

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>	\$10
Caesar Salad <i>Fresh Romaine, Parmesan Cheese, Herb Croutons & Classic Dressing</i>	\$12
Kamuela Caprese Insalata <i>Slices of Fresh Mozzarella Cheese, Vine ripen Island Tomatoes in a Butter Cup Lettuce topped with Balsamic Vinaigrette</i>	\$12

Appetizers - Choice of one per group -

Fresh Hawaiian Ahi <i>Island Tuna prepared Traditional Sashimi Style or Poke Style (red pepper Sesame Soy)</i>	\$ 20
Islander Crab Cakes <i>On Asian Slaw topped Red Curry Aioli Sauce</i>	\$ 14

Dessert - Choice of one per group -

Tiramisu	\$ 10
Mud Pie	\$ 10
Rainbow Sorbet	\$ 8
Selection of Italian Gelato <i>Choice of Chocolate, Vanilla or White Chocolate Macadamia Nut</i>	\$ 8

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 -

Miso Sake Salmon - \$ 30

Fresh Salmon Filet marinated with a Soy Glaze topped with a Citrus Butter Sauce Served with Seasonal Vegetables and White or Brown Rice.

Garlic Shrimp Scampi - \$ 21

Shrimp prepared with White Wine & Butter Garlic Sauce Served with Toasted Garlic Bread

Black Angus New York Steak - \$ 35

Harris Ranch all Natural Beef topped with Garlic Butter Served with Seasonal Vegetables and Potato au Gratin.

Seafood or Chicken Curry - \$ 22

Malaysian Style Curry with Fresh Vegetables Served over Brown Rice

Island Flare – Garlic Herb Roasted Chicken \$32

With House-made "Teriyaki Glaze" topped with Pineapple Chutney Served with Seasonal Vegetables and White or Brown Rice

Seared Garlic Ahi - \$ 32

Fresh Island Tuna with Thai Basil Vinaigrette over Linguini Pasta Served with Seasonal Vegetables

Chef's Catch of the Day - market price

Inquire for selection of the Fresh Fish and preparation style

Ginger Steamed Tofu - "Chinese Style" \$ 25

With Steamed Oriental Vegetables drizzled with Soy Sesame Oil Sauce

5/2018