



# THE Veranda



*Afternoon Tea*  
2:00pm-5:30pm

*Light Bites Menu*  
2:00pm-5:30pm

*Lounge Menu*  
5:30pm-9:30pm

*Late Night Menu*  
9:30pm-Close

*Live Entertainment*  
Tuesday - Saturday | 7:30pm-11:30pm



# TEA SELECTION

## **KAHALA SIGNATURE BLEND**

*black tea, lemon peel, lemon myrtle, dried fruit, hibiscus, & marigold petals*

## **MAMAKI**

*a native hawaiian shrub that is historically used for medicinal purposes*

## **SINGBULLI ESTATE DARJEELING**

*high elevation tea grown in darjeeling province of india situated at the foothills of the himalayas*

## **EARL GREY**

*ceylon tea with cornflower petals, orange peel, & vanilla flavoring*

## **ENGLISH BREAKFAST**

*blend of assam, keemun & ceylon teas*

## **JASMINE PEARLS**

*tender whole leaves rolled into balls,  
~ divinely fragrant*

## **FORMOSA OOLONG**

*from the high altitudes of taiwan, a well twisted whole leaf tea with delicate aroma and light color*

## **SENCHA**

*long, flat, pan-fired leaves that produce a delicate taste*

## **WHITE ROSE**

*pai mu tan white tea, dried fruit pieces, & rose petals*

## **SUNNY MEADOW**

*chamomile flowers, spearmint, passion fruit leaves, lemongrass, orange peel, cinnamon, & strawberry leaves*

## **VANILLA ROOBIOS**

*ground african roobios with vanilla flavoring*

## **CHAMOMILE**

*egyptian chamomile flowers*



## **SWEET TREATS**

**OR SAVORY SANDWICHES | 20**

*a choice of the following plates :  
a plate of four sweet treats and freshly baked scones.*

*~or~*

*a plate of four savory sandwiches and freshly baked scones.*

**TEA POT | 10**

**CLASSIC TEA SERVICE | 50**

*an assortment of : a plate of four sweet treats and a plate of four savory sandwiches. freshly baked scones, clotted cream, and preserves. includes your choice of a kahala private blend tea.*

**ROYAL TEA SERVICE | 60**

*an assortment of : a plate of four sweet treats and a plate of four savory sandwiches. freshly baked scones, clotted cream, and preserves. includes your choice of a kahala private blend tea and a glass of champagne with a strawberry.*



# AFTERNOON TEA

**IMPERIAL TEA SERVICE | 80**

*an assortment of : a plate of four sweet treats and a plate of four savory sandwiches. freshly baked scones, clotted cream, and preserves. includes your choice of a kahala private blend tea and a glass of champagne with a strawberry, and a gift of our signature milk chocolate covered macadamia nuts packaged by hand in our custom-designed half pound box and tied with a satin ribbon.*

**ADDITIONAL GLASS  
OF CHAMPAGNE | 16**

*price does not include applicable state tax and gratuity*



# SWEET TREATS

## STRAWBERRY GUAVA PATE DE FRUIT

*a classic french confection scented with strawberry guava & sweetened with coarse sugar*

**GF / NF**

## CHOCOLATE YUZU MACARON

*delicate chocolate macaron shell sandwiches with yuzu yuzu citrus flavored chocolate ganache*

**GF**

## HIBISCUS & RASPBERRY MOUSSE

*a whipped cream & meringue lightened mousse cake flavored with raspberry & fresh hibiscus flowers*

## PINEAPPLE & PISTACHIO TART

*a sweet pastry shell filled with pistachio frangipane & topped with roasted local pineapple*



# SAVORY SANDWICHES

## KING CRAB & BACON DEVILED EGGS

*cream cheese, chives, L&P, dijon mustard, kosher salt, tabasco, white pepper*

**GF / NF / DF**

## PROSCIUTTO FIG JAM BUTTER & PEAR

*basil leaves, organic sprouted wheat bread*

**NF / EF**

## ROAST CHICKEN & AVOCADO SALAD

*red bell peppers, celery, tomato, cucumber & cilantro relish, nine grain wheat bread*

**NF**

## FRESH HERB GREEK YOGURT CHEESE & SHAVED RADISH

*toasted dark rye bread*

**NF / EF**

**GF**=Gluten Free | **NF**=Nut Free | **DF**=Dairy Free | **EF**=Egg Free

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



# LIGHT LUNCH MENU

2:00pm - 5:30pm

## WAIMANALO

### GREEN SALAD | 12

*garden fresh vegetables,  
papaya seed vinaigrette  
add grilled chicken 6  
add grilled shrimp 12  
add fresh island catch MP*  
**GF / NF / DF / EF**

### BEACH HOUSE SALAD | 18

*soy braised pork belly, grilled jumbo  
shrimp, grapefruit, quinoa, roasted  
kabocha, grilled kahuku corn,  
ho farms tomato vinaigrette*  
**NF / EF**

## ROMAINE & KALE

### CAESAR SALAD | 13

*housemade caesar dressing,  
hawaiian sweet bread croutons  
add grilled chicken 6  
add grilled shrimp 12  
add fresh island catch MP*  
**NF**

