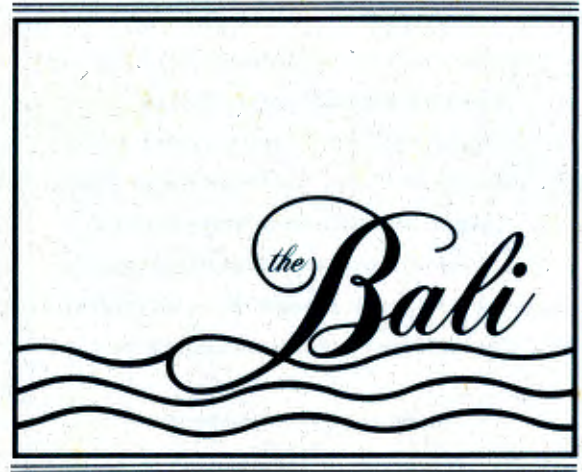


*Hilton Hawaiian Village
2005 Kalia Road
Honolulu, Hawaii 96815-1999
(808) 949-4321*



Appetizers

Pacific Potpourri, an Array of Crustaceans from Hawaiian Waters 13.75

Fresh Oysters on the Half Shell 9.50

Escargot Bourguignonnes, Garlic Butter, Lemon & Herbs 9.00

Fresh Foie Gras of Duck, Sauteed with Apple 14.50

Seafood in Puff Pastry, Light Saffron Sauce 8.75

Pacific Smoked Salmon & Smoked Ahi, Pumpernickel and Garniture 10.00

Sashimi, served in Traditional Japanese Style 9.50

Gratin of Oysters, with Julienne of Duck 10.00

Fettucine with Wild Mushrooms, Prosciutto Ham & Sun Dried Tomatoes 7.75

Coquille of Shrimp & Scallops with Ginger Sauce 8.75

Soups

Bisque of Shrimps & Lobster 6.00

Onion Soup Baked with Gruyere Cheese 5.00

Red Snapper Soup Sealed with Puff Pastry 6.00

Cream of Leek & Watercress served Chilled 4.25

Salads

Manoa Lettuce with Avocado, Papaya & Shrimps, Champagne Dressing 6.95

Belgian Endives with Watercress, with Warm Slices of Pheasant, Tarragon Dressing 6.95

Chicory & Radicchio with Hot Goat Cheese, Walnut Vinaigrette 6.50

Maui Onions & Tomatoes, Watercress, Enoki Mushrooms & Chive Vinaigrette 5.50

The Bali offers daily a selection of hot souffles.
Please place your order when ordering entree.

Fresh Fish & Seafood

Kaiwi Channel Opakapaka with Fresh Basil Sauce 22.50

Poached Mahimahi & Opakapaka with Two Sauces 23.75

Large Shrimps on Linguini, Shallots, Garlic & Flamed with Brandy 23.00

Dover Sole Saute Meuniere with Macadamia Nuts 23.50

Sauteed Opakapaka with Watercress and Ginger 22.50

Opakapaka or Mahimahi Grilled Natural, Beurre Blanc 22.00

Grilled Fresh Tuna with Mint and Tomato Vinaigrette 19.50

Fresh Island Mahimahi Sauteed & served with Light Curry Sauce 22.50

Fresh Pacific Salmon (in season) Special Daily Recipe 22.00

Entrees

Breast of Chicken & Lobster, Sauce Nantua 22.50

Medallions of Veal, Apple Sauteed & Calvados Sauce 25.00

Veal Sweetbreads, Braised Endive & Mustard Sauce 19.50

Breast of Pheasant, Duck Liver, Truffles & Perigourdine Sauce 24.50

Roast Rack of Lamb, Shallots & Rosemary Sauce 25.00

Grilled Filet Mignon, Bearnaise 24.50

Roast Duck Lawrence, Papaya Puree & Macadamia Nut Liqueur 21.50

Veal Chop Sauteed with Morrel Sauce 26.00

Medallions of Venison, Pears, Cranberry & Poivrade Sauce 25.00

Saddle of Lamb, Baked in Puff Pastry 26.00

Tenderloin of Beef, Black Peppercorn Sauce 24.75

New York Cut Sirloin, Maitre d'Butter 24.50

Chateaubriand, Bouquetiere (for two or more) 50.00

Applicable Sales Tax will be Added