

VEGETARIAN ALA CARTE

All Lunches and Dinners include Lavosh and Rolls

Starter

Traditional Gazpacho

\$13.00++



Fried Tofu Salad, Carrots, Maui Onions, Green Onions
Roasted Maui Onion Dressing on a bed of Mixed Greens

\$13.00++



Crispy Fried Truffle Corn Croquette,
Drizzled with Truffle Sauce on Asian Slaw

\$14.00++



Soba Noodle Salad

Asian Mixed Greens, Eggplant, Japanese Cucumber, Bell Peppers, Carrots, Green Onions
Roasted Sesame Seed Vinaigrette

\$14.00++



Vegetarian Summer Roll with Green Papaya Salad

\$15.00++



Lettuce Wrap: Wok Fried Shiitake Mushrooms and Tofu, Vegetable Spring Roll
with Tamari and Mirin Glaze on Crispy Rice Noodles

\$15.00++

(Continued on next page)

Issued December 1, 2019, menus & pricing are valid until December 31, 2020. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

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

**consuming raw or undercooked fish that has not been frozen may increase the risk of infection

VEGETARIAN/VEGAN ALA CARTE

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Entrée

Kabocha Pumpkin Ravioli with Roasted Garlic Cream

\$32.00++ \mathcal{V}

∞

Broiled Portobello Mushrooms

Roasted Cauliflower, Zucchini, Broccoli, Garlic Pasta with Black Truffle

\$52.00++ \mathcal{V}

∞

Cauliflower Fettuccini Alfredo, Assorted Mushrooms, Fried Basil

\$36.00 ++ \mathcal{V}

∞

Roasted Butternut Squash, Tomatoes, Basil Linguini with Toasted Coconut

\$36.00 ++ \mathcal{V}

∞

Ginger Coconut Sauce Linguine

with Assorted Mushrooms, Tomatoes and Asparagus

\$36.00 ++ \mathcal{V}

∞

Spiced Lentil and Mushroom Fried Rice with Bok Choy

\$36.00++ (GF) \mathcal{V}

∞

Roast Cauliflower and Broccolini, Dahl, Cumin Indian Pilaf

\$36.00++ \mathcal{V}

∞

Coconut Tofu Sticks

Roasted Cauliflower with Green Beans and Mushrooms, Brown Rice

\$36.00++ \mathcal{V}

∞

Hamakua Mushrooms

Fettuccini, Confit Ho Farm Tomatoes, Spinach, and Garlic

\$37.00++ \mathcal{V}

∞

Roasted Cauliflower, Broccolini, Zucchini and Olive Oil Mashed Potatoes

\$38.00++ \mathcal{V}

GF = Gluten Free, \mathcal{V} = Vegetarian, \mathcal{V} = Vegan

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Desserts

Dark Chocolate Mousse Verrine (V)



Kahala Fruit Martini

Lime Essence, Guava Sorbet



Coconut Tapioca (V)



Coconut Haupia

with Li Hing Mui Pineapple Compote



Dark Chocolate, Soy Milk Panna Cotta (V)
with Black Sesame Crumbles and Tahini Sauce



All Desserts

\$22.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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