One of the country's great restaurants is right here on the third floor in the Ewa Tower of this hotel.
APERITIFS
a glass of aperitif wine will neutralize your palate and stimulate your appetite

Cinzano Vermouths
Sherries Tio Pepe or La Ina
Cockburns Special Reserve Port
Dubonnet Red or Blonde
Cynar. Flavoured with Artichoke
Lillet. Suze

COLD APPETIZERS

HUITRES SUR GLACE
Oysters on the half shell
dockars

COCKTAIL DE CREVETTES
Shrimp Cocktail
do $ . and fifty cents

ASSIETTE DE FRUITS DE MER
Potpourri of seafood
dollars

COCKTAIL D’HOMARD
Lobster Cocktail
dollars and fifty cents

THON CRU À LA JAPONAISE
Sashimi
dollars and fifty cents

SAUMON FUMÉ
Smoked Salmon
eight dollars

CAVIAR FRAIS
Caviar
 thirty-five dollars

GASPACHO
Gazpacho Cocktail
dollars and fifty cents

TERRINES ET PÂTES MAISON
Bagwells’ own terrines and pâtés
dollars and fifty cents

JAMBON DE PARME AUX FRUITS FRAIS
Prosciutto ham and fresh fruits
dollars

ŒUFS DE CAILLES AU CAVIAR
Quail eggs with caviar
twenty-five dollars
**SOUPS**

**SOUPE DE POISSON EN FEUILLETAGE**  
Red Snapper soup covered with flake pastry  
five dollars

**BISQUE DE CREVETTES**  
Bisque of shrimps and scampis  
five dollars and fifty cents

**SOUPE À L’ONION AU GRATIN**  
French Onion soup gratine  
four dollars

**CREME D’AVOCATS À LA MENTHE**  
Minted cream of avocados  
three dollars and fifty cents

**SOUPE DE FRUITS FRAIS AU RIESLING**  
Chilled fruit soup with Riesling  
four dollars and fifty cents

**HOT APPETIZERS**

**FRUITS DE MER EN CROûTE**  
Creamed seafood delicacies in puff pastry  
eight dollars

**COQUILLE ST. JACQUES, AU PETIT LÉGUMES**  
Poached scallops  
seven dollars and fifty cents

**COQUILLE DE CRABE AU GRATIN**  
Crab meat au gratin  
seven dollars and fifty cents

**HUITRES GRATINE ROCKEFELLER**  
Oysters Rockefeller  
nine dollars

**ESCARGOTS DE BOURGOGNE**  
Snails Bourguignonne  
seven dollars and fifty cents

**FOIE DE CANARD SAUTÉ À L’HUILE DE NOIX**  
Sauteed Duckliver in Walnut oil  
eight dollars

**ROGNONS DE VEAL SAUTÉ AU BASILIC**  
Veal Kidney sauteed in Basil  
eight dollars

Chablis, Chardonnay, Meursault, Montrachet, Sauvignon Blanc

**SALADS**

**SALADE DE TOMATES ET D’ONIONS DU PAYS**  
Maui onions and sliced tomatoes  
three dollars and fifty cents

**AVOCAT VINAIGRETTE**  
Avocados Vinaigrette  
four dollars

**SALADE DE LAITUE ET DE CRESSON**  
Manoa lettuce and watercress  
three dollars and fifty cents

**SALADE COMPOSÉ**  
Gourmet salad  
six dollars and fifty cents

**SALADE CESAR**  
Caesar salad  
for two  
ten dollars

**PAPAYA AVOCAT CREVETTES, CRESSON VINAIGRETTE À LA CIBOULETTE**  
Papaya, Avocado, Shrimp, Watercress  
Chives Vinaigrette  
six dollars and fifty cents

**SALADE DE CANARD**  
Duck Salad with Raspberry Vinaigrette  
seven dollars and fifty cents
ENTREES

DARNE DE SAUMON À L’OSEILLE
Pacific salmon with Sorrel sauce
sixteen dollars and fifty cents

MILLE FEUILLES DE SAUMON AU CERFEUIL
Salmon in flaky pastry with Chervil
eighteen dollars

CREVETTES D’ESPAGNE À L’AIL
Spanish Red scampi fried with garlic and butter
twenty-four dollars

PAPIRO SAUTÉ AUX CONCOMBRES
Papio Meuniere with cucumbers
sixteen dollars and fifty cents

L’OPAKAPAKA AUX CHAMPIGNONS
Poached Opakapaka with a light Mousseline sauce and mushrooms
seventeen dollars

L’OPAKAPAKA SAUTÉ AU GINGEMBRE
Opakapaka with watercress and ginger
seventeen dollars

