

Batik Room

HTL



à la Carte

APPETIZERS

Papaya 2.00
Choice of Juices 1.50
King Crab Flambe Pele 8.50
Monterey Shrimp Cocktail 6.50
Smoked Nova Scotia Salmon 6.50

SOUPS

Soup of the Day 1.50 Saimin Chicken Broth 1.75

ENTREES

Houdah Curry 15.50
Filet of Mahi Mahi Mauna Kea Beach 12.50
Broiled Pacific Lobster 18.50
Supreme of Chicken in Napkin, Tempura 12.50
Sweetbread Sous Cloche, Perigueux 16.50
Duck Papillotte Grand Marnier 14.50

Off the Ember Kiawe Charcoal

Chopped Sirloin 10.25 Filet Mignon 16.50
Frenched Lamb Chops 18.50
Prime Delmonico Cut Sirloin Steak 17.50

FOR TWO

Chateaubriand 34.00
Double Sirloin 34.00 Deviled Rack of Lamb 36.00
(Served with Fresh Island Grown Vegetables)

SALADS

Finger Romaine, Camembert Dressing 3.00
Caesar Salad Croutons 3.50 with Shrimp 4.75
Butter Lettuce Tomato 2.50 Tossed Mountain Greens 2.50
Choice of Dressing

All Desserts 2.50
Kona Coffee Milk Hot Tea Iced Tea Decaffeinated Coffee
All Beverages 1.50

An Allowance of Seventeen Dollars and Seventy-Five Cents for the Modified
American Plan is Made Against the a la Carte Section of the Batik Room Menu

Table d'Hote

Shrimp Cocktail
Hawaiian Sashimi
Chilled Island Fruit Cup

Consomme Double Au Porto Gazpacho Andalouse

THE DAY'S CATCH fresh from Island waters

*with potatoes, tossed greens, your choice of dressing,
dessert and beverage*

OR

THE BLUE RIBBON BEEF

Saimin Chicken Broth
Caesar Salad and Bay Shrimp
a'la mode du Chef
Roast Prime Rib of Beef, au jus
Yorkshire Pudding
Dessert and Beverage
Entrees served with Fresh Island Grown Vegetables

FROM OUR PASTRY SHOP

Coconut Grove Layer Cake
Macadamia and Sugar Cane Brandy Pie
Coupe Saint Jacques Ice Cream Vacherin Glace
Banana Flambe French Pastries
Petits Fours Cheese Board



MAUNA KEA
BEACH HOTEL