

NEW YEARS EVE DINNER

SUNDAY DECEMBER 31, 2017

FIRST SEATING (5:30pm-6:30pm)* ADULTS: \$95.00 CHILD (6-12): \$45.00

SECOND SEATING (9pm-9:45pm) INSIDE: \$195** OUTSIDE: \$220**

*first seating ends at 8:30pm to reset for second seating

**second seating includes entrance to NYE party (\$120 value).

Must be 21 yrs or older



CHEF'S ACTION STATION

ALAE SALT CRUSTED SLOW ROAST PRIME RIB natural jus, horseradish, sour cream

HAWAIIAN PORK LAU LAU

STEAMED WHOLE ONAGA CHINESE STYLE ginger, onion, cilantro, singed with hot oil

SOUTHERN KING CRAB LEGS lemon wedges and drawn butter

CHINATOWN CRISPY WHOLE PIG AND DUCK kau yuk buns, hoisin sauce, green onions, cilantro

HOT OFFERINGS

KAI MARKET SEAFOOD CHOWDER shrimp and scallops

SOY BRAISED BONELESS BEEF SHORTRIBS kim chee

HAWAIIAN STYLE SEAFOOD PAELLA tomato saffron rice, lomi lomi tomato relish

WOK TOSSED MANILA CLAMS lup cheung sausage, dark soy reduction

SALT AND PEPPER STYLE KAUAI SHRIMP

HULI HULI CHICKEN ho farms long beans

LOCAL STYLE KIM CHEE FRIED RICE sausage and kim chee

WOK TOSSED FRIED SAIMIN NOODLES kamaboko, ham, vegetables

CREAMY YUKON GOLD MASHED POTATOES

TRUFFLE INFUSED WHITE ASPARAGUS grated parmesan cheese

FILIPINO STYLE RATATOUILLE big island tomatoes, garlic, ginger

COLD TABLE

HAWAIIAN STYLE AHI POKE inamona, maui onion, green onion, ogo mixed with hawaiian sea salt

KIM CHEE MARINATED TAKO POKE molokai cucumbers, kula green onions

FRESH ISLAND AHI SAHIMI shaved turnips and wasabi

OYSTERS ON THE HALF SHELL ponzu, daikon oroshi, green onion, chili sauce

INARI, FUTOMAKI AND CALIFORNIA ROLLS soy sauce and wasabi

BABY ROMAINE CAESAR SALAD white anchovy, tomatoes, garlic herb crisps

GREEN PAPAYA SALAD shrimp, basil, citrus flavoring

KOREAN JAPCHAE NOODLE SALAD vegetables seasoned with soy sauce and sesame oil

J.A. FARMS MIXED GREEN SALAD fresh local vegetables

CHEESE BOARD AND LAVOSH

SWEET OFFERINGS

MIXED FRUIT SALAD AND DOLE PINEAPPLE

WARM PORTUGUESE BREAD PUDDING

ASSORTED MOCHI

ALMOND FLOAT

MANGO PUDDING

THAI COFFEE CUSTARD

HOUSEMADE TRIFLE

COCONUT TAPIOCA

CRÈME CAMEL

ASSORTED GATEAU

NORTH SHORES TED'S PIES

CHOCOLATE FOUNTAIN

***consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

**** parties of 6 or more (including children) are subject to an 18% service charge*

***** menu subject to change based on locally inspired ingredients available*