

HTL R



*Maile Restaurant*

Kahala  
Hilton





*Mollie Robinson*





### ***The Maile Leaf***

*To Hawaii . . .  
what the laurel was to  
Rome. A symbol of honor  
and victory, growth and  
good fortune, strength and love.  
To the ancient Hawaiians . . .  
exaltation to Laka, her altar  
reverently adorned with its  
glistening fragrant leaves,  
worship worthy of the goddess of  
the hula. Once . . . woven into  
garlands to give glory to the alii,  
Hawaii's royal regents . . .  
Today . . . the garlands gracing  
all celebrants. From the regal  
maile leaf the Maile Restaurant  
takes its name.*



## appetizers

### FRESH ISLAND SASHIMI

sliced fresh fish on a bed of shredded turnips  
served with wasabi mustard and shoyu 10.00

### BELUGA MALOSSOL CAVIAR

accompanied with traditional condiments  
toast or poi pancakes 79.00

### SMOKED SALMON FROM SCOTLAND

toasted walnut bread 12.50

### GRAVLAX — MARINATED NORWEGIAN SALMON

dill-mustard dressing 12.50

### MAINE LOBSTER WITH TRUFFLED FOIE GRAS

lobster ice cream and a small salad  
with lemon dressing 21.50

### JUMBO SHRIMPS WITH MELON AND AVOCADO

cocktail or brandy sauce 13.00

### QUAIL SUPREMES

on a mixed seasonal salad  
raspberry vinaigrette 9.00

### ESCARGOTS

in a light puff pastry  
with cepes and shrimps in herb-butter sauce 10.00

### ESCARGOTS BOURGUIGNON

baked in garlic-herb butter 8.00

### FILLET OF WEKE ON SORREL SAUCE

with tomatoes flavored with basil 11.50

### PAN-FRIED FOIE GRAS

on asparagus tips with green peppercorns 16.00

## soups

### ONION SOUP AU GRATIN 5.50

### LOBSTER BISQUE

with fresh coriander and cream 6.00

### LAMB CONSOMME WITH VEGETABLES

and fresh mint 5.50

### TRUFFLE SOUP

with vegetables and foie gras  
baked in a golden crust 11.50

### CHILLED MELON SOUP

served with shrimps 7.50

### GAZPACHO

with traditional condiments 5.50

## salads

### ROYAL MAILE SALAD

manoa lettuce with baby shrimps, avocado, and tomatoes  
celery seed dressing 7.75

### ROMAINE LETTUCE

with roquefort cheese, onions and vinaigrette 5.50

### MAILE CAESAR SALAD

our version of a great classic (for two) 8.00 per person

### SEASONAL GREENS

walnut oil dressing 7.00

### ENDIVE SALAD WITH ORANGE DRESSING

quail eggs and chopped macadamia nuts 7.00

## vegetables

### FIDDLEHEADS

tender fern shoots sauteed in butter 4.50

### RAGOUT OF WILD MUSHROOMS

simmered in brown butter mixed with fresh herbs 4.75

### GREEN ASPARAGUS

with melted butter or hollandaise sauce 7.50



## *fish and seafood*

### **MAILE SEAFOOD POTPOURRI**

opakapaka, weke, shrimps, scallops and maine lobster  
with vegetables and chervil-butter sauce 26.50

### **FILLET OF ONAGA**

hawaiian long tail red snapper  
baked with fennel and served on black bean sauce  
market vegetables and herb potatoes 20.00

### **MEDALLIONS OF OPAKAPAKA**

on red-and-white butter sauce  
with crevettes, crab claw and selection of vegetables 21.50

### **SUPREMES OF TAIWAN PRAWNS**

in a light curry-butter sauce  
with fine vegetables and wild rice 23.50

### **MAHIMAHI CAPRICE**

pan-fried and served on a bed of creamed mushrooms  
topped with sauteed banana and finely cut red bell peppers 23.50

### **FILLET OF HAWAIIAN SUNFISH**

on a saffron-butter sauce  
with lobster dumplings in spinach leaves and black linguine 24.00

### **GRILLED SALMON STEAK**

with fennel butter  
seasonal vegetables and parsley potatoes 25.00

### **MAINE LOBSTER**

prepared to your liking  
(seasonal price)

## *maile specialties*

### **DUCKLING WAIALAE**

served with a grand marnier orange sauce with  
lychees, burgundy peaches, banana and mandarin sections  
wild rice with red bell peppers 25.00

### **SUPREME OF CAPON WITH MORILLE SAUCE**

surrounded with garden vegetables 20.50

### **BEEF, LAMB, AND VEAL FILETS**

with three sauces  
garden vegetables and linguine 25.00

### **BONED LAMB LOIN**

on a tarragon sauce  
with selected vegetables  
and a ragout of wild mushrooms 25.00

### **TOURNEDOS OF BEEF A LA MOUTARDE DE MEAUX**

prepared with the finest mustard  
served with vegetables and wild rice 27.00

### **STEAK TARTAR**

prepared tableside 24.00

## *from the rotisserie*

### **ROAST RACK OF LAMB**

(allow 30 minutes)  
flavored with fresh rosemary 29.00

### **CHATEAUBRIAND**

center cut of beef prepared for two  
served with bearnaise sauce 28.50 per person

### **FILET MIGNON**

broiled prime tenderloin of beef  
bearnaise sauce 25.00

### **NEW YORK SIRLOIN STEAK**

served with herb butter and fresh mushrooms 27.00

### **TERIYAKI STEAK**

a broiled new york cut  
topped with an oriental sauce of fresh ginger, garlic and shoyu  
steamed or fried rice 26.00

### **GRILLED VEAL CHOP**

with tarragon-lemon butter 26.00

### **SELECTED PRIME RIB OF BEEF**

baked potato with condiments 26.00

All rotisserie items served with chef's selection of vegetables.







