



# LUNCH

**Halekulani Bakery & Restaurant features a locally inspired menu highlighting ingredients from the bakery. The cuisine is light and healthy, accenting each natural component to a level of distinction and island sophistication. Quality, fresh, locally sourced ingredients are enhanced with unique, signature flavors and craft delicacies from the bakery.**

## FRESH BITES

### **Baby Mix Greens 14**

Fresh Seasonal Fruits, Feta, Pomegranate Vinaigrette

### **Warabi and Opai Salad 16**

Big Island Fiddlehead Fern, Red Onions, Tomatoes, Soy Vinaigrette

### **Hawaiian Yellow Fin 22**

**Ahi Poke**  
Maui Onions, Ogo, Inamona Nut, Green Onions, Sea Asparagus, Bubu Arare, Hawaiian Chili Pepper

### **Scallop Crudo 20**

Hokkaido Day Boat Scallops, Housemade Pickled Cucumbers, Sea Asparagus, Jalapeno Dressing

### **Fresh Artichoke Tartine 15**

Parmigiano-Reggiano and Gruyere, Herbs, Crème Fraiche, Housemade Tomato Chutney, Spinach Pesto on Grilled Sourdough

### **Steamed Clams 16**

Miso Sake Nage, Toasted Baguette

## SOUPS

### **Maui French Onion Soup 14**

Caramelized Maui Onions, Herbs, Emmental, Parmigiano-Reggiano, Grilled Baguette

### **Salmon Chowder 12**

House Smoked Salmon with Toasted Bacon Brioche

## SANDWICHES

(Choice of Green Salad or Housemade Fries)

### **Kona Lobster Roll 25**

Dill, Tarragon, Spicy Aioli on Bacon Brioche Roll

*Suggested Pairing - Rubus White or Waikiki Brewing Hana Hou Hefe*

### **Grilled Fish Sandwich 24**

Anchote Marinated Catch of the Day with Jalapeno Salsa, Cilantro on Jalapeno and Pineapple Brioche Bun

*Suggested Pairing- Rubus White or Casas del Bosque Pinot Noir*

### **Prosciutto Sandwich 20**

Prosciutto, Fresh Mozzarella on a Baguette

*Suggested Wine - Prosecco or Castello di Neive Barbera d'Alba*

### **Halekulani Banh Mi 22**

Soy Braised Pork Belly, Papaya Salad, Spicy Cilantro Dipping Sauce on Toasted French Bread

*Suggested Pairing - Wirsching Silvaner or Waikiki Brewing Aloha Blonde*

### **Tonkatsu Sandwich 22**

Pork Tenderloin, Panko Crusted, Soft White Bread, Napa Cabbage Slaw

*Suggested Pairing- Selbach Riesling or Rubus White*

### **HB&R Burger 22**

Half pound Prime Burger, Lettuce, Kamuela Tomato, Red Onions, Pepper jack Cheese, Bacon, Chipotle Garlic Aioli on Toasted Taro Bun

*Suggested Pairing - Ratti Nebiolo or Rubus Red*

## ENTREES

### **Kaua'i Shrimp 36**

Garlic White Wine Chili Sauce, Bed of Napa Cabbage Slaw

*Suggested Pairing - Selbach Riesling or Rubus White*

### **Cioppino 32**

Fisherman's Stew, Kauai Shrimp, Clams, Mussels, Catch of the Day with Saffron and Tomatoes, Toasted Baguette

*Suggested Pairing - Âme du VinRose or Bosque Pinot Noir*

### **Mushroom Crusted Monchong 36**

Braised Daikon, Ginger Nage

*Suggested Pairing - Macon Village Chardonnay or Bosque Pinot Noir*

## ON THE SIDE 6

### **Roasted Baby Vegetables**

**Roasted Garlic Potato Puree**

**Housemade Fries**

## SOMETHING SWEET

### **Pastry - 11**

Lilikoi Chocolate Bar with Exotic Coulis

Macadamia Nut "Ipu" with Caramel Sauce

Blood Orange and Lychee Creamsicle with Candied Lemon Gelato

Mango Hazelnut Éclair with Chocolate Gelato

### **Gelato & Ice - 9**

#### **CREAMS**

Vanilla, Chocolate, Kona Coffee, Mango, Macadamia Nut

#### **SORBETS**

Lychee, Pineapple, Strawberry Kaffir

### - CHEF'S SPECIALTY

#### LOCAL INGREDIENTS

##### **KAUAI**

##### **OAHU**

Kualoa Farms

Ho Farms

MA'O Organic Farms

SK Natural Farms  
2 Lady Pig Farmers

Dry Land Nursery

Mari's Garden

Kunoa Beef

##### **MOLOKA'I**

Makana Provisions & Hawaii Specialty Meat

##### **BIG ISLAND**

The Hawaii Island Goat Dairy

Kawamata Farms

Hamakua Heritage Farm, Inc.

Hirabara Farms

*Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Applicable excise tax and gratuity are not included in the above prices. For parties of 6 or more, a service charge of 18% will be applied.*