

DESSERTS

CONTINENTAL

POLYNESIAN



SOLO





WHAT WINES SHALL WE ORDER?

The Correct Wine is the Wine You Like!

However, the following suggestions may be helpful in making your selection:

The wines should blend harmoniously with the food. If one wine only is to be served, make your selection suitable to the main course of your meal.

When the main course is fish, sea food, young chicken, or other light dish, we recommend a dry white wine.

With steaks, roasts, game, cheese, and heavy foods in general, a dry red wine is advised.

Vin Rose is an intermediate wine. It complements nearly all the light courses as well as the more substantial ones.

With dessert, a sweet Sauterne or one of the dessert wines, Port or Cream Sherry, is appropriate.


White and rose wines are chilled; red and dessert wines are served at room temperature.

Sparkling Wines; Champagne, Sparkling Burgundy, and Cracking Rose, complement any meal, and, when only one wine is to be served, these are always correct, from first course through dessert. Serve Chilled.

	BOTTLE	HALF BOTTLE
BORDEAUX RED		
St. Emilion — Cruse Vintage	5.00	3.00
Prince Noir — B & G	4.25	2.50
BORDEAUX WHITE		
Pavillion Blanc du Chateau Margaux	4.75	2.75
RHONE		
Chateauneuf du Pape — Sichel Vintage	5.50	3.25
BURGUNDY RED		
Beaujolais — Maison & Napier	3.75	—
BURGUNDY WHITE		
Pouilly Fuisse St. Vincent — Chanson ..	6.25	3.50
Chablis — B & G Vintage	6.25	3.50
ROSE		
Nectarose Vin Rose d'Anjou	4.25	2.50
Lancer's	5.50	3.25
ALSATIAN		
Gewurztraminer Spaetlese	5.00	3.00
MOSELLE		
Bernkasteler Hans Christofwein — Deinhard	5.00	3.00
RHINE		
Liebfraumilch — Blue Nun	5.50	3.25
ITALIAN		
Chianti — Ruffino	5.00	3.00
SPARKLING WINE		
Sparkling Burgundy — Chanson	8.00	4.75
Very Cold Duck — Paul Masson (Domestic)	5.75	3.25
CHAMPAGNE		
Mumm's Cordon Rouge Brut — Vintage	14.50	7.75
Korbel Extra Dry (Domestic)	7.25	4.00
DOMESTIC RED		
Burgundy — Louis Martini	3.50	2.00
Cabernet Sauvignon — Korbel	4.00	2.25
Pinot Noir — Paul Masson	4.00	2.25
DOMESTIC WHITE		
Chablis — Charles Krug	3.50	2.00
Pinot Chardonnay — Charles Krug.....	5.25	3.00



KON TIKI



WEIAKAWADI

(Have a Wonderful Time)

PREFACE

Aloha: We graciously extend to you, our guests, a most sincere welcome. Our Polynesian Food Service is all A La Carte. Each item that you select, is an individual creation, cooked especially for you. We feel confident that every single dish on our Menu will satisfy the most jaded appetite. A short description under the heading of each dish is intended to acquaint you with the major ingredients of the dish. Those familiar with our type of Cuisine will recognize their favorites. Those unfamiliar, are urged to consult their waiter for a satisfying combination of foods, which, in true Polynesian fashions, should be shared among your party to add greater interest to the meal. Our Rum specialties harmonize most pleasantly throughout your feast.

APPETIZERS

CAPTAIN STEVE'S SELECTION OF OUR CHOICEST TIDBITS

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| <p><i>For One 2.15</i></p> <p>KON-TIKI CHICKEN IN PARCHMENT 1.85
<i>A savory paste of Chicken wrapped in Parchment</i></p> <p>ZANZIBAR ISLAND CRAB PUFF ... 1.95
<i>Crabmeat blended with Cream Cheese and spices, wrapped in Won-ton paste</i></p> <p>BALI-MIKI 2.00
<i>Slivers of Beef Tenderloin skewered on a miniature bamboo spear</i></p> <p>BARBECUED RIBS, HAWAIIAN 2.35
<i>Meaty Loin Ribs marinated and finished in our Tahitian oven</i></p> <p>CHA SIU 2.25
<i>Slices of Barbecued Lean Pork Tenderloin, accented with Sesame Seeds</i></p> <p>POLYNESIAN EGG ROLL 2.15
<i>A favorite the world over. Our own interpretation.</i></p> | <p><i>For Two 3.95</i></p> <p>DRUMS OF HEAVEN 1.75
<i>A celestial masterpiece</i></p> <p>JAMAKI 1.75
<i>Spiced Chicken Livers and Water Chestnuts, wrapped in Bacon</i></p> <p>BARBECUED CHICKEN, HALF 2.25
<i>A Western favorite prepared with an Oriental touch of our own</i></p> <p>CHICKEN MOLOKAI 2.25
<i>Pineapple wedge wrapped with wafer-thin Breast of Chicken, dipped in batter and fried in Peanut Oil</i></p> <p>LOBSTER PUFF, PAPEETE 2.25
<i>A crisp, tempting delight</i></p> <p>PUFFED SHRIMP 2.25
<i>As prepared in the Orient, butter fried</i></p> <p>BO-BO 1.75
<i>A spicy Pork Meat Ball, dipped in batter, very delicious</i></p> |
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SOUPS

