	\$8
forbidden blend rice, Portuguese sausage, baby shrimp, asparagus, shiitake mushrooms and scallions	

## Large Plates

 <b>Tonga Hot Pot</b>	\$26
diver scallops, market fish, prawns, lemongrass, ginger, curry broth and sweet potato fries	
<b>Dragon Fire Chicken</b>	\$22
wok flashed chicken in a medium spiced & smoky honey-hoisin glaze with onions & bell peppers	
<b>Sonoma Muscovy Duck Breast</b>	\$25
sake & mango relish, teppan yaki vegetables	
<b>Kobe Flatiron Steak</b>	\$28
onion soy reduction & warm miso eggplant	
<b>Seasonal Catch</b>	Market Price
Hawaiian market fish with grilled pineapple salsa, yuzu beurre blanc, Portuguese sausage & cabbage sauté	
 <b>Alena's Mix</b>	\$19
soy marinated tofu, shimeji mushrooms, snap peas & garlic	
<b>Haupia Prawns</b>	\$26
with kefir lime & thai ginger coconut broth	
<b>Huli Huli Chicken</b>	\$22
pineapple, soy & brown sugar marinade, broccolini & onions	
<b>Mongolian Beef Tenderloin</b>	\$26
baby bok choy, oyster mushrooms & hoisin soy glaze	
<b>Island Style Whole Fish</b>	Market Price
deep fried whole fish with tamarind sauce & baby boy choy	
 <b>Seared Diver Scallops</b>	\$30
with tangerine & Tahitian vanilla reduction	



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## Children's Menu (for ages 12yrs or under)

Little Chow \$12

chow mein noodles with chicken wontons & aloha rib

Little Huli \$12

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



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## Desserts \$10

### Flaming Tonga Volcano

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

### Gone Bamboo

vanilla bean bamboo sticky rice with guava coulis,  
kalamansi shaved ice & fortune cookie wafer

### Szechwan Some Chocolate

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

### Pineapple Up Side Down Cake

citrus spice poached pineapple with  
brown sugar macadamia cake & lemongrass ice cream