

À La Carte

Menu

- STARTERS -

kpc **PASSION FRUIT MANGO SHRIMP CEVICHE*** \$26 
kona shrimp, avocado, black garlic, chili oil, radish

PACIFIC OYSTERS* half dozen **\$54
select a preparation

chilled & raw sweet onion shirodashi, yuzu tobiko caviar, lemon, ogo

hot & sizzling with butter emulsion herbs, spinach, shiitake mushroom, garlic

kpc **TAHITIAN POISSON CRU KONA KANPACHI*** \$26 
coconut, lime juice, lemongrass, cucumber, tomato, taro chips



BONE MARROW \$24
honey ginger shallot jam, meyer lemon gremolata, warabi herb foliage


THAI CRISPY PORK BELLY \$27
lemongrass coconut vinaigrette, green papaya slaw, calamansi gel

BREAD BASKET \$11
assorted variety, freshly baked

- SALADS -

KAMUELA TOMATO SALAD \$21  
hearts of palm, young coconut, avocado, coconut vinaigrette

CAESAR SALAD* \$18  
parmesan focaccia croutons, micro pecorino, blistered jalapeño caesar dressing

kpc **HIRABARA FARM WEDGE SALAD** \$20  
grape tomatoes, double smoked bacon, blue cheese, buttermilk chive dressing

ADD TO YOUR SALAD

grilled chicken breast* \$12

grilled shrimp \$10

seared ahi* \$35

- SEAFOOD -


kpc **LOCAL CATCH OF THE DAY*** MP 
sushi rice, local vegetables, thai basil, cilantro, mint



SEARED SCALLOPS* & SOY GLAZED PORK BELLY \$58 
miso carrot puree, sugar snap peas, scallion, ginger scented oil



kpc **HAWAIIAN SEAFOOD BOIL*** **\$65
kauai prawns, clams, mussels, local fish, yukon potatoes, kahuku corn, portuguese sausage



kpc **GRILLED AHI TUNA STEAK*** \$60 
coconut forbidden rice, local vegetables, edamame yuzu kosho puree, ginger soffritto

- FROM THE LAND -

RIB EYE STEAK 12oz* **\$82 
truffle whipped potatoes, asparagus, ali'i oyster mushrooms, caramelized shallots, red wine demi-glace

kpc **NEW YORK STEAK 14oz*** **\$85  
USDA prime, baby carrots, grilled asparagus, sweet potato, red wine demi-glace

GRILLED CAULIFLOWER 42  
ali'i mushrooms, asparagus, hearts of palm, chickpeas, sweet drop peppers, romesco sauce


JIDORI ORGANIC CHICKEN* \$49  
potato gnocchi, kabocha puree, charred romanesco, maitake mushroom, meyer lemon veloute

BRAISED BEEF SHORT RIBS \$48
okinawan sweet potato puree, baby carrots, braising reduction sauce


WAGYU BEEF & TRUFFLE RAVIOLI \$44
beef jus, micro pecorino cheese, mushrooms, pea tendrils



kpc signature selection

 vegetarian

 gluten free

 gluten free friendly with modifications

*Item may be raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Hawaii State Tax will be applied. 18% gratuity will be added for parties of 6 or more. Inclusive Package first course is a salad or starter, while second course is a seafood or "from the land" entree.

**Inclusive Package customers may upgrade to this item for an additional \$20.

Menu prepared April 27, 2023