

# the veranda

BREAKFAST • LUNCH • AFTERNOON TEA

## beachhouse Lunch Menu: *Aina*

### Glass of Sparkling Wine

#### amuse

#### **hamachi crudo**

sashimi-style sliced amberjack,  
avocado, english cucumber, yuzu vinaigrette

#### 1<sup>st</sup> Course

#### **beachhouse chopped salad**

chicken breast, smoked bacon, longbeans, baby kale,  
hearts of palm, edamame, summer corn,  
maui onion vinaigrette

#### 2<sup>nd</sup> Course

#### **filet mignon (6 oz)**

bordelaise sauce, parmesan whipped potatoes  
and seasonal vegetables

#### 3<sup>rd</sup> Course

#### **chef's signature duet**

#### **Coffee or Tea**

**\$93.00 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.

# the veranda

BREAKFAST • LUNCH • AFTERNOON TEA

## beachhouse Lunch Menu: *Moana*

### Glass of Sparkling Wine

#### Amuse

#### **hamachi crudo**

sashimi-style sliced amberjack,  
avocado, english cucumber, yuzu vinaigrette

#### 1<sup>st</sup> Course

#### **beachhouse chopped salad**

chicken breast, smoked bacon, longbeans, baby kale,  
hearts of palm, edamame, summer corn,  
maui onion vinaigrette

#### 2<sup>nd</sup> Course

#### **filet mignon (6 oz) & maine lobster tail**

bordelaise sauce, seasonal vegetables and  
parmesan whipped potatoes

#### 3<sup>rd</sup> Course

#### **chef's signature dessert tasting**

#### **Coffee or Tea**

**\$103.00 Per Person**

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# the veranda

BREAKFAST • LUNCH • AFTERNOON TEA

## beachhouse Lunch Menu: Moana Nani

**Glass of premium Sparkling Wine**

**Amuse**

**hamachi crudo**

sashimi-style sliced amberjack,  
avocado, english cucumber, yuzu vinaigrette

**1<sup>st</sup> Course**

**beachhouse chopped salad**

chicken breast, smoked bacon, longbeans, baby kale,  
hearts of palm, edamame, summer corn,  
maui onion vinaigrette

**2<sup>nd</sup> Course**

**foie gras “toast”**

griddled corn cake, caramelized onion, blackberry jam

**Intermezzo**

One-bite refreshing lemongrass green tea sorbet

**3<sup>rd</sup> Course**

**prime new york strip (5 oz) and king crab legs**

bordelaise sauce, seasonal vegetables and  
parmesan whipped potatoes

**4<sup>th</sup> Course**

**chef's signature dessert tasting**

**Coffee or Tea**

**\$140.00 per Person**

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