



BAKERY

Available from 6:30am to 1:30pm

VIENNOISERIE

- Croissant 4.00
- Pain Au Chocolat 5.00
- Pabana Croissant 5.50
- Salted Caramel Croissant 5.50
- Cinnamon Roll 4.50
- Cream Pan 4.50
- Melon Pan 4.50
- Brownie Bread 8.50

BREAD

- French Baguette 8.00
- Sourdough 8.00
- Multigrain Bread 8.50
- Edamame Bread 8.50
- Figs and Nuts 9.50
- Three-Cheese Bread 10.00

BEVERAGES

- Coffee 3.00
- Espresso 4.00
- Americano 4.00
- Cafe Latte 6.00
- Cappuccino 6.00
- Hot Tea 6.00
- Iced Tea 5.00
- Plantation Iced Tea 5.50
- Lilikoi Iced Tea 5.50
- Arnold Palmer 5.50

LUNCH TO GO

Available from 11:00am to 1:30pm

SOUP 10.00

(2 soup selection available daily)

Maui French Onion Soup

Maui Onions, Herbs, Emmenthal, Parmigiano-Reggiano, Grilled Baguette

Kahuku Corn Velouté

Kahuku Corn, Herbs, Cream

Spinach Orzo Soup

Spinach, Orzo Pasta, Smoked Ham, Kamuela Tomatoes, Herbs

GF Butternut Squash Soup

Butternut Squash, Prosciutto, Herbs, Crème Fraîche

V Sweet Potato Lentil Soup

Sweet Potato, Green Lentils, Kale, Herbs, Kamuela Tomatoes

GF Chilled Sweet Pea Vichyssoise

Sweet Peas, Crème Fraîche

GF V Chilled Summer Fruit Gazpacho (seasonal)

Strawberry, Mixed Berries, Cantaloupe, Honeydew, Pineapples, Kamuela Tomatoes, Kamuela Cucumbers, Maui Onions

SALAD

GF V Big Island Goat Cheese Salad 15.00
Hirabara Mixed Greens, Big Island Goat Cheese, Pomegranate Dressing

Warabi with Opai Salad 16.00
Soy Vinaigrette

Ahi Poke Salad 16.00
bed of Mixed Greens

GF Kua'i Shrimp Salad 16.00
Mango Vinaigrette

V Strawberry Farro Salad 12.00
Avocado and Feta
Balsamic Vinaigrette

GF V Quinoa and Sweet Potato Salad 14.00
Kamuela Tomatoes, Avocado, Mint, Lemon Vinaigrette

SANDWICH

V Fresh Artichoke Sourdough Tartine 18.00
Gruyere, Smoked Gouda, Parmesan, Housemade Tomato Chutney

Halekulani Banh Mi 18.00
Soy Braised Pork Belly, Papaya Salad, Spicy Cilantro Sauce, French Bread

Tonkatsu Sandwich 18.00
Pork Loin, Tonkatsu Sauce, Japanese White Bread

Ahi Tataki Tartine 20.00
Spicy Ponzu, Yuzu Kosho Avocado Aioli, Edamame Tartine

V Grilled Mix Vegetables 16.00
Ho Farms Tomato, Burrata, Pistachio Pesto, Sundried Tomato Bread

V Avocado Toast Tartine 14.00
Sous Vide Egg, Ho Farms Tomatoes, Pistachio Pesto, Multigrain Tartine

HOT SANDWICH

Prosciutto Manchego Panini 18.00
Mango, Arugula, Balsamic Glaze, French Bread

Grilled Jidori Chicken Panini 18.00
Green Apples, Pickled Onions, Brie, Roasted Garlic Aioli, Sourdough

V Roasted Ali'i Mushroom 16.00
Roasted Peppers, Zucchini, Squash, Big Island Goat Cheese, Spinach Pesto, Multigrain Bread

Housemade Kalua Pork 18.00
Lychee BBQ Sauce, Local Slaw, French Bread

V -Vegetarian
GF -Gluten Free