

# ORCHIDS

## EXECUTIVE LUNCH

*Monday through Friday*

*Two-Course Prix Fixe \$52*

*Choice of appetizer and main course,  
or main course and dessert*

## APPETIZERS

### **Garden Salad**

Romaine Petals, Shaved Parmesan,  
Campari Tomatoes, Garlic Croutons,  
Champagne Vinaigrette

### **Ahi Tataki**

Tobiko, Kaiware Sprouts, Garlic Chips,  
Ume Shiso Ponzu, Chili Oil

### **Roasted Butternut Squash Soup**

Roasted Butternut Squash, Granny Smith Apples,  
Fresh Herbs, Grissini

## MAIN COURSES

### **The Panino**

Brie, Mozzarella, Fig Spread, Prosciutto di Parma

### **Ibérico Pork**

Kula Tomato, Hawaiian Chili Pepper,  
Finadene Sauce, Sea Asparagus

### **Kaua'i Prawn Risotto**

Carnaroli Risotto, Red Bell Pepper, Asparagus

## DESSERTS

### **Halekulani's Signature Coconut Cake**

Chiffon Cake, Coconut-Amaretto Cream

### **Gelato**

Vanilla, Chocolate, Kona Coffee,  
Hazelnut or Pistachio



Applicable excise tax and gratuity are not included in the above prices. For parties of 6 or more guests, a service charge of 20% will be applied.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

In our commitment to creating a sustainable environment, straws are available upon request.