

## VEGETARIAN ALA CARTE

*All Lunches and Dinners include Lavosh and Rolls*

### Starter

Fried Tofu Salad, Carrots, Maui Onions, Green Onions  $\Upsilon$   
Roasted Maui Onion Dressing on a bed of Mixed Greens  
\$13.00++

*or*

Crispy Fried Truffle Corn Croquette,  $\Upsilon$   
Drizzled with Truffle Sauce on Asian Slaw  
\$14.00++

*or*

Soba Noodle Salad  $\text{\textcircled{V}}$   
Asian Mixed Greens, Eggplant, Japanese Cucumber, Bell Peppers, Carrots, Green Onions  
Roasted Sesame Seed Vinaigrette  
\$14.00++

*or*

Vegetarian Summer Roll with Green Papaya Salad  $\text{\textcircled{V}}$   
\$15.00++

*or*

Lettuce Wrap: Wok Fried Shiitake Mushrooms and Tofu, Vegetable Spring Roll  $\Upsilon$   
with Tamari and Mirin Glaze on Crispy Rice Noodles  
\$15.00++

*(Continued on next page)*

GF = Gluten Free,  $\Upsilon$  = Vegetarian,  $\text{\textcircled{V}}$  = Vegan

Effective July 1, 2024, menus & pricing are valid until December 31, 2024. 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

Rice Noodles, Confit Ho Farm Tomatoes, Spinach, and Garlic

\$37.00++  $\mathcal{V}$

∞

Roasted Cauliflower, Broccolini, Zucchini and Olive Oil Mashed Potatoes

\$38.00++  $\mathcal{V}$

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## VEGETARIAN ALA CARTE

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### Desserts

Dark Chocolate Mousse Verrine  $\gamma$

*so*

Kahala Fruit Martini  $\text{\textcircled{V}}$

Lime Essence, Guava Sorbet

*so*

Coconut Tapioca  $\text{\textcircled{V}}$

*so*

Coconut Haupia  $\text{\textcircled{V}}$

with Li Hing Mui Pineapple Compote

*so*

Dark Chocolate, Soy Milk Panna Cotta  $\text{\textcircled{V}}$   
with Black Sesame Crumbles and Tahini Sauce

*so*

All Desserts

\$26.00++

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

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