

A Restaurant of



HOST INTERNATIONAL, Inc.
Honolulu International Airport • Honolulu, Hawaii



COLD APPETIZERS

Holland

Krabben Kocktail Wassenaar

Lump crab meat, combined with filet of Grapefruit, swimming in a velvety Dutch Sauce. The people from the Hague serve this delicacy with a spoon so they miss not a drop of the sauce.

2.35

Peru

Camerones con Salsa Remoulade

Peruvian giant Shrimp served with the classic sweet seafood sauce and cocktail sauce, placed in a lemon leaf cup.

2.35

Hawaii

Supreme of Island Fruits and Avocado

From the Hawaiian Islands we harvest the best in tropical fruits and the famous gourmet Avocados.

1.00

Blue Pacific

LOBSTER PARFAIT

Delicious chunks of lobster sweetened by the blue pacific, parfaited in a mustard cream sauce.

2.25

HOT APPETIZERS

Thailand

Pu Ca

During our visit to Bangkok we became familiar with this unusual marriage of Crab, Coconut Cream, and Native Spices. It's as intriguing as the city.

2.25

Hawaii

ISLANDER SHRIMP

An exotic appetizer in which Ginger and Curry are included in the Coconut Batter that surrounds these tender fried Shrimp, complimented perfectly by the Curry Sauce served with it.

2.35

Switzerland

Fondue Suisse A L'Alpine

We take two famous cheeses from Switzerland, Gruyere and Bagne, and after melting, combine them with wines, Kirshwasser and spices. Using garlic toast to dip, it's delicious after skiing in the Alps as it is to begin a meal.

2.25

Germany

ARTISCHOKENBÖDEN MIT HÜHNERLEBER

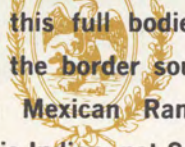
Using the sweet, tender, often neglected Artichoke Bottom, we stuff them with sauteed chicken liver and glaze with a Hollandaise sauce as they do in the Black Forest.

2.25

SOUPS AND BROTHS

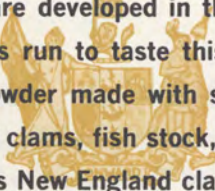
Mexico

Menudo Mexicana

The recipe for this full bodied, slightly spicy, south of the border soup was obtained from a Mexican Ranchero. He claims the dish is Indian, not Spanish.  1.00


New Zealand

AUCKLAND CLAM CHOWDER

Track stars are developed in this country as the fellows run to taste this Toheroas type fish chowder made with special volcanic bedded clams, fish stock, and heavy cream. It puts New England clam chowder to shame.  1.00

Spain

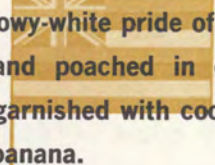
Gaspacho Andaluciano

There is no doubt that this delightful cold, refreshing, fresh vegetable soup is Spanish in origin. A perfect introduction to an International meal.  1.00

SALT WATER FISH

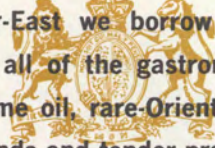
Hawaii

Mahi-Mahi Oahu

This flaky snowy-white pride of the islands is sauteed and poached in our special sauce, then garnished with coconut flakes and broiled banana.  5.25

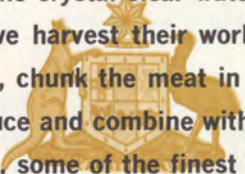
Singapore

Singapore Prawns Kuruma

From the Far-East we borrow a recipe which blends all of the gastronomic delights of sesame oil, rare Oriental spices, chopped almonds and tender prawns.  5.75

Australia

Lobster Menzies

Yielded by the crystal clear waters off the big island we harvest their world famous lobster tails, chunk the meat in a creamy mustard sauce and combine with rum and native fruits, some of the finest pineapple and bananas in the world.  5.95

Price of Entree
Includes Vegetables Du-Jour
and Our Special Host Salad

BIRDS OF FIELD
AND FARM

India

Curry of Chicken Bombay
with Sambals

From mysterious India we gathered fourteen curry recipes and took the best of each. Our plump tender chicken finds a home in this sauce set off perfectly by four different sambals.

4.95

China

MANDARIN ALMOND DUCK

During our travels we discovered that some Chinese prepare this dish an unusual way. Roasting first and then crisping with a rich glaze. Served with fried rice, Oriental condiments, and sauced with pungent plums, this delicacy is one of the prides of Chinese cuisine.

5.95

Japan

Yaki-Tori

A favorite featuring plump chicken pieces skewered with green pepper, onion and mushroom, marinated in a rich Sake, Shoyu and Ginger sauce and then broiled over an open flame.

5.75

Price of Entree
Includes Vegetables Du-Jour
and Our Special Host Salad

STEAKS & ROASTS

Italy

BISTECCA ALLA PIZZAIOLA

A New York Cut Steak - broiled to your pleasure and served with a pungent Italian tomato, garlic and spice sauce.

6.95

England

Roast Prime Rib of Beef Cromwell

The King of Beef, sliced to your preference and served with special Yorkshire pudding and Horseradish sauce. A favorite throughout the world.

5.95

France

Escalope de Veau Cordon Bleu

Choice cutlets of veal Noisette are seasoned and sauteed in butter and then delicately stuffed with delicious prosciutto ham and gruyere cheese.

5.50

Spain

Filet of Beef Durascal

Introducing the Queen of Beef. A tenderloin steak is broiled to perfection and laced with Spanish red wine butter.

7.25

France

Steak Digne

Choice New York cut steak, sauteed in butter, flavored and spiced with our Chef's own secret formula and flambéed with French Cognac. One of the most famous flaming dishes throughout the world

7.95

Price of Entree
Includes Vegetables Du-Jour
and Our Special Host Salad

*“Kamaaina
Special Delivery”*

International Salad

*Choice of One of the
Following Entrees:*

Chicken Breast Kona Style

*Tender Breast of Chicken
on a Bed of Rice
Covered with Our Rich
Cream Sauce and Fresh
Pineapple Chunks*

Or

Tenderloin of Beef Stroganoff

*Beef in Sour Cream
Rice Pilaff*

Vegetables DuJour

*International Cake
or*

*Pie of the Day
Ice Cream or Sherbet*

Special Kona Blend Coffee

5.50

“Flyer”

International Salad

U. S. Choice Top Sirloin

Chefs Butter

or

Broiled Lobster Tail

Baked Potato

Vegetables Du Jour

*International Cheese
Cake*

*Special Kona Blend
Coffee*

6.95

POTATOES OF ALL NATIONS

America

BAKED POTATOES

A giant, mealy Idaho, scrubbed and oiled baked to perfection and served with gobs of butter or sour cream and chives dressing. An American favorite.



.75

China

FRIED RICE

A perfect accompaniment for any entree. .75

Italy

PATATE FLORENTINA

Oven-baked potatoe with the stuffing removed, mixed with egg, spinach and parmesan cheese, re-stuffed and glazed. 1.00



ENTREE SALADS

Pacific

Salad Pacifica

From the warm Pacific Islands we gather tropical melons, add them to sugar sweet pineapple and other fruits, and then top with chunks of Australian lobster meat. The dressing is smooth remoulade to high light all the flavors.

3.95

France

Salade Bouillabaisse

From southern France we stole a march on the famous chowder. We take the riches from the sea such as shrimp, crab and lobster, marinate them in a tomato vinaigrette dressing and serve garnished on garden greens.

4.25

Host International
KONA BLEND COFFEE
Brewed at your table
.50

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