L’ESCALOPPE D’OPAKAPAKA CRESSONNIERE
Poached Opakapaka with a Chiffonade of lettuce, watercress puree and Champagne sauce
eighteen dollars

MAHI MAHI BRAISÉ AUX PETITS LÉGUMES
Braised Mahi Mahi with fresh vegetables
seventeen dollars and fifty cents

POITRINE DE POULET AUX CHANTERELLES
Breast of chicken sauteed with wild mushrooms and cream sauce
fourteen dollars

POULET RÔTI À L’AIL
Roast chicken with garlic sauce
for two
twenty-three dollars

AIGUILLETTES DE CANARD AUX PÊCHES FRAICHES
Breast of roast duckling with peaches
sixteen dollars

Corton, Hermitage Blanc, Chablis, Montrachet, Chardonnay
Rheingau Kabinett, Vonne Romanée, Musigny, Pommard

RIS DE VEAU PERIGOURDINE
Veal sweetbread with truffles and Port wine
twenty-one dollars

ENTRECÔTE GRILLÉ MAITRE D’HOTEL
New York cut sirloin steak
eighteen dollars

ENTRECÔTE AU VIN ROUGE À LA MOELLE
Sirloin steak with red wine sauce and marrow
nineteen dollars and fifty cents

FILET DE BOEUF AU POIVRE VERT
Broiled tenderloin with green peppercorn sauce
twenty dollars and fifty cents

FILET DE BOEUF GRILLÉ BÉARNAISSE
Broiled tenderloin with Bearnaise sauce
twenty dollars

TOURNEDOS ROSSINI
Fillet of tenderloin, with goose liver and truffle sauce
twenty dollars and fifty cents

CHATEAUBRIAND
for two
thirty-eight dollars

CÔTELETTE D’AGNEAU, SAUCE PAULOISE
Broiled lamb chop with Bearnaise sauce and mint
nineteen dollars and fifty cents

CARRE D’AGNEAU AUX FINES HERBES
Roast rack of lamb with fine herbs
for two
forty two dollars

SELLLE D’AGNEAU EN CROûTE
Saddle of lamb, with duxelle of mushrooms, roasted in puff pastry
for two
fifty dollars

Corton, Vourey Château Neuf du Pape, Château Margaux
Mercury Château Talbot, Fleurie, Chambertin, Côte Rotie
VEGETABLES

LE GUMES DU JOUR AUX FINE HERBS
a discriminating selection from today's vegetable market, freshly cooked, buttered and sprinkled with fine herbs
three dollars

POTATOES

L'EMINCE DE POMMES DE TERRE ANNA
have become a classic of French cuisine: they will be served to you in a baker directly from the oven
two dollars and fifty cents

CHEESES

LES FROMAGES
a fine selection of French cheeses
four dollars and fifty cents

Wines: Romanee, Bonnes Mares, Chateau Haut Brion, Chateau Trimoulet, Barbera, Cabernet Sauvignon

DESSERTS

UNE SELECTION DE LA VOITURE DU PATISSIER
a selection from Bagwells'' dessert cart
three dollars and fifty cents

LES FRUITS DE SAISON FLAMBES EN Brioche
a brioche with flamed fruits of the season
for two
six dollars

LE SOUFFLE AU NOIX HAWAIIEN
Macadamia Nut souffle
six dollars

LES FRAISES ROMANOFF
California strawberries Romanoff
for two persons or more
five dollars

LES CREPES AUX FRAMBOISES
Crepes laced with fresh raspberry sauce
for two persons or more
four dollars and fifty cents

LA POIRE GLACÉE RUE ROYALE
poached Bartlett pear laced with hot chocolate on vanilla ice cream
six dollars and fifty cents

LA GLACE AU NOUGAT ANGLAIS
Bagwells' own nougat ice cream
made by Bagwells' chefs with nougat from England
three dollars and fifty cents

COFFEE

CAFÉ CONA OU CAFÉ TURQUE
Café Cona or Turkish Mokka
prepared at your tableside from the finest blends of ground Colombian coffee beans
two dollars
COGNAC & LIQUEURS

Remy Martin Louis XIII
Hennessy Extra
Remy Martin VS O.P
Courvoisier VS O.P
Martell VS O.P
Hennessy Paradise
Bisquit Dubouchet
Eaux de Vie de Framboise
Mirabelle
Kirsch
Massenez
Armagnac
Marc de Bourgogne
Calvados Grand Fine
Poire Williamine
Marie Brizard Anisette
Pousse Cafe
Crème de Menthe Frappée

THE WINES OF BAGWELLS 2424

Inquire about our sommelier's selection.
Our wine butlers will be delighted to assist you with your choice.

Bagwells Lounge lends itself for private luncheon and dinner parties. Elaborate international menus can be prepared per your specifications and served with fastidious care.