Fall 2013 Asian Pacific Menu

Starters

Thai Infused Crab Cake with Thai Green Papaya Salad
Spicy Crab-Avocado-Tobiko Sushi, Tangy Cilantro Aioli & Sweet Chili Drizzle
with Crisp Lotus Root
(Additional $3 charge)

Grilled Smoked Scallops with Gingered Lomi Tomato, Green Grape-Tomato Relish
Soy Yuzu Beurre Blanc and Nori Brush
(Additional $1 Charge)

Duck Variation Medley
Jasmine Tea Smoked Duck Breast with Poha Berry Chutney
Chinese Duck Spring Roll with Hoisin Tamarind Gastrique
Chinese Duck Slaw

Marinated Thin Asparagus with Pickled Big Island Hearts of Palm
Sweet Corn-Pepper Relish & Hearts of Palm Snow
Champagne Vanilla Bean Vinaigrette & Star Anise Balsamic Syrup

Soup and Salads

Curried Butternut Squash Soup with Pulehu Chicken Skewer
Mango Chantilly and Toasted Coconut

Compressed Vanilla Infused Watermelon-Watercress-Frisée Salad with Cucumber, Carrots, Big Island Hearts of Palm & Tomato, Crumbled Bleu Cheese & Pickled Beets
Shallot Citrus Dressing

Julienne of Island Greens-Tomato-Red Grapes-Kaiware Sprout Salad with Pan Roasted Brined Chicken Breast, Soy-Chili Vinegar Aioli and Spicy Sesame-Ginger Dressing

The Culinary Program at Kapi‘olani Community College is an educational training facility where the food is prepared and served by students.

Donations are gratefully accepted, and may be placed in the “Tip Box” at the entrance of the dining room. We ask that you please refrain from tipping your student waiter or waitress individually. All donations are deposited into a special fund which is used to support activities that benefit all of the students enrolled in Culinary Arts and Hospitality Education at Kapi‘olani Community College.

Form of payment accepted are by cash, personal checks, credit cards and traveler’s checks.

Mahalo for your continued support.
Choice of Entrée:

Kaffir Lime-Lemon Grass Dusted “Island Catch” Sauteed Garlic Spinach with Apple Wood Smoked Bacon, Spicy Pickled Corn Relish and Roasted Fingerling Potato Chips
Chili Yuzu Aioli
$29

Chicken Roulade with Choi Sum, Spinach, Shiitake Mushrooms, Carrots, Onions, Chinese Sausage and Parmesan Cheese Filling
Tumeric Lemon Grass Jasmine Rice and Steamed Choi Sum
Pineapple Avocado Relish & Roasted Ginger Garlic Chicken Jus Li’e
$28

Asian Brined Grilled Pork Loin and Kauai Shrimp
Ragout of Asparagus, Alii Mushrooms, Long Beans & Slow Roasted Grapes
Okinawan Sweet Potato Puree & Papaya Chutney, Burgundy-Mirin Syrup
$30

Grilled Marinated Beef Ribeye Steak with “Chinatown”
O’io Fish Cake, Thai Basil Tomato Salad and Grilled Asparagus
Roasted Garlic Wasabi Puree Soy Chili Vinegar Aioli
Red Wine-Lemon Grass Infusion
$32

Marinated Grilled Portabella Mushroom and Tofu
Thai Basil Tomato Salad and Grilled Asparagus, Roasted Garlic Wasabi Puree
Soy Chili Vinegar Aioli, Red Wine-Port-Lemon Grass Infusion
$27

Wok Seared Seafood Medley with Spinach, Carrots, Shimeji Mushroom, Red Bell Pepper with Herb-Chili-Garlic Butter & Asparagus-Corn Risotto
$32

Stir Fried Beef Strips with Asian Vegetables-Choi Sum, Shiitake, Bell Peppers and Asparagus, Steamed Jasmine Rice and Hoisin Chili Bean Sauce
$28

Dessert
A Daily Special Dessert featuring Chef Gale O’Malley’s Intermediate Baking Class

Beverage
Kona Coffee, Decaffeinated Coffee Hot Tea or Iced Tea
**Menus & prices subject to change without notice**

Complimentary bread is served with dinner. If you are interested in purchasing our Ciabatta bread for $4.00 a loaf, made by Chef Brown & his Confiserie class, Please place an order with your server before 7:30 pm. Supplies are limited so order early.

Although Students and employees are not allowed to accept gratuities, donations to the program are accepted at the host stand.

Dinners Prepared by
Chef Warren Uchida & Students

Dining Room Service
Instructor John Santamaria & Students

Desserts Prepared by
Chef Gale O’Malley & Students