



DINNER

ĀEKAHI

Baby Upcountry Greens
Flower Confetti, Waimea Tomatoes
Fresh Herb Vinaigrette

Seared Hawaiian Ono
Lomi Lomi Salmon Relish, Lime Butter Sauce

Dinner Rolls with Sweet Butter

Mocha and Strawberry Charlotte
Espresso Syrup

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$62.00 per person

ĀELUA

Big Island Caesar Salad
Hawaiian Garlic Croutons and Caesar Dressing
Freshly Grated Parmesan Cheese

Marinated Breast of Chicken
Mushroom Ragout, Dijonnaise Demi-Glace

Dinner Rolls with Sweet Butter

Mango Beggars Purse Filled with Jasmine Rice Pudding
Passion Fruit and Coconut Sauces

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$56.00 per person

Prices are subject to 18% service charge and 4.166% state tax



DINNER

ʻĒKOLU

Hawaiian Ginger Chicken Broth with Asian Vegetables

Tender Baby Greens and Hoisin Duckling
Raspberry Ginger Vinaigrette

Macadamia Nut Crusted Island Fish
Lilikoi Beurre Blanc

Dinner Rolls with Sweet Butter

Caramelized Pineapple Cheesecake
Kiwi Strawberry Coulis

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$60.00 per person

ʻĒHA

Chilled Waimea Tomato Consommé with Flower Confetti

Baby Field Greens with Prosciutto
Herb Focaccia
Kalamata Olive Dressing

Pan Seared Mahi Mahi
Root Vegetables and Kona Mushrooms
Demi Butter Sauce

Dinner Rolls with Sweet Butter

Banana Mousse on Chocolate Decadence Cake
Raspberry Sauce

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$65.00 per person

Prices are subject to 18% service charge and 4.166% state tax



DINNER

ʻELIMA

Hilo Corn and Shrimp Chowder

“Kahua Ranch” Spinach Leaves
Shiitake Mushrooms, Roasted Peppers
Balsamic Vinaigrette

Grilled New York Steak
Caramelized Maui Onions and Madeira Peppercorn Sauce

Dinner Rolls with Sweet Butter

Poached Pear
Champagne Mousseline and Raspberry Sauces

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$65.00 per person

ʻEONO

Charred Ahi Sashimi and Kaiware Sprout Salad
Wasabi Dressing

Waimea Red and Golden Tomatoes
Hilo Hearts of Palm, Shaved Onions
Basil Oil

Spinach Stuffed Chicken
Lemon Grass Ginger Coconut Cream

Dinner Rolls with Sweet Butter

Kona Coast Flourless Chocolate Torte
Guava and Caramel Sauces

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$63.00 per person

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DINNER

ʻEHIKU

Seafood Gyozas of Kona Lobster, Shrimp and Scallop
Sweet Chili Butter Sauce

“Manoa” Lettuce Leaves
Grilled Asparagus and Yellow Pear Tomatoes
Lilikoi Dressing

Seared Hawaiian Snapper
Crab Hash and Sweet Potato Lumpia
Thai Green Curry Glaze

Dinner Rolls with Sweet Butter

White Chocolate Terrine
Ka’u Orange Compote

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$67.00 per person

ʻEWALU

Dungeness Crab Cakes
Roasted Red and Yellow Pepper Coulis

Hot and Sour Duck Consommé
with Lemongrass

Tossed Kealakekua Baby Greens
Enoki Mushrooms, Roma Tomatoes, Shallots and Frica Crisp
Balsamic Vinaigrette

Seared Filet Mignon
Confit of Shallots and Red Wine Sauce

Dinner Rolls with Sweet Butter

Tiramisu Grande
with Marbled Sweet Biscuit

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas



\$80.00 per person

Prices are subject to 18% service charge and 4.166% state tax

DINNER

ŌIWA

Gravlax of Norwegian Salmon
Mustard Dill Sauce

Oven Roasted Garlic Soup
with Pacific Oysters

Tender Salad Greens with Smoked Duck
Fried Angel Hair Potato

Sautéed Veal Chop
Hamaqua Mushrooms and Chervil

Dinner Rolls with Sweet Butter

Hawaiian Chocolate and Ka'u Orange
Crème Brulée in Coconut Lace Basket
Seasonal Fruit Garnish

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$87.50 per person

Prices are subject to 18% service charge and 4.166% state tax



DINNER

UMI

Consommé of Chicken
Big Island Watercress and Crab Won Ton

Kawamata Tomato Salad
Assorted Sprouts and Freshly Ground Black Pepper
Balsamic Vinaigrette

Ewa Chicken Breast and Sugar Cane Shrimp
Over Linguine with Garlic Black Bean Sauce

Passion Fruit Chiffon
With Fresh Berries and Raspberry Sauce

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$87.00 per person

UMI KUMAKAHI

Kahua Ranch Spinach Salad with Spicy Grilled Shrimp
Creamy Parmesan Vinaigrette

Medallion of Veal and Pacific Lobster Tail
Sun Dried Tomato Polenta
Shiitake Mushroom Cream Sauce
Pineapple Compote

Chocolate and Amaretto Gianduja Tiramisu

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$83.00 per person

Prices are subject to 18% service charge and 4.166% state tax



DINNER

~UMI KUMALUA

Duet of Salmon – Smoked and Tartar
Toasted Rye Points, Maui Onion, Capers and Dill Aioli

Waimea Butter Lettuce Salad
with Roasted Red and Yellow Peppers
Fresh Basil and Macadamia Nut-Pesto Vinaigrette

Beef Tenderloin and Pacific Lobster Tail
Shiitake Mushroom and Truffle Sauce
Pineapple Compote
Oven Roast Potato

Kona Coffee Mousse Torte
Chocolate and Vanilla Sauces
Seasonal Fresh Fruit Garnish

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$90.00 per person

~UMI KUMAKOLU

Herb and Lemongrass Risotto
with Rock Shrimp and Crispy Won Ton Pi

Asparagus Salad with Tomato and Prosciutto
Citrus Lilikoi Dressing

Grilled Filet Mignon and Alaskan King Crab
Garlic Mashed Potato Lumpia
Choron Sauce

Chocolate and Banana Crème Brûlée
Served in a Flaky Pastry Shell

Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee
Prince Selection of Hot Teas

\$95.00 per person

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