Plumeria Lunch Menu

$30 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 Crispy 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