



## *Soup and Salad*

- Our "Signature" Soup* 16  
Coconut, Sweet Corn and Lemongrass, Garnished with Crab and Cilantro Salad
- Potato and Leek Vichyssoise* 19  
Truffle Crab, Avocado and Caviar
- Hana Heirloom Tomato and Bread Salad* 17  
Warm "Surfing" Feta Cheese
- Banyan Tree House Salad* 17  
Hearts of Palm, "Surfing" Goat Cheese and Balsamic Dressing

## *Starters*

- Banyan Tree Appetizer Trio* 40  
Chef Jojo's Creation of Three Unique Appetizers
- Sake Braised Manila Clams* 18  
Chinese Sausage and Spring Onions
- Adobo Glazed Kurobuta Pork Belly* 18  
Maui Onion Risotto
- Crispy Duck Confit and Foie Gras* 28  
White Bean Cassoulet, Duck Sausage and Pineapple
- Pineapple Scallops* 19  
Saffron Cous Cous, Asparagus and Pineapple Curry
- Pristine Pacific Oysters on Sparkling Ice* 20  
Pickled Maui Onion and Fresh Calamansi Citrus
- Raw Ahi Tuna with Wasabi Pea Dust* 20  
Green Papaya Salad and Cilantro-Lime Vinaigrette

## *On The Side*

- Whipped Potatoes* 9  
*Jasmine Rice Steamed with Coconut, Lime Leaf and Cilantro*  
*Butter Poached Broccolini*  
*Green Beans with Toasted Almonds*  
*Seasonal Vegetables*



## *Seafood Entrees*

<i>Sautéed Kona Kampachi</i>	39
Mustard Greens, Avocado and Poached Shrimp Salad	
<i>Steamed Onaga with Spiced Essence</i>	40
Julienne Vegetables, Chinese Black Beans and Pineapple Emulsion	
<i>Coriander Crusted Tuna</i>	40
Cauliflower Puree, Sugar Snap Peas and Portobello Mushrooms	
<i>Roasted Butter Fish with Crab Gratin</i>	45
Crimini Mushrooms, Parsnip, Pinot Noir Poached Figs	
<i>Grilled Kona Lobster</i>	Market Price
Herb Marinated Prawns, Sweet Corn Compote and Mango	

## *Meat Entrees*

<i>Honey-Sage Chicken Breast</i>	35
Broccolini, Shimeji Mushrooms and Lemon Potato	
<i>Filet of Beef</i>	43
Butternut Squash Puree, Bok Choy and Truffle Pommes Frites	
<i>Osso Bucco</i>	45
Root Vegetables, Creamy Manchego Polenta and Macadamia Nut Gremolada	
<i>Pomegranate Glazed Lamb Chops</i>	43
Cumin Scented Garbanzo Beans, Carrots, Oyster Mushrooms and Fennel	
<i>4oz. Prime Filet of Beef and Kona Lobster</i>	Market Price
Baby Carrots, Green Beans and Whipped Potato	

### *Four Course Pineapple Menu*

*Showcasing the Hawaiian Gold Kapalua Pineapple*

*Pineapple Scallops  
Steamed Onaga with Spiced Essence  
Crispy Duck Confit and Foie Gras  
Pineapple Tiramisu*

**100**

*Specialty Food and Wines Paired \$55 supplemented*

*Vegetarian Menu Available Upon Request*

Above prices are subject to 4.166% Hawaii State Tax and a 18% gratuity will be added for parties of 6 or more