

HTL



ROYAL HAWAIIAN





# *Aloha!*

PLEASE BE OUR GUEST:

*WHISKIES*

BOURBON  
SCOTCH  
CANADIAN

*COCKTAILS*

UNITED AIR LINES SPECIAL  
VERY DRY MARTINI (GIN OR VODKA)  
OLD FASHIONED  
MANHATTAN  
DAIQUIRI  
BLOODY MARY  
SPANISH SHERRY  
MAI TAI

GIN  
VODKA  
BEER

TOMATO JUICE  
PINEAPPLE JUICE  
SOFT BEVERAGES

HAWAIIAN MACADAMIA NUTS

*LIQUEURS*

CREME DE MENTHE  
COGNAC  
DRAMBUIE  
BENEDICTINE AND BRANDY  
HAWAIIAN LIQUEUR



# *Papaaina*

( M E N U )

## *APPETIZER*

CREPES BENGAL

## *SOUPS*

CREAM OF CHICKEN SOUP OR CONSOMME  
WAFERS

## *ENTREES*

BROILED FILET MIGNON,  
DOUBLE FRENCH LAMB CHOPS,  
BREAST OF CHICKEN CORDON BLEU,  
PIQUANTE SAUCE  
OR LOBSTER THERMIDOR  
MAINLINER BAKED POTATO  
BROCCOLI au GRATIN

## *ROLLS*

HOLLAND RICE, SALZSTEIN OR HARD ROLL

## *SALADS*

HEARTS OF LETTUCE SALAD  
OR GARDEN ISLAND SALAD  
ROQUEFORT DRESSING OR CATALINA DRESSING

## *DESSERTS*

ASSORTED FRENCH PASTRY, PETITS FOURS  
OR FRUIT AND CHEESE TRAY

## *BEVERAGES*

COFFEE    SANKA    TEA    MILK  
DINNER MINT

SELECTED DOMESTIC ALOHA TOAST CHAMPAGNE  
AND WINES ARE SERVED WITH THIS MENU.

This menu prepared in United Air Lines Flight Kitchen at Honolulu, Alfred Rigert, Chef.  
President, Chefs de Cuisine, Hawaii, Member, American Culinary Federation

U. S. Department of Agriculture Regulations prohibit use of certain fruits and vegetables in natural or raw state on all flights from Hawaii to the Mainland.



