



Sheraton
Princess Kaiulani
HOTEL

Dinner Menu Ala Carte

(A \$200 SERVICE FEE WILL BE ADDED FOR GROUPS WITH LESS THAN 25 GUESTS)

like
POEAS
IN A
pod

Openers

CHILLED JUMBO SHRIMP

With brandy cocktail sauce 14.00

SEARED ISLAND AHI

Accompanied by soy wasabi cream, seasonal greens, and balsamic vinaigrette 15.00

SMOKED NORWEGIAN SALMON

Traditionally garnished with onion, capers, and lemon 15.00

Soups

GINGER ENHANCED CHICKEN BROTH

With shiitake mushrooms and julienne of vegetables 6.00

SOUP OF THE DAY

Created daily by the Chef 5.00

CLAM CHOWDER

With fresh herbs 7.00

Greenery

CAESAR SALAD

With seasoned croutons and traditional dressing 7.00

MESCULIN GREENS

With cucumber and tomato slices, papaya dressing 7.00

JUMBO SHRIMP

Accompanied by seasonal greens 14.00

SMOKED SALMON ROSE

With asparagus tips, selected garden greens, and creamy orange horseradish dressing 15.00

Main Courses

ISLAND CHICKEN BREAST

With spicy Thai yellow cumin curry sauce served on a bed of brown rice, baby bok choy, carrots, and crispy fried shallots 28.00

SAUTÉED BREAST OF CHICKEN

With wild mushroom ragout, sherry cream sauce, linguine pasta, and fresh vegetables 30.00

PAN FRIED FILET OF SALMON OR MAHI-MAHI

Choice of black bean, chardonnay mushroom, lemon butter caper nage or basil butter sauces. Comes with selected fresh vegetables and buttered parsley potatoes 27.00

FRESH FILET OF MAHI-MAHI

With jumbo shrimp on soy wasabi nage, white rice, and selected vegetables 30.00

PAN SEARED JUMBO SHRIMP

With linguine and array of fresh vegetables with choice of garlic butter or pesto cream sauce 32.00

SEAFOOD POTPOURRI

Fresh island fish, shrimp, clams, and scallops in a boursin cheese nage, with choice of linguine or steamed white rice 35.00

STEAMED WHOLE FRESH MAINE LOBSTER

With drawn butter, fresh vegetables, and choice of starch - Market Price

NEW YORK STEAK (8OZ)

With choice of roasted tri-pepper demi-glace, ginger shiitake sauce, wasabi red wine sauce, or sauce béarnaise; accompanied by choice of baked potato, mashed potato, gratin potato, rice pilaf, or white rice, seasonal steamed vegetables 42.00

Great Finishes

HAWAIIAN HAUPIA CAKE

With macadamia nut ice cream, pina colada chocolate sauce, and crisp wafer 9.50

MACADAMIA NUT CREAM PIE

With fresh fruit garnish, vanilla & chocolate sauce 7.00

CHOCOLATE MOUSSE CAKE

7.00

PINEAPPLE AND GUAVA SHERBERT

Garnished with fresh fruit and strawberry-vanilla sauce 7.00

NEW YORK STYLE CHEESECAKE

With strawberry topping 8.00