

*Royal
Kamohāmele*



UNITED AIRLINES





ALOHA!

Lama ho 'ohu'ihui'ia

Cocktails

Mai Tai

Here's a fabulous South Seas potion that embodies the rich romance and haunting beauty of Hawaii. Using the original recipe, we've combined the sunny glow of rum with the fresh flavors of several tropical fruits. Sip! And dream of sunset on the reef.

Menehune Juice

If you're going to catch even a fleeting glimpse of those elusive little Menehunes, you have to be in the right place at the right time—and in the right light-hearted mood. That's why we invented Menehune Juice. Its blend of tropic flavors conjures up a vision of a rain forest with sunlight filtering through the leaves . . . and a touch of light, flavorful rum completes the spell. Drink and be ready!

United's Very Dry Beefeater Martini

United's Very Dry Smirnoff Vodka Martini

Manhattan Bloody Mary Screwdriver Dry Sack Sherry
Christian Brothers Brandy Domestic Beer

Wai kulu

Spirits

Bacardi Rum Beefeater Gin Dewar's White Label Scotch
J&B Scotch Jack Daniels Tennessee Whiskey Old Grand-Dad
Seagram's VO Smirnoff Vodka

Waina

Wines

Paul Masson Brut Champagne Paul Masson Cabernet Sauvignon
Paul Masson Pinot Chardonnay

Wai'ona

Liqueurs

Amaretto di Saronno Baileys Irish Cream Benedictine and Brandy
Camus Cognac Drambuie Grand Marnier Kahlua
on ice cream - delish!!

Meainu

Beverages

Maxwell House® Coffee Sanka® Tea Milk

Coca-Cola Guava Juice Passion Orange Juice Soft Beverages Tomato Juice



Mauna Loa · MACADAMIA NUTS

Papa'aina

Menu

Pupu Appetizers

Selection of popular Hawaiian style pupus for your enjoyment with your favorite cocktail.

Barbecued Ribs

Chicken Paradise

Kalua Pork Crepe

Lou'ai'ia Salad

Kamaaina Salad, Trader Vic's Javanese Dressing

Sliced celery, hearts of palm, king crab and fresh mushrooms, tossed and served on a slice of beef steak tomato with butter lettuce.

Na mea ai Your Choice of

Roast Strip Sirloin of Beef, au jus

We start with USDA Choice sirloin of beef, rub it with herbs and spices, then roast it in its natural juices. This favorite will be carved at your seat . . . for the perfect accompaniment try our mild horseradish sauce.

Anna Potatoes and Garden Vegetables

Barbecued Pork Chop

This center-cut pork chop has been marinated and baked in a tangy barbecue sauce. Green Beans and a Corn Puff

Roast Rack of Lamb

Individual racks of lamb are roasted in mustard-herb seasonings.

Rice, Broccoli Florettes and Baby Carrots

Our Lighter Air Fare

It is as satisfying, but not quite as filling as our more elaborate entrees. Today we offer:

Fresh Fruit Plate Garni

An array of fresh fruits in season tastefully arranged and served with cottage cheese.

Oven Warmed Specialty Breads with Butter

Mea' ai momona Dessert

Warm Apple Strudel served with Vanilla Ice Cream

Fresh Hawaiian Pineapple

Freshly cut Hawaiian pineapple is a lighter alternative.

Fresh Fruit Basket

It has been our pleasure to prepare this repast for your enjoyment.

Raoul Delbol

*Raoul Delbol, Executive Chef, United Airlines Flight Kitchen at Los Angeles.
Member, Epicurean Club.*





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