

CHEF'S TASTING MENU

4:45 – 5:45pm Monday – Friday

\$27.00

3 course tasting menu of chef selections.
Enjoy an item from each category.

SALADS

CHOICE OF ONE

HULA CAESAR SALAD

waipoli romaine lettuce, focaccia
garlic croutons

LOCALICIOUS SALAD

nalo farms greens, lime ginger
miso vinaigrette

DESSERTS

CHOICE OF ONE

PINEAPPLE UPSIDE-DOWN CAKE

homemade caramel rum sauce,
ginger gelanto

CHOCOLATE PONO PIE

made with Maui grown 'ulu
(hawaiian breadfruit), nut crust, tropical fruit
compote & Kula strawberry coulis.
Free of refined sugar & dairy

Through the Hula Grill Waikiki Legacy of Aloha Program, a portion of the proceeds from the Chef's Tasting Menu will be donated to local non-profit organizations that foster sustainability in our communities. With the efforts of these organizations, we can help cultivate awareness and protect Hawaii's natural resources.

 Legacy of Aloha®

ENTREES

CHOICE OF ONE

FRESH HAWAIIAN FISH

chili beurre blanc

SHRIMP PASTA CARBONARA

jumbo shrimp, duroc bacon, ballerina pasta

FARMERS MARKET NOODLE BOWL

fresh local vegetables and mushrooms
with handmade ramen, coconut miso dashi
and sesame chili oil

BRAISED SHORT RIB


lilikoi au jus

GRILLED STEAK KIANA*

shiitake mushroom cream sauce

GUAVA BBQ CHICKEN

wayne farms all natural chicken, crisp
vegetable salad, bamboo rice

 Gluten conscious – item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness.

Our Chef's Tasting Menu may not be combined with any other discounts or offers. Holidays excluded.