ORCHIDS

Thanksgiving Dinner
A CELEBRATION OF THE SEASON

Garden & Market
Seasonal Mixed Greens • Tropical Fruits • Seasonal Crudités
House-Made Dressings & Accompaniments

Artisan Charcuterie & Mediterranean Mezze
Black Olive Tapenade • Chicken Liver Pâté • Smoked Salmon Mousse
Baba Ghanoush • Selection of Charcuterie & Imported Cheeses
Pickled Italian Vegetables • Local Honeycomb
Prosciutto di Parma, Sliced to Order on a Berkel Slicer

Ocean Harvest
Freshly Shucked Oysters • Shrimp Cocktail
Deep-Water Snow Crab Legs • Lobster Tails • Salmon Gravlax

Na Kai o Hawai'i | From Hawaiian Waters
Selection of Traditional Hawaiian Poke • Fresh Sashimi

Sushi & Chilled Soba
Chef's Selection of Nigiri • Temaki • Maki Rolls
Chilled Soba

The Holiday Carvery
Waimānalo-Raised Suckling Pig
Pa'akai & Herb-Crusted Prime Rib
Sage Butter-Roasted Turkey
Bone-In Honey-Glazed Ham
House-Made Italian Sausage
Heirloom Carrots • Asparagus • Brussels Sprouts

From the Paella Pan
Paella Valenciana • Seafood Medley

Pasta
Ricotta Ravioli
Pomodoro • Parmesan • Basil Oil

From the Kitchen
Prepared to order through your server
Garlic Mashed Potatoes • Herb Stuffing
Sweet Kahuku Corn Chowder • Steamed White Rice

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From the Halekulani Bakery

Freshly Baked Bread Selection • Cornbread
Parmesan Bread • Dinner Rolls • Pumpkin Rolls

Halekulani Pâtisserie

Handcrafted by our Pastry Team

Halekulani Coconut Cake • Profiteroles • Éclairs
Kabocha Basque Cheesecake • Pumpkin Pie • Pecan Toffee Tarts
Spiced Apple & Cranberry Panna Cotta • Orange Cranberry Cupcake
Apple Galette • White Chocolate Ube Roulade
Jasmine Coconut Brûlée • Dark Chocolate Mandarin Mousse Bar
Pineapple Macadamia Nut Financier • Mango Dulcey Mousse
Macarons • Fresh Berry Bread Pudding

Some desserts may contain Alcohol

House-Made Gelato & Sorbets

Vanilla • Chocolate • Maple Pecan Gelato
Pomegranate • Mango Sorbet
Assorted Toppings

Signature Dinner Cocktails

$24

Lilikoi Paradise
Vodka • Lilikoi • Vanilla • Champagne

Queen of Hearts
Cocchi Rosa • Strawberry • Champagne

Afterglow
Tequila • Pineapple • Jalapeño • Li Hing

Umami Garden
Gin • Mezcal • Celery • Citrus

Midnight Café
Tequila • Espresso • Mr. Black • Amaro Nonino

Orchids Highball
Suntory Toki Whisky • Q Seltzer

Thanksgiving Dinner Buffet

Adults $136 • Children (Ages 5–10) $74

State tax and an automatic 20% gratuity will be added to the check.
Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase the risk of foodborne illness.
Menu subject to change without notice.