Maile Lanai Dinner

An Exciting Appetizer

* SERVED COLD:

- LIGHTLY SMOKE CHINOOK SALMON, Rosette of Frozen Horseradish 1.85
- Coupe of Island Fruits with Calvados 1.10  A VARIETY OF GOURMET Hors d’Oeuvre 2.50
- ALASKAN KING CRAB LEGS in Avocado, Brandy Sauce 1.85  Puna Papaya with PROSCIUTTO 1.75
- Fresh Pacific SHRIMPS on ICE, Choice of Sauce 1.70  SEVICHE HANAUMA BAY 1.35
- MEDAILLONS DE FOIE GRAS Truffée de Strasbourg 2.25
- Beluga Malassal Caviar with Blinis, PER OUNCE 4.50  A Carafe of Iced VODKA 1.10

* SERVED HOT:

- KAHALA CHEESE SOUFFLE 1.75  CLAMS CASINO 2.00
- Half a Dozen Vineyard SNAILS BOURGIGNONNE 2.50

A Soup or a Consomme

The MAILE SOUP or Consomme of the Day .65  Our Own ONION Soup, au Gratin 1.00
Clear TURTLE SOUP with Jerez 1.50  Bisque of LOBSTER 1.50  Iced Vichysoise .75
Chilled Gazpacho ANDALOUSE .85  Jellied CONSOMME au Porto .75
TURTLE SOUP Gratinee “Lady Curzon” 1.25

An Accompanying Salad

* FROM THE CART:

- A CAESAR SALAD in the Classic Tradition with Island Romaine 1.75
- The ROYAL-MAILE SALAD with Tiny Shrimps, AVOCADO, and Manoa Lettuce 1.75
- Hearts of YOUNG PALM Vinaigrette 1.50
- Fresh Island SPINACH SALAD, with Chopped Bacon, EGGS and Lemon Dressing 1.35
- Tossed CRISP Greens, Our Maile DRESSING .85
From Pacific Waters

FILET OF ISLAND Mahi-Mahi, Saute Belle Meuniere, or Veronique with White Grapes 4.50

MAINE LOBSTER, Broiled, Rechaud of Melted Butter 6.75

SHRIMPS Madras with a Curry Sauce and Saffron Rice, Appropriate Condiments 5.25

Filet of Opakapaka in Ti Leaf, Fried Island Bananas 4.75

FROGS' LEGS Saute Provencale, with Parslied Potatoes 5.25

OTHER UNUSUAL HAWAIIAN FISH OF THE SEASON — PLEASE CONSULT YOUR CAPTAIN

Flamed at Your Table

ENTRECOTE KALAKAU — An Old Monarchy Recipe. A Thick Slice of Sirloin Saute with Shallots and Black Pepper, Seasoned with Hot Mustard and FLAMED WITH BRANDY 7.25

DUCKLING WAIALAE—Sauteed with Mandarin Oranges and Bananas, FLAMED WITH GRAND MARNIER and Served with Wild Rice and Lychee Nuts 6.75

Royal Maile Selections

IN HONOR OF:

KAMEHAMEHA I *
BAKED Filet Mignon in Puffed Paste with Foie Gras, Wild Mushrooms and Sauce Perigourdine 6.75

KAMEHAMEHA II *
CHICKEN Baked in Pineapple with Sherry and Almonds, Glazed with Hollandaise 5.75

KAMEHAMEHA III *
Three Filet Mignons — BEEF, VEAL and PORK Tenderloin, Each Distinctively Garnished, SERVED WITH Wild RICE 6.50
**Desserts and Ice Creams**

FROM THE WAGON *

*Selection of petite French Pastries, Coconut Layer Cake, Macadamia Nut Cream Pie, Tarts, Pies or Layer Cakes of the Day, Pudding, Cheese Pie or Pecan Pie, and fresh or stewed fruits.*

Camembert, Swiss Gruyere, Tillamook, Cheddar, Roquefort with assorted English crackers .85

Bisquit Glace Marie Brizard 1.10  Frozen Profiteroles with Hot Chocolate Sauce 1.00

Granite Ice in Silver Coupe 1.00

**RICH ICE CREAMS** *

Macadamia Nut, Coffee, Coconut, Vanilla, Strawberry, Chocolate, Rum Raisin .60

**FRESH FRUIT SHERBETS** *

Lilikoi, Guava, Pineapple, and Orange .60

**SOUFFLES** *

Minted Chocolate or Grand Marnier flavored for two 3.00

**FLAMBEES** *

Crepes Suzettes 4.00  Peach Flambe 4.00  Cherries Jubilee 3.50  Baked Alaska for two 3.50

**Beverages**

Pot of Freshly Brewed Coffee or Tea .45  Espresso .60  Cappuccino .75

Iced Coffee with Whipped Cream .45  Irish Coffee 1.75  Minted Iced Tea .45