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| <p>YETCAMEIN 1.10
<i>A meal in itself! The delight of the Orient—rich Chicken Stock with Cha Siu and Noodles</i></p> <p>EGG FLOWER85
<i>Chicken Broth with Egg Drops</i></p> | <p>SEA WEED90
<i>Highly prized by the Polynesians</i></p> <p>WON TON 1.00
<i>The Cantonese Ravioli with Chicken Meat</i></p> <p>PANGO-PANGO 1.25
<i>Puree of Oysters</i></p> |
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CURRIES

Our Curries are freshly prepared from authentic recipes collected by Steve Crane in his travels. They are prepared mild, unless otherwise requested.

With Chicken 4.50 With Shrimp 5.35
 With Crab 5.50 With Lobster 5.85

All Curries are served with Long Grain Rice

SAMBALS

Watermelon Rind Sliced Banana Chopped Olives Bengal Chutney
 Macadamia Nuts Raisins Shredded Coconut

MOA KEIKI

(Poultry)

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| CHICKEN LO MEIN 3.50
<i>A happy combination of fine cut Fillet of Chicken, cooked with Chinese Greens, Sliced Mushrooms, Bamboo Shoots, Diced Shrimp, and Fresh Chinese Noodles</i> | CHICKEN SUB GUM 3.60
<i>Diced Vegetables and Tomatoes</i> |
| CHICKEN CORAL SEA 3.45
<i>Diced Chicken, Mushrooms, Onions, Celery, Water Chestnuts, Toasted Almonds</i> | CHICKEN CHOW MEIN LUAU ... 3.35
<i>With pan browned Cantonese Egg Noodles accented with Sesame Seeds. Can be ordered with Pork, Beef or Shrimp.</i> |
| CHICKEN LICHEE 3.75
<i>Sliced White Meat, Lichee Nuts, Sweet and Sour</i> | CHICKEN FOO YOUNG 3.25
<i>The omelette of the East. Can be ordered with Pork or Shrimp.</i> |
| CHICKEN TAHITI 3.50
<i>Sliced White Meat, Green Peppers and Pineapple, Sweet and Sour</i> | CHICKEN MOO GUY PAN 3.60
<i>Thinly sliced White Meat with Chinese Greens and other Vegetables</i> |
| CHICKEN CANTON 3.45
<i>Shredded, dipped in Egg Batter, Green Peppers, Pineapple, Sweet and Sour</i> | CHICKEN LONG HUT 4.25
<i>Tender sliced Breast of Chicken, dipped in Egg Batter, dusted with crushed Almonds, sauteed to a golden brown, served on a bed of Oriental Greens with a cone of fried or steamed Rice</i> |
| CHICKEN KOWLOON 3.65
<i>Morsels of White Meat, Chinese Vegetables and Black Mushrooms</i> | DUCK PEKING 3.75
<i>Boneless, pressed, crisped in Peanut Oil, Wild Plum Sauce, crushed toasted Almonds</i> |
| CHICKEN DRUMS OF HEAVEN ... 3.15
<i>Chicken Wings, dipped in batter, crisped in Oil, Sweet and Sour Sauce, Sesame Seeds</i> | DUCK SAIGON 3.75
<i>Boneless, pressed, crisped in Peanut Oil, Curry Sauce and Tomatoes</i> |

WA PAPATA

(Sea Food)

