

# Happy Hour Menu

4:00 - 6:00 PM : Available in the BAR AREA only

9:00 PM - Closing : Available throughout the ENTIRE restaurant

## ----- Drink Specials -----

Budweiser and Bud Light	\$3
Heineken and Heineken Light	\$4
House Selected White & Red Wine or Prosecco	\$5
Russian Standard Vodka Cocktails (Cranberry, Tonic, Soda)	\$5
Russian Standard Vodka Martinis (Cosmo, Lychee, Apple)	\$7

## ----- Pupus -----

Sun-dried Tomato and Puna Goat Cheese Wontons with Pineapple Chutney	\$8
Chicken Sate' with Thai Peanut Sauce, Flat Bread and Cucumber Salad	\$7
Spicy Suicidal Chicken Wings with Thai Chili Sauce, Chopped Peanuts and Fresh Cilantro	\$8
Roasted Beef Salad with Lemongrass Garlic Vinaigrette	\$8
Gravlax Salmon Roulade with Cream Cheese and Crab Meat	\$8
Fresh Ahi Tartar in Mini Waffle Cones	\$8
Seafood Tortellini with Lobster Sauce, Sautéed Corn and Edamame	\$8
Ika Geso Karaage, Japanese Style Fried Squid Legs with Gochujang Aioli	\$8
Fresh Oysters on Ice with Lemongrass Garlic Mignonette	\$10
Sautéed Escargot & Prawns with Hamakua Mushrooms and Roasted Garlic Chili Cream Sauce	\$10

## ----- Early Bird Special Menu -----

Must Order Before 5:00 PM

### Starters

Chicken Sate' with Thai Peanut Sauce, Cucumber Salad and Asian Flat Bread

### Family Style Appetizers Sampler

Fresh Ahi Katsu with Wasabi Curry Sauce

Salmon Gravlax Roulade with Cream Cheese & Crab Meat on Cucumber Chips

Kataifi and Macnut Crusted Jumbo Black Tiger Prawns with Pineapple Vinaigrette

Roasted Butternut Squash and Lobster Bisque Shooters

### Entrées: Please Select One

Grilled Kabayaki New Zealand King Salmon with Sautéed Vegetables

Steamed White Rice or Coconut Milk Ginger Brown Rice

Roasted Chicken with Thai Red Curry Sauce and Fresh Basil

Nann Bread or Steamed White Rice

Vegetable Terrine with Green Curry Sauce

### Dessert

Heart Shaped White Chocolate Amore Truffle with Raspberry Guava Puree

\$40 per person

"Mahalo for dining with us"

# Perfect Ending

## Desserts

**White Chocolate Amore Gelato Truffle \$8**

*Heart shaped white chocolate gelato filled with raspberry sorbetto,  
served with raspberry guava puree*

**Fresh Baked Pineapple Macadamia Nut Tart \$8**

*Ala Mode with Vanilla Ice-cream*

**Cheese Cake with Shredded Coconut and Tahitian Vanilla Crème Anglaise \$9**

*a lighter version of Cheese Cake*

**Fresh Baked Apple Tartin \$8**

*Thin Crust Apple with Puff Pastry Shell  
Cinnamon and Sugar Ala Mode with Tahitian Vanilla Ice Cream*

**Espresso Tiramisu 8.00**

*Served with Tahitian Vanilla Crème Anglaise*

**Fried Caramelized Banana Cream Cheese \$8**

*Deep-fried stuffed Tortilla with banana, caramel and cream cheese  
Served with chocolate Grand Marnier sauce and fresh berries*

