

LUNCHEON MENU

Served from 11:30 a.m. to 2:30 p.m.

TUESDAY, JULY 10, 1984

FOR YOUR AFTERNOON PLEASURE — Special guest pianist Randy Moore performs today for Afternoon Tea in the Living Room. His repertoire covers an international spectrum of music from classical to Charles Aznavour, Antonio Carlos Jobim and George Gershwin favorites. Tea and pastries are served from 3 to 6 p.m.

appetizers

- Pate maison with tarragon and spinach sauce 3.50
- Fried potato skins with hot sauce 3.25
- Jumbo shrimp with two sauces 6.50
- Scallops in Champagne sauce 7.00
- Sashimi 6.75
- Virginia Smithfield ham 6.25

small salads

- Green salad, mushroom, scallion, red pepper, vinaigrette 3.75
- Manoa lettuce, sliced tomatoes, and Blue cheese 4.00
- Spinach and Belgian endives salad with julienne of vegetables and pine nuts 4.25

soups

- Lentil soup 3.50
- Oyster and mussel soup 4.50
- Chilled melon soup 3.00
- Onion soup gratinee 3.75

sandwiches and salads

- Finger sandwiches with coppa ham and roasted turkey, tomato, avocado, Cheddar and Swiss cheese 7.50
- Health Sandwich: tomato, cucumber, avocado, mushroom, Cheddar cheese, and alfalfa sprouts on Country Hearth bread served with minted yoghurt dressing 6.00
- Roast sirloin sandwich with horseradish sauce 7.25
- Chicken salad sandwich 6.50
- The Halekulani Sandwich: your choice of ham or turkey, Swiss cheese, mushroom, and alfalfa sprouts grilled on Country Hearth bread and served with Maui potato chips 6.75
- Chef's Salad: beef, turkey, salami, ham, Cheddar and Swiss cheese, carrot and celery on spinach leaves 7.75
- Seasonal fresh fruit with minted yoghurt dressing in a half pineapple 7.00
- Oriental duck salad 7.65

hot dishes

- Oriental Omelette: peapods, water chestnuts, bean sprouts, shrimp and mushrooms 7.25
- Smoked salmon omelette with chives and Boursin cheese 7.75
- Filet of opakapaka on spinach leaves with rosemary-citrus butter 12.75
- Catch of the day 12.50
- Breast of chicken with pernod and saffron sauce 9.75
- Grilled paillard of veal with fresh herb butter 11.50
- Pork scallopini Milanaise on a bed of spaghetti 9.50
- Lamb medallions with minted caraway sauce 13.50
- Calf's liver with onions and apple 9.50
- Crepes filled with chicken long rice 7.50

desserts

- Coconut cake 3.25
- Iced mango souffle, kiwi and raspberry sauce 3.25
- Strawberry charlotte with peach coulis 3.25
- Raspberry bavaroise, kiwi papaya coulis 3.25
- Choice of ice cream or fresh sherbet 3.00
- Assorted cakes 3.00
- French pastries 3.50

beverages

- Tea, coffee, decaffeinated coffee 1.50 Iced tea 1.50
- Ovaltine (hot or cold), hot chocolate 1.50 Calamansi and soda 3.50
- Espresso, cappucino 2.50 Vichy menthe 3.50

Please add 4% State Tax to the above

Halekulani