Nestled on the Kona Coast of the Big Island of Hawaii, Kona Village Resort is more than just a resort—it is a recreation of the legendary Hawaii of Kaupulehu and its idyllic lifestyle. A colony of individual thatch-roofed cottages surround a crystal-clear bay where once many Hawaiians fished, made salt for trade with upland farmers, raised their children, danced hulas of celebration, and chanted to their gods. The lifestyle of “old Hawaii” has been recaptured and scrupulously preserved at Kaupulehu, but today, with the addition of the finest resort amenities, we call it “plush/primitive.”

Our twelve dinner menus, each featuring three entrées, are reproduced on the following pages. Rotating each menu daily, Executive Chef Harry Yoshida will create for you not just satiating meals but true dining experiences. You’ll find not only such international favorites as Escalope de Veau aux Chanterelles, Rack of Lamb, and Filet of Beef Wellington, but a sampling of such ethnic Island favorites as Roast Duckling Lychee, Filet of Ahi, and Prawns Kaupulehu, to name a few.

Your gourmet adventure is not limited to dinner alone but begins with breakfast from one of three rotating menus. You can begin your day with an exotic omelet, fresh island fish, macadamia-nut pancakes, or classic Eggs Benedict. But if you’re a creature of habit, you may follow your selection of island fruits with the more traditional breakfast fare.

However you plan to spend the morning, we should warn you that a sumptuous buffet luncheon will await you on the Hale Moana Terrace. A stroll along the beach, a swim in the pool or the blue Pacific, or a round of tennis will prepare you for

(Continued on back page)
Appetizer
FISH PÂTE
Chilled Island version of our own Pâté in a Crust accompanied by a green herb mayonnaise

Soup
PORTUGUESE BEAN SOUP
A tradition in our multi-national Island heritage

Salad
TOSSED ISLAND GREENS
Choice of Freshly Prepared Dressings

Entrées
ROAST RACK OF VEAL
au jus

GRILLED PORK MEDALLIONS
"BEL PAESE"
Two center-cut tenderloin mini-steaks with a melting crown of the famous Italian cheese

PRAWNS TAHITIAN
Prawns broiled in their own shells, enhanced with garlic butter and a combination of delicate spices

DUCHESS POTATOES
VEGETABLES DU JOUR
and
FRESHLY BAKED
INDIVIDUAL LOAVES OF BREAD

Beverages
COFFEE, TEA
MILK, SANKA

Desserts
FROM OUR CART SELECTION
TROPICAL FRUIT SHERBETS
ICE CREAM

Appetizer
PAKORAS
Vegetable Fritters with Mint Chutney

Soup
CHICKEN OKRA SOUP

Salad
TOSSED ISLAND GREENS
Choice of Freshly Prepared Dressings

Entrées
ROAST STRIPLOIN OF BEEF
"MARCHAND DES VINS"
U.S. Choice Beef
Served in the Classic Continental Manner

RACK OF LAMB "DIABLE"
Whole baked lamb racks with a bread crumb crust...cooked and sliced to order accompanied by a fresh mint sauce

POISSON POCHÉ
Tender pieces of mahimahi poached in court bouillon, finished with sauce Mornay

OVEN-BROWNED POTATOES
VEGETABLES DU JOUR
and
FRESHLY BAKED
INDIVIDUAL LOAVES BREAD

Beverages
COFFEE, TEA
MILK, SANKA

Desserts
FROM OUR CART SELECTION
TROPICAL FRUIT SHERBETS
ICE CREAM
Appetizer
HOT CHEESE TARTELETTE

Soup
RUM & PLUM POT
A delicious cold soup ideally suited to Hawaii's climate

Salad
TOSSED ISLAND GREENS
Choice of Freshly Prepared Dressings

Entrées
TOURNEDOS OF BEEF
“COUNT STROGANOFF”
Choice Cut of tenderloin
crowned with the famous sauce

