

## Selections of HTL - Lunch

All Plated Lunches must have a 3-course minimum including the entrée. Prices include Roll and butter, Kona Blend Coffee and Hot/Iced Tea.

### Soup du jour - Choice of one per group -

Portuguese Bean Soup	\$ 9
New England Clam Chowder	\$ 9
Spanish Cold Gazpacho soup	\$ 9

### Fresh Salads - Choice of one per group -

Hau Tree Supreme Salad <i>With House Dressing</i>	\$ 9
Caesar Salad <i>Fresh Romaine, Parmesan Cheese, Herb Croutons &amp; Classic Dressing</i>	\$14
Kamuela Caprese Insalata <i>Slices of Fresh Mozzarella Cheese, Vine ripen Island Tomatoes in a Butter Cup Lettuce topped with Balsamic Vinaigrette</i>	\$14

### Appetizers - Choice of one per group -

Fresh Hawaiian Ahi <i>Island Tuna prepared Traditional Sashimi Style or Poke Style (red pepper Sesame Soy)</i>	\$ 15
Islander Crab Cakes <i>On Asian Slaw topped Red Curry Aioli Sauce</i>	\$ 17

### Dessert - Choice of one per group -

Tiramisu	\$ 10
Mocha Chino Mud Pie	\$ 10
Rainbow Sorbet	\$ 10
Selection of Ice Cream <i>Choice of Chocolate, Vanilla or White Chocolate Macadamia Nut</i>	\$ 10

Prices subject to 20 % service charge and applicable sales tax

For parties up to 40 persons

*Minimum 20 persons*

### Entrees - Choice of one per group -

<u>Miso Sake Salmon</u> <i>Fresh Salmon Filet marinated with a Soy Glaze topped with a Citrus Butter Sauce Served with Seasonal Vegetables and White or Brown Rice.</i>	-	\$ 20
<u>Garlic Shrimp Scamp</u> <i>Shrimp prepared with White Wine &amp; Butter Garlic Sauce Served with Toasted Garlic Bread</i>	-	\$ 20
<u>Black Angus New York Steak</u> <i>Harris Ranch all Natural Beef topped with Garlic Butter Served with Seasonal Vegetables and Potato au Gratin.</i>	-	\$ 35
<u>Seafood or Chicken Curry</u> <i>Malaysian Style Curry with Fresh Vegetables Served over Brown Rice</i>	-	\$ 43
<u>Herb Roasted Chicken</u> <i>Chicken Breast marinated in Chef's Special Sauce topped with Shitake Mushroom Port Wine Sauce Served with Seasonal Vegetables and Mashed Potatoes</i>	-	\$ 32
<u>Seared Garlic Ahi</u> <i>Fresh Island Tuna with Thai Basil Vinaigrette over Linguini Pasta Served with Seasonal Vegetables</i>	-	\$ 40
<u>Chef's Catch of the Day</u> <i>Inquire for selection of the Fresh Fish and preparation style</i>	-	market price
<u>Ginger Steamed Tofu - "Chinese Style"</u> <i>HTL Vegetarian Selection</i>	-	\$ 30

# Leahi Leisure Lunch

For parties up to 40 persons ~ self-service (parties of 15 to 20 ~ table service)  
Minimum 15 persons

Lunch Menu A \$35 ++ per person

Starter - Choice of one per group -

Portuguese Bean Soup  
New England Clam Chowder

Entrees - Choice of one per group -

Selections of Sandwiches

*Kaimana Clubhouse, Portobello Mushroom with  
grilled vegetable on Focaccia Bread and Pastrami*

OR

Ahi Cobb Salad Nicoise

*Island Mixed Greens, Nicoise Olives and Anchovy Filets  
tossed in a Balsamic Vinaigrette topped with Fresh  
Seared Pacific Tuna Strips. Served with Rolls & Butter*

OR

Classic Chicken Caesar Salad

*Slices of Herb marinated Chicken Breast with fresh  
Romaine, Parmesan Cheese, Herb Croutons tossed in  
Classic Dressing. Served with Rolls & Butter*

Dessert

Chef's Choice of Dessert

Beverage - choice of one -

Fresh Brewed Kona Blend Coffee  
Hot / Iced Tea

Lunch Menu B \$45 ++ per person

Starter - Choice of one per group -

Portuguese Bean Soup  
New England Clam Chowder  
Hau Tree Supreme Salad

Entrees - Choice of one per group -

Chicken Alferdo

*Grilled Chicken Breast sliced and tossed in a creamy Alferdo  
Sauce over Linguini Pasta Served with Sauté Vegetables*

OR

Pan Roasted Salmon Filet

*topped with a Gorgonzola Cheese Sauce over Fettuccini Pasta  
Served with Sautee Vegetables*

OR

Breaded Eggplant over Fettuccini Pasta

*topped with a Zesty Tomato Sauce  
Served with Sautee Vegetables*

Dessert

Chef's Choice of Dessert

Beverage - choice of one -

Fresh Brewed Kona Blend Coffee  
Hot / Iced Tea

Prices subject to 20 % service charge  
and applicable sales tax