

beachhouse
at the moana

beachhouse Dinner Menu : *Malama*

1st Course

ahi2 – seared ahi & ahi tartar
wasabi cream, soy ginger gel, nori cracker

2nd Course

kona lobster bisque
Creamy Lobster Soup with Accents of Paprika Garnished with
Crème Fraîche and a Green Onion Crouton

3rd Course

filet mignon (6oz)
cabernet jus, seasonal vegetables and parmesan whipped potatoes

4th Course

chef's dessert tasting

Coffee or Tea

\$97.00 Per Person

***** Menus and Prices are Subject to Change *****

When you have a party of 6 people or more, 18% service charge and 4.712% state general excise tax will be added to your final bill. Our service charge is taxable.

Consuming raw or undercooked eggs may increase your risk of food borne illness. Please communicate any food allergy you may have with our Servers.

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beachhouse Dinner Menu: *Ke Aloha*

1st Course

hawaiian “poke” [“poh-kay”]
ahi tuna*, soy sauce, onions, avocado crema, spicy aioli

2nd Course

beachhouse seasonal salad
chef's seasonal creation

3rd Course

filet mignon (6 oz) & maine lobster tail
cabernet jus, clarified butter, seasonal vegetables
and parmesan whipped potatoes

4th Course

Chef's dessert tasting

Coffee or Tea

\$118.00 Per Person

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beachhouse Dinner Menu: *Ka Po'okela*

A glass of champagne
nv domaine carneros by taittinger,
cuvée de la pompadour, brut rose

First Course
ahi2 – seared ahi & ahi tartar
wasabi cream, soy ginger gel, nori cracker

Second Course
foie gras toast,
caramelized onion, blackberry jam

intermezzo
one bite refreshing hawaiian fruit sorbet

Fourth Course
premium wagyu loin (5 oz), australian lamb chop,
maine lobster tail

Fifth Course
chocolate peanut butter crunch bar, kona coffee cheesecake,
mango sorbet and berries

Coffee or Tea

\$150.00 per person

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