

RESTAURANT WEEK DINNER MENU 2025

\$45 PER PERSON

SERVED JANUARY 27 - FEBRUARY 2

PLEASE SELECT 1 ITEM FROM EACH CATEGORY
(BEER, WINE, OR COCKTAIL CAN REPLACE A CATEGORY OPTION)

PUPUS

COCONUT SHRIMP

Ginger Lime dipping sauce (DF)

BEEF SKEWER

Pickled banh mi salad (DF)

CHOP SALAD

Romaine, cabbage, carrots, bell pepper, green onion,
snap peas, bean sprouts, cashews, crispy noodle,
miso-sesame vinaigrette (DF)

LOCAL GREEN SALAD

Goat cheese, macadamia nuts, seasonal berries,
li hing mui vinaigrette (GF)

ENTRÉES

MUSHROOM CHICKEN

Mushroom medley, bell peppers, onion,
scallions, mo-gu sauce (DF)

FLAT IRON STEAK

Coriander and spring onion rice,
thai-style chimichurri (DF) (GF)

WAIPUNA PORK STIR FRY

Green beans, edamame, snap peas, mushrooms,
cilantro, spicy szechuan ginger sauce (DF)

HOISIN BEEF

Onion, carrot, tomato, citrus-hoisin sauce (DF)

SEARED SALMON

Chili-pineapple glaze, lemon-basil risotto,
strawberry relish (GF)

DESSERTS

YOUR CHOICE OF TRIFLE

Mexican hot chocolate
Lemon blueberry

Gluten Free Menu Choices = GF

Dairy Free Menu Choices = DF



A 5% surcharge is added to each guest check,
due to increase in costs. Mahalo!