The breadfruit design on the cover of this menu symbolizes the same abundance often associated with the Horn of Plenty. This design is the pattern for one of the thirty quilts which add to the decor of the corridors leading to the hotel's guest rooms. Each quilt tells a story of Hawaii's natural environment, and is the masterpiece of a skilled seamstress. These heirlooms, specially commissioned through the historic Kawaiahao Church and each representing some 1,000 hours of painstaking work, perpetuate a nearly lost Island craft. The Hawaiian quilt, the symbol of the tender love of a woman for her home and family, is now used only as a bed coverlet for special holidays and when favored guests stay in the home.
The breadfruit diet is an abundance often as the pattern for one of the diets leading to Hawaii’s natural prototype. These Indians, Kawaiahao Church, taking work, perpetuated the symbol of the breadfruit, now used only as a guest stay in the BAVARIAN DINNER

Schwarzwald Schinken mit Stangen Spargeln
Thin Sliced Bavarian Cured Ham, with Asparagus and Mustard Sauce

Flaedle Suppe
Consommé of Fowl

Sauerbraten
Potted Beef in Sweet and Sour Sauce

Spaetzlis
Sourred Tiny Dumplings

Gemischter Salat
Tossed Mountain Greens

Sacher Torte
Gugelhopf

Rhine Wine Sabayone
Ice Cream

Beverages
LA TABLE D'HOTEL

HORS D'OEUVRES
Hot Broiled Scampis a l'Americaine
A Taste Treat
Melon and Prosciutto
Smoked Sturgeon au Beluga
Kona Papaya Macedoine au Grand Marnier
Choice of Chilled Juices

POTAGES
Portuguese Lentil Soup
Consomme Double au Pain Grille
Jellied Madrelene

SALADES
Chef's Salad Petite
Cottage Cheese and Pineapple
Dressings
- french
- russian
- roquefort
- maunakeas beach
- thousand island
- lemon oil

BOISSONS
Maunakea Kona Coffee
Ice Tea
Milk
Sanka
Tea
Chocolate

ENTREES
Fresh Mahimahi Meuniere
From the Sampans with Lemon Butter Sauce
Meadow Veal Saute Neuchatel
Sour Cream, Mushrooms in Casserole
Chicken Saute, Kohala Style in Pineapple Shell
Chicken in Coconut Milk
Roast Male Pheasant on Crouton
English Style, Bread Sauce
Roast Leg of Lamb Boulangere
On a Bed of Lyonnaise Potatoes
Broiled Wienerarbraten
Vienna Butterfried Sirloin Steak and Crisp Onions
Spoom au Kirschwater

LE GUMES
Leaf Spinach in Butter
Snowflake Potato

DESSERTS
Liebfraumilch Wine Sabayone
Passion Fruit Chiffon Pie
Coconut Layer Cake
Cheese Torte
Coupe Glacee a la Menthe
Pound Cake
Fruit Compote Panachee
Banana Napoleon
Ice Cream
Petits Fours
Les Fromages
Served until 9:30 p.m.
A LA CARTE

APPETIZERS
Hot Broiled Scampis a l'Americaine 1.50
A Taste Treat
Melon and Proscuitto .80
Smoked Sturgeon au Beluga 1.25
Kona Papaya Macedoine au Grand Marnier .80
Choice of Chilled Juices .80

SOUPS
Portuguese Lentil Soup
Consomme Double au Pain Grille
Jellied Madrelene .50

SALADS
Caesar Salad for Two 3.00
Chef's Salad Petite .60
Cottage Cheese and Pineapple .80

Dressings
french russian roquefort maunakea beach thousand island lemon oil

BEVERAGES
Maunakea Kona Coffee
Ice Tea Milk Sanka Tea Chocolate .40

FROM THE PARKER RANCH
Roast Prime Rib of Beef au Jus 6.00
English Sliced on Rye Bread 3.75

BROILED ON CHARCOAL EMBERS
Entrecote Minute Paillarde 6.00
Delmonico Cut Sirloin Steak 7.00
Filet Mignon aux Champignons 7.00
Lamb Chops 5.50
broiled frenched lamb chops, au cresson
Spring Chicken Vert-Pre 4.00
Chopped Sirloin Steak 4.00
Double New York Cut Steak Jardiniere; Sauce Bordelaise 16.00
Chateaubriand Bouquetiere, Sauce Choron 16.00

DESSERTS
Liebfraumilk Wine Sabayone 1.00
Passion Fruit Chiffon Pie .80
Coconut Layer Cake .80
Coupé Glacée a la Menthe 1.00
Cheese Torte 80
Pound Cake .50
Fruit Compote Panache .60
Banana Napoleon .60
Ice Cream .50
Petits Fours .75
Les Fromages \(4.10\) served until 10:30 p. m.