The Hale Koa Room

is open Monday through Saturday
for dinner and also on Sundays
for a lavish Champagne Brunch Buffet.
Call 955-0555 for reservations.

(After 6 p.m., appropriate attire
required. No jeans, shorts, tee shirts
or slippers.)

HALE KOA HOTEL

Armed Forces Recreation Center
On Waikiki Beach at Fort DeRussy
2055 Kalua Road
Salads

Caesar Salad
4.00 per person
Prepared tableside in the classic manner (for two or more)

French Onion Soup
with Cheese Crust
2.95

Cold Appetizers

Soup of the Evening
1.50

Grilled and Beef

Entrees

All entrees accompanied by Fresh Vegetables and your choice of Roast Potatoes, Lemon Rice Pilaf or Fresh Pasta. Complete meals are also available for an additional four dollars. These include soup of the day or fresh green salad, a selection from our silver dessert tray, and House Blend Kona Coffee or Tea.

Grilled Black Angus Beef

Jumbo Spot Prawns
14.95

Chilled Black Angus Beef

Slices of Choice Tenderloin sauteed and flamed with Vodka, and topped with Sour Cream and fresh Mushrooms.

Filet Mignon
15.50

Center-Cut Tenderloin of Beef wrapped with Bacon and broiled. Sauce Bearnaise.

Grilled New York Cut Steak
15.95

A Ten-ounce Sirloin, sauteed and flamed with Dijon mustard and truffle oil, served with fresh Green Peppercorns.

Lobster Tail
13.95

Boneless Chicken Breast sauteed with Dry Vermouth and baby Mushrooms in a creamy Dill Sauce. Roasted crisp on our Rotisserie.

Beef Stroganoff
15.95

Chopped Egg, Green Peppers, mushrooms, and onions sauteed with Sour Cream, placed in a Puff Pastry shell.

Chateaubriand Jardinere
16.95 per person
Two filets grilled, topped with Bordelaise Sauce, Genevese Mushrooms and melted Swiss Cheese.

Prime Rib of Beef
16.95

A generous portion of superb Prime Rib served with Au jus. Whipped Horseradish.

Sukiyaki
16.95

Broiled Rock Lobster Tail. Drawn Butter.

The Hale Koa Room

Sous Chef Andres Nelson has created foods for your enjoyment using only the freshest ingredients of the highest quality.

Seafood

Prawns Brochettes
16.95

Broiled Jumbo Prawns wrapped in fresh Basil and Prosciutto Ham. Tomato Basil Sauce.

Scallops Bouche
12.95

Fresh Scallops and Shrimp served on a bed of Fresh Pasta.

Mahi Mahi Grilled Mahi
14.95

The King of Island Fish sauteed and garnished with Creole, Lemon Segments and Capers.

The Classics

Veal Scaloppini Florentine
18.95

Slices of Veal on a bed of fresh Spinach topped with Creamed Mushrooms and glazed with Hollandaise Sauce.

Rock of Lumb Provencal
18.95

Tender oven-roasted Rack of Lamb seasoned with Mustard and sprinkled with Seasoned Breadcrumbs.

The Hale Koa Room prides itself on classic preparations from around the world. Certified Executive Chef Rolf Walters and Sous Chef Andres Nelson have created foods for your enjoyment using only the freshest ingredients of the highest quality.

Soup of the Day
Fresh Clams steamed with Herbs, Wine and Garlic.

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