



~ **BLT MARKET DINNER SET** ~

Waikiki Set

Served with our signature Brazilian Cheesy Bread

~ **FIRST** ~

Please choose

Marinated Baby Beet Salad

local arugula, Sweet Land Farm goat cheese

Charred Octopus

marcona almond gremolata, Kahuku corn

Truffled Egg Toast

brioche, Fontina cheese, truffle oil

~ **ENTREES** ~

Please choose

Risotto

*Kīne Farm cremini mushrooms, parmesan,
herbed bread crumbs*

Grilled Hawaiian Tuna

*Moloka'i short ribs, shiitake mushrooms, edamame
puree, yuzu foam*

Roasted Jidori Chicken

*ras el hanout, grilled onion, Kīne Farms mushrooms,
ung choy, polenta*

~ **DESSERT** ~

Mint Dark Chocolate Tart

mint custard, chocolate biscuit

55

*We are dedicated to maintaining strong relationships
with local purveyors in an effort to preserve both flavor
and the environment and make every effort to support
sustainable and organic farming practices.*

EXECUTIVE CHEF *Johan Svensson*

Oahu Set

Served with our signature Brazilian Cheesy Bread

~ **FIRST** ~

Please choose

Kualoa Oysters

wasabi cocktail sauce, mignonette

Hawaiian Tuna Sashimi

poke flavors, caviar, shaved tomato

Local Tomato Salad

burrata, arugula, basil oil

~ **ENTREES** ~

Please choose

Squid Ink Tagliatelle

*bouillabaisse, seared tuna, ono, rouille,
ahi tuna dip*

Molokai Tenderloin

*herb crust, Big Island French Horn mushrooms,
sauce au duxelle*

Crackling 2 Lady Pig Farmers Pork Shank

*Portuguese clams and prawns, saffron rice,
pineapple glaze (for two)*

~ **DESSERT** ~

Please choose

POG Parfait in Chocolate Sphere

guava sauce

Yuzu Panna Cotta

ginger ice cream

80