LAMB CURRY
The classic dish served with rice and pickled papayas

BROILED LOBSTER MOUSSELINE
Lobster tail broiled in its own shell and finished to perfection
with a fluffy Hollandaise sauce

POI PUFF CROQUETTES
VEGETABLES DU JOUR
and
FRESHLY BAKED
INDIVIDUAL LOAVES OF BREAD

Beverages
COFFEE, TEA
MILK, SANKA

Desserts
FROM OUR CART SELECTION
TROPICAL FRUIT SHERBETS
ICE CREAM

Appetizer
ICED SCALLOPS MIKADO
A spicy taste teaser of delicate scallops simmered with herbs . . . then chilled

Soup
LENTIL SOUP ESAU
One taste and you will know why Esau gave up everything for a bowl of this savory soup

Salad
TOSSED ISLAND GREENS
Choice of Freshly Prepared Dressings

Entrées
ROAST RACK OF VENISON MOLOKAI
The Kamaaina adventurer's delight. Sliced, tender venison
garnished with pear and currant jelly

TOURNEDOS OF BEEF OSCAR
Sautéed medallions of tenderloin, topped with asparagus
and King Crab, finished with a béarnaise sauce

L’HOMARD NEWBORG en CASSEROLE
A delightful combination of succulent lobster and creamy mushrooms,
simmered to perfection

BAKED, FLUFFED, AND STUFFED POTATO
VEGETABLES DU JOUR
and
FRESHLY BAKED
INDIVIDUAL LOAVES OF BREAD

Beverages
COFFEE, TEA
MILK, SANKA

Desserts
FROM OUR CART SELECTION
TROPICAL FRUIT SHERBETS
ICE CREAM
**Appetizer**

- **HAWAIIAN SEA ANEMONES**
  Our own name for these wonderfully different hot shrimp fritters . . . sure to tease any palate.

**Soup**

- **CONSOUMÉ CÉLÉSTINE**
  A savory chicken consommé presented with thinly sliced crêpes.

**Salad**

- **TOSSED ISLAND GREENS**
  Choice of freshly prepared dressings.

**Entrées**

- **ROAST DUCKLING LYCHEE**
  A taste of the Orient . . . one-half roast duckling, partially boned and served in a light sauce laced with the elusive Lychee Liqueur.

- **MOUNTAINEER STEAK**
  Direct from the mountains of Colorado. A fine rib cut of Colorado beef aged to perfection, broiled to your liking.

- **FRESH ISLAND FISH**
  A tasty treasure from our own bountiful waters . . . lightly pan fried and finished with macadamia butter.

**Beverages**

- Coffee, Tea
- Milk, Sanka

**Desserts**

- From our cart selection
- Tropical fruit sherbets
- Ice Cream

---

**Appetizer**

- **CRABMEAT COCKTAIL**
  A generous serving of succulent Alaskan King Crab, marinated in a tropical dressing.

**Soup**

- **CHILLED VICHYSSOISE**
  The classic creamy leek & potato soup.

**Salad**

- **TOSSED ISLAND GREENS**
  Choice of freshly prepared dressings.

**Entrées**

- **ESCALOPE DE VEAL AUX CHANTERELLES**
  An international offering from cosmopolitan Switzerland.
  A choice milk-fed veal cutlet smothered with juicy creamed wild mountain mushrooms.

- **WHOLE ROAST TENDERLOIN OF BLUE RIBBON BEEF**
  Choice tenderloin sliced to order and presented with marrow bone au jus.

- **HELLAS SHRIMP CASSEROLE**
  A delightful combination of tomato fondue, oregano, shrimp and feta cheese . . . masterfully combined to offer an enticingly unusual and surprisingly satisfying dining adventure.

