

PRINCE COURT RESTAURANT

Executive Chef, Khamtan Tanhchaleun, invites you to try one of the three Prix Fixe Menus he has created especially for the Prince Court Restaurant. Chef Khamtan's cuisine is Eurasian with a fusion of classical and nouveau styles, utilizing only the freshest Island ingredients.

Prix Fixe Menu I

37.00

APPETIZER	Blackened Fresh Island Ahi served with Wahiawa pineapple-lychee salsa and wasabi-miso vinaigrette
SOUP	Classical French Onion with trio of cheeses and croutons, covered with puff pastry
ENTRÉE (choice of one)	Snapper "Mediterranean Style" delicately grilled fillet of fish with capers, black olives and lemon grass beurre blanc accompanied with Parisian potatoes
	Thai Stuffed Cornish Game Hen with duxelles mushroom and wild rice served with Thai yellow curry sauce and edamame
	Roast Prime Rib (7 oz.) served with garlic mashed potato and Cabernet sauce
	Rib Eye Steak (7 oz.) served with garlic mashed potato and Bordelaise sauce
DESSERT	Dessert Du Jour

Prix Fixe Menu II

47.00

APPETIZER	Oysters on the Half Shell topped with lomi lomi salmon
	Supreme of Snapper grilled Snapper fillet on a bed of cucumber noodles with Hau'ula tomato basil relish
SALAD	Grilled Madagascar Prawns Nalo mixed greens with curly carrots, beets and tropical fruits drizzled with truffle balsamic vinaigrette
ENTRÉE (choice of one)	Blackened Medallions of Angus New York seared Cajun strip loin wrapped with crispy bacon and Romaine lettuce served on a bed of Anna potatoes with a ginger Madagascar sauce, confit shallots and garlic
	Australian Rack of Lamb "Asian Style" roasted Szechwan hoisin glaze with Prince Court rice and wok vegetables served in a lumpia cup
	Roast Prime Rib (5 oz.) and Scallop Scampi sautéed scallop with Prince Court garlic butter served with garlic mashed potato and Cabernet sauce
	Rib Eye Steak (5 oz.) and Scallop Scampi sautéed scallop with Prince Court garlic butter served with garlic mashed potato and Bordelaise sauce
DESSERT	Dessert Du Jour

Prix Fixe Menu III

57.00

APPETIZER	Prince Court Crab Hash Blue crab hash and Hamakua shiitake mushroom on a bed of wilted baby spinach with trio of sauces
	Ahi and Tako Poke served on a bed of ocean greens topped with Tobiko in a martini glass
SALAD	Nicoise Salad Kula baby Romaine with crumbled feta cheese, anchovy, Nicoise olive, roasted peppers Maui onions and drizzled with miso and truffle vinaigrette
ENTRÉE (choice of one)	Seafood Medley grilled snapper, prawn, sea scallop and half lobster tail served with coconut-saffron sauce and Prince Court rice
	Angus Filet Mignon (6 oz.) topped with Boursin cheese and cream cheese with brioche and Hamakua mushrooms served with Anna potatoes, Bordelaise sauce and Hollandaise
	Roast Prime Rib (5 oz.) with Half Lobster roasted prime rib with Pommery mustard, creamy horseradish and au ju baked stuffed lobster with crab hash and coconut saffron sauce and served with garlic mashed potato
	Rib Eye Steak (5 oz.) and Half Lobster served with Bordelaise sauce with baked stuffed lobster with crab hash and coconut saffron sauce and garlic mashed potato
DESSERT	Dessert Du Jour

For your convenience, a 15% gratuity is added to all parties of six or more. One check per party, no separate checks.