



bill baker, incorporated

advertising, entertainment & public relations services

DON THE BEACHCOMBER RESTAURANT

NEW MENU REVIEW

DON THE BEACHCOMBER'S offers a new menu that combines exciting additions with all-time favorites. The popular restaurant in the Waikiki Beachcomber Hotel on Kalakaua Avenue is the epitome of South Pacific decor. Lauhala mats, bamboo, glass-ball net floats, shells, puffer fish, and other castaways festoon the ceiling and walls.

Deep rattan chairs provide cocoon-like comfort. Attentive service is a trade-mark, and Rene Paulo adds just the right note with his superlative piano stylings.

The ever-popular Chinese oven-baked barbecue spareribs have moved from the entree section to appetizers. And a new tempter is the herb-battered Escargots Papeete presented in a ti leaf wrap. A real beginning treat to any meal would be the Seafood Bisque en Croute - a creamy mixed seafood soup draped with flaky pastry. Onion Soup Tahiti, Egg Flower Soup, and Miso (soy bean curd) Soup offer a good and tasty selection.

Soo Sui Gai, the classic Chinese salad laced with ribbons of chicken, peanuts, candied ginger, and crisp rice noodles, is dressed with hot and sweet sauce and served in a crispy won ton shell. It is marvelous. The Manoa Salad features Hawaii's famous lettuce, papaya, bay shrimp, and a memorable papaya seed dressing. Appetizers, soups and salads are priced from \$1.50 to \$5.95.

Seafood entrees start with fresh Mahi Mahi and the fresh catch of the day - each cooked to order any way you desire. Shrimp Raraotonga,

-more-

large and succulent, are sauteed in garlic butter and served on a bed of buttered noodles. Twin broiled lobster tails are accompanied with drawn butter.

A real beauty, and good to eat, too, is the Seafood Basket. A crispy won ton basket craddles a delightful assortment of deep fried shrimp, scallops and fish.

All seafood entrees are served with a choice of steamed rice, fried rice or parsley red new potatoes, fresh vegetable of the day, and fresh baked dinner rolls. Prices range from \$13.95 to \$22.95.

Far Eastern fare offers an excellent crisp and lacy tempura plate... large and succulent shrimp share honors with mushrooms and eggplant. Add ultra-fine white radish and hot mustard to the dipping sauce for an extra-good tongue tingling taste treat.

Hot and spicy chicken features San Francisco's famous hot caramel white meat chicken with garlic sauce. Then there's 8-treasure lo mein, which has been a Beachcomber favorite for years. It combines Chinese noodles with shrimp, scallops, pork, beef, chicken and other immortal flavors. Or let yourself be tempted to experience the fresh fish of the day steamed in the traditional Chinese manner with scallions, ginger and a touch of black bean sauce. Perfectly cooked, the fish is moist, flaky and delicious.

Shrimp, seafood or chicken curry are prepared either mild or hot - your choice. The curries are served on unique platters with separate compartments for chutney and the other assorted condiments. The Eastern Fare entrees include steamed or fried rice and fresh rolls. Prices start at \$8.95 and range to market for the fresh fish.

A complete Japanese dinner is served in traditional manner and comprises artfully arranged cucumber salad (namasu), broiled beef tenderloin with

teriyaki sauce, shrimp tempura, white chicken meat cooked in rice wine (chicken tatsuta-yake) and steamed rice. Miso soup made with soy bean curd and green tea complete the meal for \$15.50.

The Cantonese Express features a Mandarin salad, beef broccoli, Shrimp Canton, Velvet Chicken (spiced chicken filets with garlic), fried rice, and Ngan Jum tea for \$14.95.

Fruits and nuts provide an innovative stuffing for roast pork tenderloin. Broiled New York steak is served with your choice of teriyaki sauce, cracked peppercorns, or unadorned. And, of course, the filet mignon is sauced with bernaise. Or you might prefer the breast of chicken enhanced with champagne sauce and macadamia nuts. Can't decide? Then choose one of the combinations like steak and lobster, steak and shrimp or steak and fresh fish. All continental and combinations are served with your choice of steamed rice, fried rice, parsley red new potatoes, the day's fresh vegetable, and fresh dinner rolls. Prices range from \$12.95 to \$24.00.

Sit back, relax and enjoy a delightful dining experience. And if you can manage it, save room for dessert. Your waiter will be happy to recite the evening's special sweet finales.

Reservations accepted at (808) 922-4646