

Ka 'Ikena Laua'e

R e s t a u r a n t

Ka 'Ikena means "the view" or "the vision". The Laua'e is the fern with a fragrance that suggests maile and grows towards sunlight. In its figurative sense, Ka 'Ikena Laua'e translates into "many minds striving towards the vision".

We hope you enjoy your dining experience with us and, as you leave, take with you the "vision" that we here at the Food Service and Hospitality Education Department strive for.

Lunch Menu

September 6, 2000
11:00 a.m. until 1:30 p.m.

Table d'hôte

Appetizers

Your choice of

Shrimp and Scallop Cakes with Caper Aioli

Shrimp and scallops combined with
Green and Red Bell Peppers and seasonings.
Dusted with Cornmeal, deep fried until golden brown.
Served with Caper Aioli sauce

Bruchetta

Toasted French bread topped with
Tomatoes, Basil, and Mozzarella Cheese
drizzled with Balsamic Reduction.

Soup

Soup du jour

Salad

Caesar Salad

Mesclun Greens

Assorted Mixed Greens
tossed with your choice of House Dressing

The Culinary Program at Kapi'olani Community College is an educational training facility where the food is prepared and served by students.

Donations are gratefully accepted, and may be placed in the "Tip Box" at the entrance of the dining room. We ask that you please refrain from tipping your student waiter or waitress individually. All donations are deposited into a special fund which is used to support activities that benefit all of the students enrolled in Culinary Arts and Hospitality Education at Kapi'olani Community College.

Form of payment accepted are by cash, personal checks, and traveler's checks.

Mahalo for your continued support.

FALL 2000

Entrées

served with an assortment of fresh baked rolls

Roast Leg of Lamb

Roast Leg of Lamb served with Chef Chinen's blend of fresh Herbs and Spices served on a bed of ratatouille and Boulangère Potatoes

\$15.95

Shrimp Scampi

Sautéed Shrimps with a White Wine Garlic Butter Cream Sauce over Linguine

\$16.95

Steak & Lobster

Grilled Tenderloin and half live Maine Lobster with Green Butter served with Garlic Mashed Potatoes and Sautéed Vegetables

\$18.95

Grilled Salmon

Fillet of Salmon served with a White Wine Risotto and sautéed Baby Vegetables topped with a Caper Beurre Blanc Butter Sauce

\$16.95

Chicken Cordon Bleu

Oven baked Chicken Breast rolled with Ham, Swiss Cheese and Spinach served with sautéed Vegetables and White Wine Rissotto topped with Au Jus

\$14.95

Choice of Dessert

**Freshly made by the students
of our Patisserie Class**

Choice of Beverages

Coffee, Tea or Passionberry Iced Tea

Lunch prepared by

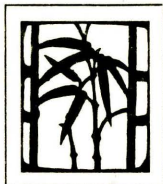
Chef Bob Chinen and Students

Dining Room Service

Instructor Kyle Matsumoto and Students

Desserts prepared by

Chef Daniel Wetter and Students



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The Ka 'Ikena Dinner Menu

Fall Semester 2000
September 12 - 15, 2000
5:30 p.m. until 8:30 p.m.

Table d'hôte

Complete Dinners

Includes your choice of appetizer, a soup or a salad,
an entree, beverage and selection of irresistible desserts
for the evening

Appetizers

Your choice of

**Roulade of Grilled Vegetables, Buffalo Mozzarella,
Citrus Marinated White Anchovy**
Olive oil, Aged Balsamic Vinegar, Meyer Lemon Oil

Kun Pao Grilled Shrimp & Scallop
Tomato Salsa in Crisp Won Tun Shell,
Cream Fraiche and Roasted Peanuts

Black Pepper Seared Ahi
Bouillabaisse Coulis, Cilantro

Soup or Salad

Soup of the Day
(made fresh daily)

House Salad of Baby Mesclun Greens
Raspberry Vinaigrette, Asian Pear,
Gorgonzola Crumbles and Candied Walnuts

Classic Caesar Salad
and Garlic Cheese Bread

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Mahalo for your continued support.

FALL 2000

Entrées

served with an assortment of fresh baked rolls

Pan-seared Filet Mignon

Madeira and Béarnaise Sauces,
Pomme Chateau and Vegetables in Season
\$24.95

Char-Broiled Lobster Tail

Emulsified Lemon Butter, Rosette of Garlic Mashed Potato
and Vegetables in Season
\$25.95

Roasted Rack of Lamb

Wild Mushroom Red Wine Sauce, Herbed Tear drop Tomatoes,
Timbale of Caper Mashed Potato, Pearl Onions and Haricot
\$27.95

Grilled Steak and Lobster-tail Combination

Emulsified Lemon Butter, Baked Potato and Vegetables in Season
\$28.95

Chef's Special of the Week

(Recited Daily)

Fresh Catch of the Day

(Recited Daily)

Dessert

Selections of the Day from our Patisserie Class

Beverage

Coffee Hot Tea Kaffir and Parsley Lime Cooler
Chilled Tea with Lemonade Minted Ice Cubes

Prix Fixe Dinner Menu

(Served Family Style)

Har Gau and Siu Mai

Hot and Sour Soup

Chinese Chicken Salad

**Cantonese Style Roast Duck
Mushroom and Beef Broccoli
Spicy Szechwan Style Sweet Corn
Sweet Sour Shrimp
Char-siu Fried Rice**

Fresh Fruits in Season

Dessert Selections of the Day from our Patisserie Class

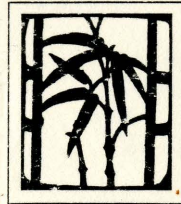
Oolong Tea

\$24.95

**Food prepared and served by students in KCC's
Culinary Arts and Hotel/Restaurant Programs**

The Restaurants will be open for service
during the following module dates:

FALL Sept. 6, 2000 – October 10, 2000
 October 31, 2000 - December 6, 2000



**THE KA 'IKENA RESTAURANT
and
THE TAMARIND**

at Kapi'olani Community College

4303 Diamond Head Road
Honolulu, Hawai'i 96816

Tuesdays through Fridays (Except Holidays)

THE KA 'IKENA RESTAURANT ('ŌHELO BLDG.)

Luncheon service - Dining Hours: 11:00 am - 1:30 pm

Chef Instructor, Ka 'Ikena: ROBERT CHINEN

Dining Room Instructor: KYLE MATSUMOTO

Patisserie Chef Instructor: DAN WETTER

Dinner service - Dining Hours: 5:30 pm - 8:00 pm

Chef Instructor, Ka 'Ikena: ALFREDO CABACUNGAN

Dining Room Instructor: JOHNNY ONAGA

Patisserie Chef Instructor: ERNST HILTBRAND

For reservations, call 734-9488

The Tamarind

Dinner service - Dining Hours: 6:00, 6:15, 6:30

Chef Instructor: KELVIN RO

For reservations, call 734-9488