**Beverages**

- Coffee, Tea
- Milk, Sanka

**Desserts**

- From our cart selection
- Tropical fruit sherbets
- Ice Cream
Appetizer
MARINATED MUSHROOMS

Soup
PACIFIC CLAM CHOWDER
A creamy combination of Clam and King Crabmeat

Salad
TOSSED ISLAND GREENS
Choice of Freshly Prepared Dressings

Entrées
THE PRESIDENT'S STEAK
A chateaubriand with béarnaise sauce

PORK CHOPS FLEMISH
The center cuts, stuffed and braised in dark ale

SCALLOPS "KAHIWAI"
Deep sea tidbits marinated and coated with coconut, then butter fried

BAKED POTATO
WITH CONDIMENTS

VEGETABLES DU JOUR
and
FRESHLY BAKED
INDIVIDUAL LOAVES OF BREAD

Beverages
COFFEE, TEA
MILK, SANKA

Desserts
FROM OUR CART SELECTION
TROPICAL FRUIT SHERBETS
ICE CREAM
Appetizers
ESCARGOTS

Soup
COLD CUCUMBER SOUP

Salad
TOSSED ISLAND GREENS
Choice of Freshly Prepared Dressings

Entrées
NEW YORK STEAK
Charbroiled to your liking . . .
Served with maitre d'hotel butter

ROAST PORKLOIN AU WHISKEY
Prepared Canadian style
and served with Baked Apples

POISSON DU JOUR
Fish of the day marinated in lemon juice
and sautéed to perfection

MACAIRE POTATO PATTIES
VEGETABLES DU JOUR
and
FRESHLY BAKED
INDIVIDUAL LOAVES OF BREAD

Beverages
COFFEE, TEA
MILK, SANKA

Desserts
FROM OUR CART SELECTION
TROPICAL FRUIT SHERBETS
ICE CREAM
Appetizer
SHRIMP COCKTAIL

Soup
BEEF CONSOMMÉ WITH CORN DUMPLINGS

Salad
TOSSED ISLAND GREENS
Choice of Freshly Prepared Dressings

Entrées
FILET OF BEEF "WELLINGTON"
Whole Beef tenderloin with a Mushroom forcemeat coating
baked in a Puff pastry crust

HIGHLANDERS' FLING
A double lamb chop broiled in herb butter—guaranteed to
tempt the most discerning palate

FILET OF AHI
One of Hawaii's finest game fishes, baked in butter, finished with sesame seeds

LORETTE POTATO PUFFS
VEGETABLES DU JOUR
and
FRESHLY BAKED
INDIVIDUAL LOAVES OF BREAD

Beverages
COFFEE, TEA
MILK, SANKA

Desserts
FROM OUR CART SELECTION
TROPICAL FRUIT SHERBETS
ICE CREAM

what's in store—an incredible array of fruit and vegetable salads and such entrée selections as Beef Stroganoff, Oysters Rockefeller, or Broiled Teriyaki Steak. Luncheon selections vary daily in order to bring you, at a moment's notice, unusual foods at their peak of freshness.

A sun-drenched afternoon, quiet relaxation in your hammock with this month's best seller, an early evening cocktail as you watch one of our famed Kona sunsets—then the dinner by candlelight that will convince you without a doubt that you are truly in a "Gourmet's Paradise."

An alternate dining experience can be yours each Wednesday evening. The Paniolo Steakfry at the Hale Ho'okipa will take you to the Big Island's upcountry where the fare is hearty and the music is Hawaiian Country.

Your stay at our Polynesian village wouldn't be complete without a sampling of the traditional Hawaiian foods at our weekly Friday luau. Prepared as it has been for centuries in an underground oven (imu), the kalua pig is carried to our hospitality house, the Hale Ho'okipa, where you will be royally feasted and entertained—Hawaiian style!

To complete your Kona Village dining adventure, our Executive Chef invites you to a far corner of the world to savor the foods of a particular country featured at our weekly Monday "International Night Buffet"—to Greece for Moussaka, to France for Coq au Vin, to Spain for Paella, or to Italy for Fettucini Verde!

KONA VILLAGE—A Full American Plan resort where dining is one of its many pleasures.