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| SHRIMP CHUNKING 4.15
<i>With Water Chestnuts, Garlic, Green Onions, and Black Bean Sauce</i> | LOBSTER CHUNKING 5.75
<i>With Water Chestnuts, Garlic, Green Onions and Black Bean Sauce</i> |
| SHRIMP CANTON 3.95
<i>With Green Peppers, Pineapple and Sweet and Sour Sauce</i> | LOBSTER CANTONESE 5.75
<i>Chunks of Lobster Tails in the shell, Cantonese style</i> |
| SHRIMP KOWLOON 4.25
<i>With Chinese Greens and imported black Mushrooms</i> | MAHI MAHI WOR SHALL 3.85
<i>This noble Fish is sliced, dipped in Egg Batter, sauteed, and blended with Ginger, Mushrooms, Bean Sprouts, and other Greens, Cantonese style</i> |
| SHRIMP HAR DING 4.30
<i>With Pea Pods, Water Chestnuts, Mushrooms, on crisp Noodles, topped with toasted Almonds</i> | |

PiPi

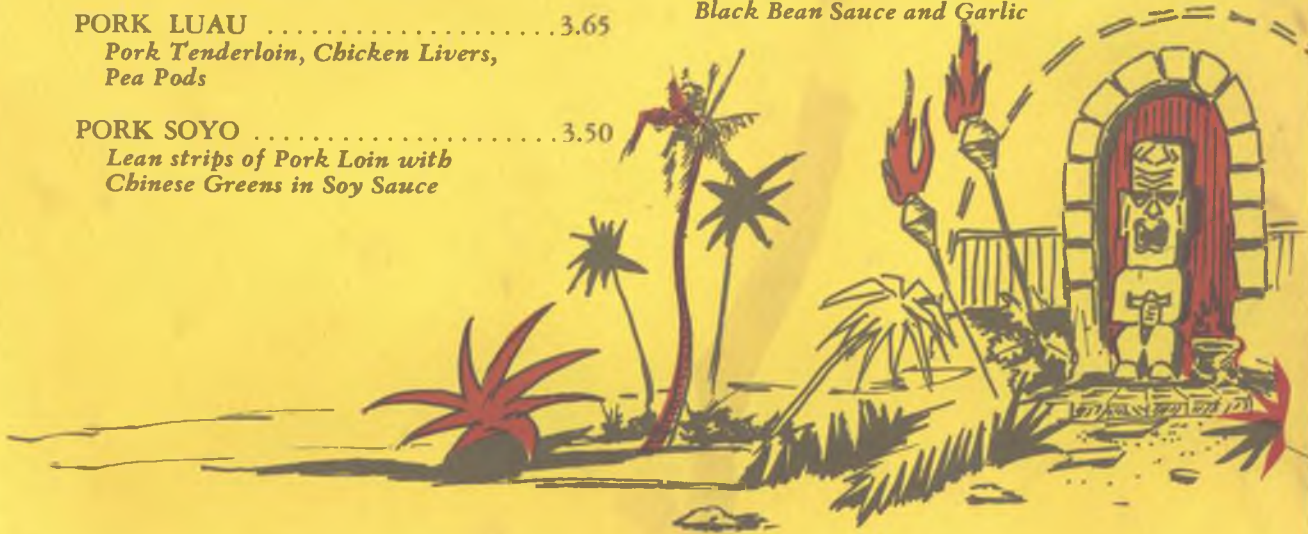
(Beef)

BEEF LUAU3.75 <i>Shredded Beef Tenderloin with Bean Sprouts and Vegetables</i>	BEEF HALI CHAN3.95 <i>Morsels of Beef Tenderloin with fresh Ginger Root in a piquant Oriental Sauce</i>
BEEF HONG KONG3.75 <i>Our version of the popular Beef Chop Suey</i>	BEEF BING CHAN4.15 <i>Sliced Beef Tenderloin with Oriental Vegetables in an exotic Island Sauce</i>
BEEF KON-TIKI3.85 <i>Cubed Beef Tenderloin, Onions, Garlic, Green Peppers</i>	BEEF CANTON3.95 <i>Diced Beef Tenderloin with Fruits from the Far East in a Sweet and Sour Sauce</i>
BEEF TOMATOES3.90 <i>Tenderloin Tips with fresh ripe Tomatoes and Spring Onions</i>	STEAK QUE6.75 <i>Slices of selected Beef Tenderloin cooked with imported black Mush- rooms, delicate Chinese Greens and accented with exotic flavor of Oyster Sauce</i>
BEEF WITH PEA PODS4.00 <i>Slivers of Beef Tenderloin with crisp Pea Pods</i>	
BEEF DING HO4.25 <i>Sliced Beef Tenderloin, imported black Mushrooms, Vegetables</i>	

PUAA

(Pork)

