



RESTAURANT WEEK DINNER MENU 2026

\$45 PER PERSON

SERVED SEPTEMBER 13th - SEPTEMBER 20th

PLEASE SELECT ONE ITEM FROM EACH COURSE

(beer, wine, or cocktail can replace a course option)

PUPUS

Coconut Shrimp

ginger lime dipping sauce (DF)

Beef Skewer

pickled banh mi salad (DF)

Asian 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

Lemon Grass Chicken

spiced lemon basmati rice

Flank Steak

brown butter celeriac puree, broccolini, tri-color carrots, 5 spice honey, walnut garlic salt

HuliHuli Garlic Shrimp

bean sprout, red onion, scallion, pad thai noodle

Sweet and Sour Pork

bell pepper, onions, pineapple, celery, bali hai sweet and sour

Pan Seared Market Fish

spiced forbidden rice, passionfruit dressing, charred lemon, diced mango, toasted almond slivers

DESSERTS

Mango Sticky Rice

coconut sticky rice, sweet mango puree, toasted coconut sesame

Chocolate Hazelnut Trifle

chocolate cake, hazelnut cream, toasted hazelnut crisp

Gluten Free Menu Choices = GF

Dairy Free Menu Choices = DF



A 5% surcharge is added to all checks to help pay for the heart of the house labor cost.