### CHICKEN PAPAYA SALAD | 18

*served in a papaya half,  
complimented by fresh fruits*  
**GF / NF / DF**

## CLASSIC B.L.A.T.

### CLUB SANDWICH | 16

*bacon, lettuce, avocado, tomato  
on organic sprouted multigrain bread,  
mayo, havarti cheese,  
maui & vegetable chips*  
**NF / GF / Vegan Optional**

## KAHALA BURGER | 21

*kahala beef patty, pineapple bacon  
chutney, white cheddar, horseradish  
sour cream, watercress, tomato,  
toasted bun, seasoned fries*  
**NF**

## PASTA | 16

*pasta only*  
**NF / DF / EF**  
**choice of:**  
*bolognese*  
**GF / NF / DF / EF**  
*marinara sauce*  
**GF / NF / DF / EF**  
*or*  
*basil pesto*  
**GF / EF**

## FISH TACOS | 16

*shredded cabbage, tomatoes,  
jack cheese, cilantro, onions,  
spicy remoulade, soft corn*  
**GF**  
*or flour tortilla*  
**GF / NF**



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# LOUNGE MENU

5:30pm - 9:30pm

## SUSHI

### NIGIRI SUSHI:

**AHI** | 8 • **HAMACHI** | 8 • **SALMON** | 6  
NF / DF / EF

### VERANDA SASHIMI PLATTER | 25

*chef's daily selection*  
NF / DF / EF

### VERANDA SUSHI PLATTER | 22

*chef's daily selection*  
NF / DF / EF

### SPICY AHI ROLL | 15

NF / DF

### LUMP CRAB CALIFORNIA ROLL | 18

NF / DF

### HAMACHI ROLL | 17

NF / DF / EF

### SOFT SHELL CRAB ROLL | 16

NF / DF / EF

## COLD PLATES

### CHARCUTERIE & CHEESE BOARD | 26

*dried fruits, sesame lavash, pistachio,  
pickled red onion*

### AHI DIP | 9

*house made furikake rice crackers*  
NF

### VERANDA'S CAESAR SALAD | 12

**ADD CALAMARI** | 6 • **ADD SEARED AHI** | 9  
*black garlic miso dressing, parmesan,  
heirloom tomato*  
NF

### MIXED KULA GREEN SALAD | 12

*asian house dressing*  
NF / DF / EF

### SHRIMP COCKTAIL | 14

*wasabi cocktail, yuzu kosho aioli*  
NF / DF

### SEAFOOD TOWER | 80 serves 2-3

*king crab, lobster, abalone, shrimp,  
assorted poke, sashimi*  
NF / DF

## FRIED PLATES

### POKE MUSUBI | 20

*crab namasu, asian remoulade*  
NF / DF

### CALAMARI | 14

*wasabi cocktail, yuzu kosho aioli, asian remoulade*

### SOY BRAISED SHORT RIB & AVOCADO TEMPURA | 16

*soy reduction, aji amarillo*  
NF / DF

### SHRIMP, MUSHROOM & BROCCOLI TEMPURA | 18

*kabayaki aioli, asian remoulade*  
NF / DF

### CHICKEN WINGS | 15

*sweet & spicy chili sauce, mint yogurt aioli*  
NF

### SHARED PUPU PLATTER | 32

*wok-fried soft shell crab, calamari, short rib tempura,  
chicken wings*  
NF

## LARGE PLATES

### WAGYU BURGER & SHICHIMI FRIES | 23

*small kine farm crimini mushroom, white cheddar,  
kabayaki aioli, kaiware sprout*  
NF

### CATCH OF THE DAY | MP

*chef's daily fresh catch preparation*

### LUMP CRAB PASTA & CHEESE CASSEROLE | 25

*three cheese béchamel, herb crust*  
NF

### FETTUCINE BOLOGNESE | 22

NF

### WAFU STYLE NEW YORK STRIPLOIN | 38

*grated daikon, onion-mushroom ragout,  
ponzu, bonito flakes, fried garlic*  
NF / DF / EF



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# LATE NIGHT MENU

9:30pm - 11:30pm

**CHARCUTERIE & CHEESE BOARD** | 26  
*dried fruits, sesame lavosh, pistachio,  
pickled red onion*

**AHI DIP** | 9  
*house made sesame rice crackers*

**POKE MUSUBI** | 20  
*crab namasu, asian remoulade*

**WAGYU BURGER & SHICHIMI FRIES** | 23  
*small kine farm crimini mushroom,  
white cheddar, kabayaki aioli,  
kaiware sprout*

**LUMP CRAB PASTA  
AND CHEESE CASSEROLE** | 25  
*three cheese béchamel, herb crust*



# DESSERTS

**JASMINE RICE SCENTED  
PANNA COTTA** | 14  
*strawberry, basil crème, coconut rice wafer*  
GF / NF

**LOCAL DARK CHOCOLATE CREMEUX** | 14  
*macadamia nut praline crisp, citrus sorbet  
tangerine jus*

**BIG ISLAND GOAT CHEESE CAKE** | 14  
*lilikoi, coconut sable, raspberry*  
NF

**FUJI APPLE CONFIT** | 14  
*salted milk crumble, tonka bean  
caramelized honey ice cream*  
NF

**HOKU'S CHOCOLATE COULANT** | 14  
*raspberry hibiscus sorbet, cocoa nib tuile*  
GF / NF

**ASSORTED ICE CREAM  
OR SORBETS** | 12  
*pizzelle cookie, seasonal fruits*

**DESSERT SAMPLER** 40  
*serves 2-4*



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