

## Lunch Options

### Begin

**Hawaiian “poke” [“poh-kay”]** ahi tuna, soy sauce and sesame oil, avocado crema, spicy aioli 15

**lump crab cakes** red pepper rouille, asian guacamole, frisee, heart of palm 19

**hamachi crudo** sashimi-style sliced amberjack, avocado, english cucumber, yuzu vinaigrette 18

**smoked vichyssoise** charred cornbread, pickled shallots, chive oil 9

**Scotch egg “loco moco”** farm fresh egg, wagyu beef, housemade pickles, sriracha bordelaise 19

### Sandwiches

**snake river farms wagyu cheeseburger** truffled cheese, brioche roll, lettuce, tomato, secret sauce, fries 25 - add smoked applewood bacon 2, avocado 3, fried egg 2, foie gras 15

**fresh catch fish po-boy** tempura fried fish, stadium roll, asian remoulade, brassica slaw, cajun fries 21

**bee “double-el” tee** bacon, lettuce, lobster, tomato (classic blt meets lobster roll) 25 add avocado 3

### Breakfast

**american breakfast** two eggs any style, breakfast meat, skillet potatoes, toast, juice, coffee or tea 28

**lobster florentine** – butter poached lobster, poached eggs, spinach, hollandaise, breakfast potatoes, mixed greens 36

**eggs benedict** poached eggs, Canadian bacon, hollandaise, potatoes, mixed greens 24

**paniolo breakfast** – Prime NY strip with Paniolo rub, 2 eggs any way, breakfast potatoes, mixed greens 41

**acai bowl** fresh berries, banana, granola, soy milk, clover honey 19

**the fruit loop** – chia coconut banana pudding, chef selected fruits, native honey 11

**pineapple upside-down pancake** – roasted pineapple pancake, toasted coconut, mac nut, raisins, cherry on top 19

## Afternoon Tea

### Moana Classic Tea

45

A complete classic afternoon tea service including:

Duck Prosciutto	Japanese cheesecake
Furikake salmon	Chocolate mousse cake
Crab salad with bacon	Haupia cake
Truffle egg salad sandwich	Orange blueberry scone
Cream puff with chocolate filling	Devonshire cream & lilikoi curd
Strawberry shortcake	Green tea sorbet

### Enhance your experience...

**First Lady of Waikiki upgrade:** glass of sparkling rose, berries with crème fraiche and souvenir fan 20

**Poema sparkling brut rose** 12

**Berries with crème fraiche** 7

**Beachhouse chopped salad – ½ portion** 10.5

## Selection of Teas...

### Moana Sunset

The alluring Hawaiian duo of tangy o’helo berry and sweet mango enhance this organic black tea

### Moana Royale

A tropical black tea blend with lilikoi (passion fruit) and colorful petals

### Veranda Breeze

A soothing and aromatic blend of black tea, Big Island vanilla with smooth caramel notes

### Mango Mele

Mele means song in Hawaiian. A delectable blend of soothing black tea infused with juicy mangoes and sweet peaches

### Jasmine Phoenix Pearls

Delicate, hand-picked green tea shoots, meticulously rolled into pearls and married with the heavenly scent of jasmine

### Darjeeling

Enduring Darjeeling flavors of muscatel with abundant notes of mint enhance this classic tea

### Lemon Rooibos

A refreshing, caffeine-free wellness blend high in antioxidants with the soothing flavors of citrus and vanilla

## Lunch Options

### the business lunch - 35

small chopped salad  
vegan loco moco  
small fruit loop

### Greens

**signature beachhouse chopped salad** chicken breast, smoked bacon, long beans, baby kale, hearts of palm, edamame, summer corn, maui onion vinaigrette 19

**seared yellowfin “ahi” tuna\* salad** mixed greens, crispy quinoa, avocado, beachhouse dressing 21

**curried quinoa and kale salad** – Kaiulani curry spiced quinoa, curly kale, cucumber, red onion, cranberry, almond, mint, naked cow feta, orange 18

### Entrees

**six ounce petite filet** certified angus beef\*, e.b.t.k.s. mashed potatoes, vegetables, harissa jus 38

**yuzu-glazed atlantic salmon\*** green tea-spinach soba, asian vegetables, puffed salmon skin 34

**local style chicken\* carbonara** pancetta cream sauce, mushrooms, ramen noodles, poached egg 29

**catch\* of the moment** seasonal inspiration 31

**mushroom & kale risotto** ali’i, shimeji and shiitake mushrooms, parmesan cheese” 24

### Sides

**e.b.t.k.s. mashed potatoes** spinach, corn, pancetta, garlic, tempura onion crisps 11

**braised kale** plump raisins, toasted pine nuts 9

**fries your way** choice of cajun, truffled, or régulier 9

**beyond mixed greens** tomatoes, english cucumbers, yuzu vinaigrette 9

# *Beverage*

## **Tiny bubbles**

Avissi Prosecco 11  
Gerard Bertrand cremant brut 14  
Poema sparkling brut rose 12  
Taittinger “la Francaise” brut champagne 25

## **White**

Pinot Grigio, Bollini, Trentino, Italy 12  
Sauvignon Blanc, Greywacke, New Zealand 16  
Chardonnay, Hartford Court, Russian River, CA 16  
Riesling, Dr. Loosen, Mosel, Germany 11  
Gruner Veltliner, Loimer, Kamptal, Austria 14

## **Rose**

Rosé, Bieler Pere & Fils, Provence, France 13

## **Red**

Pinot Noir, Landmark Vineyards, CA 15  
Chianti Classico, Castello di Bossi, Tuscany, Italy 15  
Merlot, Charles Krug, Napa Valley, CA 16  
Cabernet Sauvignon, Alexander Valley, Sonoma, CA 15  
Cabernet Sauvignon, Flora Springs, Napa Valley, CA 25  
Garnacha, Bodegas Breca 'Breca' Old Vines, Calatayud 11  
Zinfandel, Edmeades, Mendocino, CA 14

# *Non Alcoholic Options*

## **Pomegranate Fizz**

A non-alcoholic mix of refreshing pomegranate juice, lavender syrup, lemonade, local honey and sparkling water - 7

## **Honey Lemonade**

Non-alcoholic blend of lemonade and local honey - 7

## **Juices - 6**

Pineapple, Guava, Cranberry, Apple, Orange, Grapefruit

Plantation Tea, Iced Tea, Soda – 5

Split plate charge 10