



tiki dinner

Half Island Papaya filled with Tropical Fresh Fruit	1.25	Lomi Lomi Salmon	1.50
"Oyster Casino"	1.75	Sashimi, Poi and Daikon, with Mustard Shoyu	1.50
Bay Shrimp Cocktail, Sauce Aurora	1.50	Marinated Tahitian Raw Fish prepared from Island White Fish	1.25
Crab Meat Cocktail, Sauce American	1.75		

soups

Soup of the Day65	Misoshiru75
Chilled Vichysoisse, Chives75	Turtle Soup Lady Curzon	1.10
Won Ton Mein	1.10	Cream of Lettuce Soup	1.10

salads

Tossed Manoa Lettuce Garnished with Tomatoes75
Marinated Beets served in Cup of Lettuce50
Fresh Shredded Cole Slaw50
Celery Root Remoulade75
German Style Potato Salad, decorated with Sliced Egg75
Sliced Cucumbers in Sour Cream90
Chef's Salad: Julienne of Ham, Cheese, Turkey, Ox Tongue, Hard Boiled Egg, and Tomato Wedges, Garni	2.95
King Crab Louie: Cold Fresh King Crab on Tossed Salad, decorated with Jumbo Shrimp, Tomatoes and Egg, Garni	3.95
Fresh Tropical Fruits: Arranged in Half Hawaiian Pineapple with Sherbet or Cottage Cheese, Served with Rye Crisp	2.75

cold buffet

Baked Ham, Turkey, Tongue, Selected Cheese, Hard Boiled Egg, Sliced Tomato and German Potato Salad, Garni	3.75	Cold Sliced Sirloin of Beef, Sliced Tomato, Hard Boiled Egg, German Potato Salad, Garni	3.95
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The Above served with French Rolls and Butter

daily specials

entrees

Shrimp Tempura , Large Shrimps made from an old recipe of Rice Flour Batter, served with Special Spicy Sauce	4.50
Fresh Filet of Mahi Mahi , Sauteed to perfection, Tartar Sauce, and Cole Slaw	4.25
Curry of Seafood Kuilima , Jewels of the Ocean carefully seasoned, Steamed Rice	4.75
Chicken "Hawaii" , Filet of Chicken Sauteed in Butter, Seasoned and Combined with Pineapple and Cream Sauce, served in Half Pineapple with Duchesse Potatoes	3.95
Cantonese Chicken , Breast of Chicken, Water Chestnuts, Bamboo Shoots, Sliced Celery, Steamed in a Rich Broth	3.75
Chicken "Devil Style" , Fresh Chicken Seasoned and Sauteed, served with Fried Bananas and Pineapple Spears	3.75
Baked Virginia Ham , Madeira Sauce, served with Sweet Potatoes, Baked Pineapple with Coconut	4.25
Chopped Sirloin of Beef , Especially prepared by our Chef, Mushroom Sauce	3.95
Beef in Oyster Sauce , Sauteed Sliced Tender Beef, Green Pepper, Celery and Tomatoes, Simmered in Oyster Sauce, Fried Rice	4.95
Broiled Top Sirloin Steak , "Bercy"	5.95
With Two Hawaiian Fresh Eggs	6.50
Roast Prime Rib of Beef , au Jus	5.75

The Above served with Tossed Green Salad, Choice of Dressing, Potato or Rice, Vegetable, French Rolls and Butter

desserts

Passion Fruit Chiffon Pie60	Cream Rice Pudding, with Fruit60
Macadamia Nut Cream Pie60	Sherbets: Passion Fruit, Pineapple, Guava, and Triple Fruit, Served with Vanilla Wafers50
Polynesian Banana Pie60	Ice Cream: Vanilla, Chocolate, Coconut, Kona Coffee, and Macadamia Nut50
French Apple Pie70	Hawaiian Rum Ice Cream with Praline Sauce	1.00
Coconut Cream Tart70	Served with Danish Butter Cookies	
Pineapple Tart70		
Japanese Mocha Cream Tart70		
Papaya Delight (Chef's Special)85		
Fruit Jello, Plain or Chantilly55		

beverages

Kuilima Special Blend Coffee50	Orange Pekoe, Darjeeling or Oolong Tea50
Royal Kona Coffee60	Hot Chocolate50
Sanka or Postum50	Milk, Buttermilk, or Non-fat Milk50