HALAKAHIKI MO'KU MOKUPUNI HUAALI
Pineapple Boat with Island Fruits

MOA OME ME PI OPIPIO, MOIWAHINE KAPIOLANI
Rolled Breast of Kahunakaku Chicken
breaded in fresh grated Coconut with Kakauna Supreme Sauce

KU'KE HO'OMOA ME'A'AI LAUNAHE'LE
Asparagus Hollandaise

MA'LA KIHAPAI KELA ME KEIA A'NO NO'HO AL'I KAI MIKO
Liliuokalani Salad with Sheraton Dressing

AL'I KAIULANI MACADAMIA NUT CREAM PIE
Princess Kaiulani Macadamia Nut Cream Pie

KOPE O KONA
Kona Coffee

$15.75
per person includes:
Cover Charge
Tax & Tip
and a Glass of Wine
**Appetizers**

Baby Pineapple Basket with Fresh Fruits
Coquille of Shrimps on Ice
Select Scampi Saute Fines Herbes
Crepes Madagascar
Soup of the Day
Royal Hawaiian Salad
Tender Manoa Lettuce — choice of Blue Cheese, Thousand Island, Vinaigrette or Green Goddess Dressing

CHOICE OF APPETIZER OR SOUP AND SALAD WITH ENTREE.

**Desserts**

Cheese Cake with Strawberry Sauce
German Chocolate Cake
Coconut Snowball with Raspberry Sauce
Baby Baked Alaska
Passion Fruit Chiffon Pie
Biscuit Glace Grand Marnier
Rich Ice Creams — Chocolate, Vanilla, Strawberry, Macadamia Nut
Fruit Sherbets — Pineapple, Orange, Guava

**Beverages**

Freshly brewed Kona Coffee or Tea
Entrees

SAUTEED MAHIMAHI GRENOBLOISE ................................................................. $ 9.50
Dice Lemon, Capers and Croutons, Parsley Potatoes and French Beans

BONELESS BREAST OF CHICKEN IN COCONUT .............................................. $ 9.75
On fresh Coconut Ring with Saffron Rice and Tomato Bouquetiere

VEAL MONARCH .......................................................... $10.75
Sauteed in Butter, topped with lightly creamed Crabmeat glazed with Bearnaise
Sauce, Asparagus Spears and Saffron Rice

ROAST DUCKLING BIGARRADE .......................................................... $10.75
Served with a Light Orange Sauce, Tangerines, Bananas and Lychee Nuts,
Saffron Rice and French Beans

A PAIR OF DOUBLE LAMB CHOPS .......................................................... $11.50
With a slice of Bacon, Tomato Bouquetiere, Watercress, Mint Jelly, Baked Potato

ROAST PRIME RIB OF BEEF ....................................................... $11.75
Served with Baked Potato and Condiments, French Beans

FILET MIGNON .......................................................... $12.50
Broiled to Perfection, served with fresh Mushrooms, Bearnaise Sauce and
Baked Potato with Condiments, Tomato Bouquetiere

NEW YORK STEAK .......................................................... $12.50
Broiled to your order and served with fresh Mushrooms, Baked
Potato and Tomato Bouquetiere

BROILED MAORI LOBSTER TAIL .................................................. $13.50
Melted Butter, your choice of Potato or Rice, Tomato Bouquetiere

4% State Tax will be added to all listed prices.