**Chocolate Crunch Bar \$9**

*Served with fresh raspberry guava puree & fresh berries*

**Crème Brulee` Sampler 9.00**

*Chocolate & Tahitian Vanilla Beans, Chai's Tea, and Thai Coffee*

**Fresh Sorbetto Sampler 8.00**

*Fresh Island Mango, Lychee and Guava with Fresh Berries*

**Thin Crispy Crusted Caramelized Banana Cream Pie 8.00**

*Rich Caramel Sauce*

## Dessert Wines

**St. Supery, Moscato \$8**

**Justin Obtuse \$9**

**Roseblum "Désirée" Tawny Chocolate Port \$9**

**Sandeman, Madeira \$9**

**Fonseca 10yr, Tawny Port \$10**

**Warres "Warrior" Vintage Port \$14**

----- **Chef Chai's Special Tea & Coffee Selections** -----

***Moonlight Gyokuro Green Tea*** \$7

*From the famous Yamashiro region comes Gyokura, the most highly prized tea in Japan. The name translates to "Pearl Dew" a reference to the laborious shading that protects the delicate leaves from direct sunrise. The tea is made solely from the tender buds gathered in the very early spring. This is one of the best teas I've ever had.*

***Dragon Jasmine Pearl*** \$6

*These popular handpicked tea leaves are selected from high elevation in the mountains of Taiwan. Two young tea leaves and an unopened tea bud rolled into a delicate pearl that beautifully unfurls to release its delicate scent and flavor when brewed.*

***Emerald Sun, Flowering Green Tea*** \$7

*A Chrysanthemum flower wrapped in a bouquet of white tea and Jasmine flowers yield a mellow nutty flavor with notes of floral nectar. Chef Chai's Special Selection for Hawaiian Airlines International First Class Service*

----- **Herbal Tea Caffeine Free** -----

***Hau`oli Rooibos Ki*** \$5

*Chef Joy of Singha Thai's personal blend. Smelling this tea is such a pleasure, sweet and beautiful aroma of African Rooibos, Rose Pedal, Hibiscus Flower, Orchids, Rose Hip, Safflower and Marigold.*

***Ilima Chamomile*** \$5

*Chef Chai's favorite tea, a blended herbal tea made with Egyptian Chamomile, Orange Peel, and Rose Hip. Known in ancient China for its uses to battle illness, and still used today to calm and relieve anxiety.*

***Herbal Chai*** \$5

*For those who love spice tea, this is a blended tea with organically grown African Rooibos, Ginger, Star Anise, Cinnamon, Lemongrass and Chef Chai's selected Asian Spices.*

----- **French Press 100% Kona Coffee** -----

***Kona Peaberry, Medium Dark Roasted*** \$7

*Handpicked and selected from the top 3% of the Kona Crop. This small round bean has less acidity, smooth and rich in flavor. Treat yourself to the best of the best.*

***Kona Peaberry Decaffeinated Medium Dark Roasted*** \$7

*For those who want the best coffee taste without any caffeine. Coffee beans are handpicked and selected from the top 3% of the Kona Crop. This small round bean has less acidity, smooth and rich in flavor. Treat yourself to the best of the best.*

***Kona French, Dark Roasted*** \$6

*Handpicked and selected from the top 3% of the Kona Crop. This small round bean has less acidity, smooth and rich in flavor. Treat yourself to the best of the best.*

***Chef Chai's Signature Blended, Hawaiian Roasted*** \$6

*Fresh roasted Hawaiian Kona coffee blend with chocolate, Macadamia nut, and Vanilla.*

----- **Kona Coffee Drinks** -----

*Keoki Coffee: Kahlua, Brandy, Bailey's and Fresh Brewed Kona Coffee \$9*

*Irish Coffee: Jameson's Irish Whisky, splash of Bailey's and Fresh Brewed Kona Coffee \$9*

*Italiano Coffee: Kahlua, Amaretto Di Sarano and Fresh Brewed Kona Coffee \$9*

*B52 Coffee: Kahlua, Baileys, Grand Marnier and Fresh Brewed Kona Coffee \$9*

*Anthony's Coffee: Henessey, Frangelico, Grand Marnier and Fresh Brewed Kona Coffee \$11*