

Guests select their entree on arrival from their personalized menu. First course and dessert are pre-determined.



Served Dinners
Parties of 12-50
guests

Your Personalized Greeting Will Go Here!

personalized menu date here

APPETIZERS

Tender Calamari & Ahi Tuna Won Tons

KONA HOUSE SALAD

Served with Lilikoi Butter Buns - Alaea Hawaiian Red Salt

Butter lettuce, tomatoes, apples, croutons, candied walnuts, shaved manchego cheese, island poppy seed dressing.

CHOICE OF ENTREE

ASIAN GLAZED FRESH SALMON

Pan-seared fillet of Salmon, Asian hoisin glazed, steamed jasmine rice, grilled fresh vegetables.

MARINATED SLICED RIB EYE STEAK

Black Angus premium choice Rib Eye, chargrilled, grilled fresh vegetables, au gratin potatoes.

SEABASS FISH & CHIPS

Moist flaky Seabass, tempura battered & deep fried, French fries, house made tar tar sauce, sesame aioli, and Hawaiian cole slaw.

WALNUT SHRIMP

Lightly tempura dusted Shrimp, tossed in a light citrus aioli cream, fresh broccoli, pineapple, candied walnuts, served over Jasmine steamed rice, topped with green onions.

HABACHI SEARED AHI TUNA

#1 sushi grade ahi tuna, Japanese togarashi spiced, seared, served raw, roasted corn, seaweed salad, jasmine steamed rice, wasabi aioli, ponzu sauce.

BBQ BABY BACK RIBS WITH TEMPURA COCONUT PRAWNS

Slow-roasted chargrilled baby back ribs, spicy Asian BBQ glazed, served with jumbo coconut crusted prawns, steamed Jasmine, fresh veggies.

DESSERT

Lilikoi Pie with fresh berries & Marianne's vanilla ice-cream
Grand Finale Macadamia Hut Chocolates dramatically served over Dry Ice

KONA BLEND COFFEE / HOT NUMI TEAS



Complete 3-Course Served Dinner \$75.-

4-Course Dinner with appetizers \$87.-



SELECT YOUR OWN ENTREES FOR YOUR
PERSONALIZED MENU (CHOOSE SIX).

ALL MENU ITEMS ARE AVAILABLE ... HERE ARE A FEW BELOW!

See our full menu for full description of current menu selections to choose from.

FRESH SALMON OVER WOK-TOSSED FRIED RICE

MACADAMIA NUT CRUSTED HALIBUT

SEABASS FISH & CHIPS

KONA'S FAMOUS COMBINATION CHOW MEIN

JUMBO COCONUT PRAWNS

KONA'S PANKO-CRUSTED (OR GRILLED) SAND DABS

100% FILET MIGNON +14.- (ONLY CHARGED THOSE SERVED)

SZECHWAN EGGPLANT WITH TOFU

KONA BACON CHEESEBURGER

CHARGRILLED NEW YORK STEAK

TEMPURA SEABASS TACOS

HUGE 100% LOBSTER TAIL +29.- (ONLY CHARGED THOSE SERVED)

We have a full bar, and offer Happy Hour pricing for parties (when hosted only).

Enjoy our popular unlimited Wine & Mimosa table. \$22.- per person (2 hours).

**Sales tax of 9.25% + 20% gratuity
added to all food and beverage (no facility charges)**

All card transactions have a 3.5% fee charged by our card processor.