CHAR SUE DING4.25 <i>Fresh Pork, barbecued in our Tabitian oven, diced and sauteed with Water Chestnuts, Bamboo Shoots, Mushrooms, crisp Pea Pods, topped with crunched Almonds</i>	PORK CANTON3.75 <i>Pork Balls dipped in batter, golden fried, blended with Green Peppers, Pineapple, Sweet and Sour</i>
LEMON SPARERIBS3.65 <i>Cut in small chunks, cooked in a Lemon Sauce, served on a bed of Chinese Greens, topped with Julienne of Fresh Lemon Peel</i>	PORK BOCK TOY3.45 <i>Slivers of Pork Tenderloin, Water Chestnuts, Bock Toy</i>
PORK PINEAPPLE3.70 <i>Pork Tenderloin, Green Peppers, Pineapple, Sweet and Sour</i>	CHA SIU CANTON4.00 <i>Barbecued Tenderloin, Cantonese style, Sweet and Sour</i>
PORK LUAU3.65 <i>Pork Tenderloin, Chicken Livers, Pea Pods</i>	RIBS PORTS O'CALL3.65 <i>Tender pieces of Loin Back Ribs sauteed and flavored with a spiced Black Bean Sauce and Garlic</i>
PORK SOYO3.50 <i>Lean strips of Pork Loin with Chinese Greens in Soy Sauce</i>	





POLYNESIAN VEGETABLES

CRISP PEA PODS, PLAIN (Half Order 1.25)	2.45
PEA PODS AND WATER CHESTNUTS (Half Order 1.40)	2.75
CHINESE GREENS, PLAIN	1.50
BROCCOLI, POLYNESIAN STYLE	1.60
BEAN SPROUTS	1.35

RICE AND NOODLES

STEAMED CHINESE RICE40
FRIED CHINESE RICE50
CRISP NOODLES50
PAN FRIED NOODLES	1.15
WON-TON (For Two)	1.60
<i>(The Bread of the Orient, Served with Sweet and Sour Sauce)</i>	

BEVERAGES

DR. WONG'S TEA, POT35
INDIVIDUAL MILK30
COFFEE OR SANKA35
HOT CHOCOLATE50



Aloha to Kalau

"WELCOME TO THIS HOUSE"



AVOCADO SUPREME RACQUEL WELCH	2.10
WAIKIKI PINEAPPLE COCKTAIL	1.65
IMPORTED FILET OF ANCHOVIES, SLICED TOMATO, OLIVES AND MAUI ONIONS	1.85
IMPORTED PARMA PROSCIUTTO AND PAPAYA	2.25
MARINATED ARTICHOKE HEARTS	1.75
FANTASY OF FRESH FRUIT SUPREME	1.25
ORANGE MINT COCKTAIL	1.25

BULL SHOT

*Chilled Consomme and Vodka on the Rocks with
Fresh Ground Pepper, Lemon Wedge*

1.75

SOUPS

CALIFORNIA ORANGE JUICE SOUP85
ALMOND CREAM SOUP85
COLD: FRUIT BOUILLON85

SALADS

SLICED TOMATO ON ICE85
HEARTS OF MANOA LETTUCE85

DRESSINGS: *Kon-Tiki - Sour Cream - French - 1000 Islands*

BEEF

- BEEFSTEAK NEPTUNE**7.50
Comprising the best of land and sea. Our Master Chef butterflies a Filet Mignon, crowns it with Legs of Crab from Dungeness, and garnishes it with Rice or Potatoes, as you wish. Served with Sauce Bearnaise.
- TOURNEDOS OF BEEF QUEEN OF SHEBA**7.25
Two Petit Filets sauteed in fresh Creamery Butter, served with Artichoke Bottoms, topped with Foie Gras and Mushrooms, Sauce Bearnaise
- PRIME MINUTE STEAK PAYARNE**6.75
Prepared by our sorcerer of the flaming arts, this popular cut of Prime Beef is generously sprinkled with freshly cracked Sumatra Pepper Corns, and flamed at your table with V.S.O.P. Cognac
- NEW YORK CUT PRIME SIRLOIN STEAK**7.50
Corn-fed and aged to perfection, broiled to your particular taste, topped with giant Mushrooms
- CHOPPED SIRLOIN STEAK KING ARTHUR**4.85
Broiled to your exact specifications and crowned with sauteed Mushrooms, Green Peppers and Maui Onions
- SKEWER'D FILET OF BEEF**5.75
Tenderly marinated in Burgundy Wine and rare spices and broiled to your command. Presented to you on a bed of Rice and a Master Chef's Sauce

VEAL

- VEAL CUTLET PARMIGIANA**4.85
Choice Escalopes of Veal breaded with fresh bread crumbs and Parmesan Cheese, topped with Mozzarella Cheese, glazed, surrounded by a very special and zesty Italian Sauce

LAMB

- ROAST RACK OF SPRING LAMB CASABLANCA**
 (for two)6.50 per person
Pre-Sale Quality Lamb, seasoned with exotic Herbs, roasted to a pink-medium degree and basted with Butter. Rushed to your table at the peak of its goodness, appropriately garnished.

