

*Royal
Kamarian*



UNITED AIRLINES





ALOHA!

Lama ho 'ohu'hui'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 Screwdriver Bloody Mary Whiskey Sour Dry Sack Sherry
Christian Brothers Brandy Domestic Beer*

Wai kulu

Spirits

*I. W. Harper Bourbon Cutty Sark Scotch Canadian Club
Dewar's White Label Scotch Jack Daniels Tennessee Whiskey Beefeater Gin
Smirnoff Vodka Bacardi Rum*

Waina

Wines

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

Wai'ona

Liqueurs

*Creme de Menthe Camus Cognac Benedictine and Brandy Baileys Irish Cream
Drambuie Kahlua Grand Marnier Amaretto di Saronno*

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

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

Oriental Beef Skewer

Barbecued Ribs

Sesame Chicken - *delicious*

Kalua Pork Crepe - *wonderful*

Lou'ai'ia Salad

Waikiki Salad, Trader Vic's Basil Dressing

Sliced celery, fresh mushrooms, bean sprouts and julienne of chicken, tossed with herb dressing 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 with its natural juices. This favorite will be carved at your seat . . . for the perfect accompaniment try our mild horseradish sauce.

Au Gratin Potatoes and Green Peas with Red Pepper

Royal Hawaiian Specialty

Barbecued Pork Chop

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

The Chef's Specialty

Mahi Mahi Saute Grenobloise

Boneless filets of Mahi Mahi are seasoned, lightly dusted with flour and sauteed. Laced with browned butter sauce with capers, a hint of lemon and freshly chopped parsley. Cauliflower Florettes, Carrot Sticks and Cut Green Beans

Our Lighter Air Fare

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

Papaya and Shrimp Plate

Hawaiian papaya is filled with shrimp and topped with chopped macadamia nuts. Garnished with a skewer of Hawaiian favorites.

Oven Warmed Specialty Breads with Butter

Mea' ai momona Dessert

New York Style Cheesecake with Cherry Topping

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.

Willi Niederer

*Willi Niederer, Executive Chef,
United Airlines Flight Kitchen at San Francisco International Airport.
Member, American Culinary Federation;
Gastronome Club of San Francisco.*





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