Plumeria Dinner Menu

$35 per person
(A 15% service charge will be applied to the final bill)

Salads,
Select 3 from the following:

Hawaiian Caesar Salad
(Local Baby Romaine Wedges topped with a Poi based Caesar dressing, Red and Yellow Ho Farm Grape Tomato, Taro Bread Croutons, and Shredded Parmesan Cheese)

Hawaiian Style Caprese Salad
(Local Lettuce Leaves arranged on a platter and served with Ho Farm Tomato, Sweet Basil, and Mozzarella Cheese tossed in a ginger honey dressing)

Garden Crudite
(Blanched Asparagus, Roasted Red and Yellow Beets, Blanched Baby Carrots, and Blanched Cauliflower served with a Balsamic Dip)

Nitsuke Salmon Tofu Salad
(A bed of Asian Slaw topped with Cubed Tofu, Crumbled Braised Salmon, Lime Slices and Pickled Ginger, served with a Soy Vinaigrette)

Signature Chicken Salad
(Julienne Asian Greens, Julienne Carrots and Celery, Bean Sprouts, and Watercress topped with Shredded Char Siu Chicken and Crips Won Ton Chips, served with a Soy Vinaigrette)

Sautéed or Steamed Seasonal Vegetables

Starches
Select 2 from the following:

Steamed Rice
Japanese Style Vegetable Rice
Garlic Smashed Potato
Taro Mash
Chow Mein
Roasted Potato Medley
Entrée
Select 3 from the following:

Braised Boneless Short Ribs with Mushroom Ragout
Roasted Kona Coffee Marinated Boneless Porkloin with Mushroom Ragout
Chicken Marsala
Stuffed Chicken Roulade with Supreme Sauce
Steamed Monkfish Chinatown
Seared Snapper with Garlic Black Bean Glaze

Dessert
Select 2 from the following:

Taro Bread Pudding with Haupia Glaze
Sliced Red Velvet Cake topped with Chocolate Dipped Strawberries
Sliced Carrot Cake Topped with Cream Cheese Frosting
Tiramisu Cake
German Chocolate Cake
Bananas Foster topped Cheesecake Slices
Fruit Platter

Beverages include
Water, Iced Tea, Kona Coffee, Decaf Coffee, and Hot Tea

Additional Items
Starch: $2 per person
Salad: $3 per person
Entrée: $4 per person
Dessert: $2 per person