REES

Pilaff or Potato

FISH & SEAFOOD

COQUILLE OF LOBSTER CARDINAL7.25

A trio of Sea Shells filled with tender morsels of Lobster in a Creamy Sauce accented with just the right amount of White Wine, Au Gratin

LOBSTER A LA "DEAN MARTIN"7.25

Tasty morsels of Fresh Lobster, Button Mushrooms, Chopped Chives, sauteed in Butter, blended with Scotch Whiskey and Sherry Wine in a Cream Sauce. Topped with Sliced Avocado, Tomatoes, and sprinkled with Parmesan Cheese. Au Gratin.

MAHI MAHI DIAMOND HEAD4.85

Our own version, served with chunks of Pineapple, Mandarin Oranges, Soy Sauce, and sliced toasted Almonds

FOWL

CHICKEN SAUTE, MARENGO4.65

Said to be a Napoleon's favorite. Sauteed in Olive Oil, slowly simmered in White Wine and Puree of Tomatoes. Small Silver Onions and Petit Carrots comprise the garnish.

SPECIALTIES

BAKED PINEAPPLE SURPRISE4.50

Ripe Pineapple filled with Creamed Chicken and Mushrooms in Sherry Wine, topped with Almonds and Grated Coconut. Served with Mango Chutney.



DESSERTS

SELECTED SOLO PAPAYA60
GRAND MARNIER FLUFF75
COUPE WITH BRANDIED CHESTNUTS	1.35
PINEAPPLE TAPIOCA PUDDING75
PROFITEROLES SUCHARD	1.25
MILE-HIGH BAKED ICE CREAM PIE75
FRESH PINEAPPLE WITH KIRSCH85
CHARLOTTE WITH KIRSCH	1.00
COCONUT KONA SUNDAE	1.00
FRESH STRAWBERRY ROMANOFF (<i>in Season</i>) ..	1.50
SLICED FRESH MANGOES	
IN CHAMPAGNE (<i>in Season</i>)	1.75
MACADAMIA NUT SUNDAE	1.00
FLAMING KUMQUATS LACED WITH DASH	
OF PASSION FRUIT LIQUOR	1.50
COCO-PINEAPPLE ICE CREAM	
IN HALF COCONUT	1.35
HAWAIIAN SNOWBALL	1.00
LICHEE NUTS LACED WITH	
GRAND MARNIER	1.65
FRUIT LIQUOR	1.50
ICE CREAM, ASSORTED FLAVORS85
A VARIETY OF SHERBETS65





KON-TIKI

created and supervised for the Sheraton Waikiki Hotel by
STEPHEN CRANE ASSOCIATES
 Beverly Hills, California



*Other
 restaurants
 owned or
 operated by
 STEPHEN CRANE
 ASSOCIATES*

- KON-TIKI** SHERATON-MT. ROYAL HOTEL Montreal, Quebec, Canada
- KON-TIKI** SHERATON-PORTLAND HOTEL Portland, Oregon
- KON-TIKI** SHERATON-CLEVELAND HOTEL Cleveland, Ohio
- KON-TIKI** SHERATON-GIBSON HOTEL Cincinnati, Ohio
- KON-TIKI** PORT'S SHERATON-CHICAGO Chicago, Illinois
- KON-TIKI** PORT'S SHERATON-BOSTON HOTEL Boston, Massachusetts
- PORTS O' CALL** SHERATON-DALLAS HOTEL Dallas, Texas
- CHAPARRAL CLUB** SOUTHLAND CENTER Dallas, Texas
- LUAU** 421 N. RODEO DRIVE Beverly Hills, California
- AU PETIT JEAN** SANTA MONICA BLVD. Beverly Hills, California
- STEFANINO'S** TOP OF THE STRIP Beverly Hills, California



SHERATON - WAIKIKI

HONOLULU, HAWAII