



Ka 'Ikena Laua'e

R e s t a u r a n t

Ka 'Ikena means "the view" or "the vision". The Laua'e is the fern with a fragrance that suggests maile and grows towards sunlight. In its figurative sense, Ka 'Ikena Laua'e translates into "many minds striving towards the vision".

We hope you enjoy your dining experience with us and, as you leave, take with you the "vision" that we here at the Food Service and Hospitality Education Department strive for.

Summer 2017 Asian Pacific Luncheon Menu

June 6 to 22, 2017

Choice of Starters

(CHOICE OF ONE ITEM ONLY)

Macadamia Nut House Made Furikake Crusted Seared Ahi with Asian Mango Slaw, Chinese Mustard Spread, Red Miso-Coconut-Pineapple Sauce and Red Onion Confit
(Additional \$1 Charge)

Vietnamese Summer Roll and Spiced BBQ Chicken Skewer, Pickled Bean Sprouts
Tamarind-Avocado Spread and Spicy Peanut Dipping Sauce

Soy-Honey-Vinegar Marinated Grilled Tofu and Asparagus with Kabocha Pumpkin-Potato
Puree, Thai Green Papaya Salad, Chiso Ponzu Syrup, Green Onions and Nori Slivers

Chiogga and Red Beet Salad with Goat Cheese, Frisee, Waiawa Greens, Sumida
Watercress, Pickled Radish and Quail Egg, Spiced Beet Puree, Pickled Plum Dressing and
Parmesan Crisp

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:

Potato-Basil-Crab Crusted "Catch of the Day"
Ragout of Long Beans, Mushrooms, Leeks and Bacon
Asparagus-Corn Risotto and Gingered Lomi Tomatoes
Cumin Sweet Soy Vinaigrette
\$25

Wok Fried Three Flavored Chicken Strips and Shrimps
Choi Sum, Carrots, Shiitake Mushrooms and Bell Peppers
Steamed Jasmine Rice with Fried Garlic
\$24

Grilled Garlic-Lime Brined Cornish Game Hen and Kauai Shrimp with Steamed Choi Sum
and King Trumpet Mushroom, Spiced Nectarine Chutney, Spinach-Watercress Puree and
Turmeric-Lemon Grass Rice
\$26

"Pulehu Style" Grilled N.Y. Steak with Asparagus, Charred Onion Puree, Tomato
Marmalade and Shiitake Bacon, Roasted Garlic –Wasabi Potato Puree
Kaffir Lime-Lemon Grass Butter, Red Wine-Kabayaki Infusion
\$27

Grilled Balsamic Chiso Marinated Portabella Mushroom with Asparagus, Charred Onion
Puree, Tomato Marmalade and Shiitake Bacon, Roasted Garlic –Wasabi Potato Puree
Kaffir Lime-Lemon Grass Butter, Burgundy-Mirin Syrup
\$23

Dessert

A Daily Special Dessert
Featuring Chef Dan Wetter's Fundamentals Baking Class

Beverage:

Kona Coffee
Decaffeinated Coffee
Hot Tea or Iced Tea

****Menus & prices subject to change without notice****

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

Lunch Prepared By
Chef Warren Uchida
& Students

Dining Room Service
Instructor Aaron Chau
& Students

Desserts Prepared by
Chef Dan Wetter
& Students