

Salads & Vegetables

Local Mixed Green Salad	10
<i>Truffle Calamansi Vinaigrette</i>	
Baked Tomato Salad	16
<i>Heirloom Cherry Tomato, Mozzarella Pearls, Balsamic Reduction, Basil Oil</i>	
Caesar Salad, Eggplant Croutons	10
Edamame Hummus, Crispy Tortilla	16

Cheese & Charcuterie Board

Domestic and International Cheese	
Assorted Cured Meats	
Fresh Berries, Crackers	
	for Two 32
	for Four 45

Meat

Kalua Pork Spring Rolls	18
<i>Shrimp, Scallops, Shitake, Wagarashi Dipping Sauce</i>	
Colorado Lamb Chops	24
<i>2 Pcs, Roasted Fingerling Potatoes, Red Wine Demi-Glace</i>	
New York Steak	
<i>Peppered Herb Butter, Red Wine Demi-Glace, Seasonal Vegetables</i>	
	4 per Ounce
	6oz - 24 / 8oz - 32 / 12oz - 48 / 24oz - 96
Herb Crusted Chicken	18
<i>Fingerling Potato, Porcini Mushroom Sauce</i>	
Grilled Boneless Kal-Bi Beef	16
Loco Moco	16
<i>Wok Fried Beef Croquettes, Quail Egg, Demi-Glace</i>	
Arabiki Sausage	12
<i>Whole Grain Dijon</i>	
Quesadilla	26
<i>Herb Grilled Chicken or BBQ Kalua Pork</i>	
<i>Four Cheese Blend, Guacamole, Salsa</i>	
<i>Sour Cream</i>	

Sides

Steamed White Rice	4
Fingerling Potato	5
Truffle Fries	12
Sautéed Seasonal Vegetables	8
Sautéed Spinach	7

Sushi

Fire Cracker Roll	24
<i>8 Pcs, Alaskan King Crab, Ahi, Ogo, Habanero Tobiko</i>	
Da Kine Roll	24
<i>10 Pcs, Tempura Battered, Alaskan King Crab, Ahi, Asparagus</i>	
Broiled Dynamite Roll	24
<i>8 Pcs, Alaskan King Crab, Scallop, Shrimp, Cucumber, Hamakua Mushroom, Avocado, Masago, Kabayaki Sauce</i>	
Soft Shell Crab Roll	24
<i>8 Pcs, Cucumber, Avocado, Yamagobo, Masago</i>	
Volcano Roll	24
<i>8 Pcs, Shrimp Tempura, Spicy Ahi, Habanero Tobiko, Roasted Garlic Aioli, Kabayaki Sauce</i>	
Surf & Turf Roll	28
<i>8 Pcs, Alaskan King Crab, Seared New York Strip, Cucumber, Chili Garlic Sauce</i>	
California Roll	16
<i>6 Pcs, Alaskan King Crab, Avocado, Sesame Seeds</i>	
Spicy Tuna Roll	16
<i>6 Pcs, Ahi, Cucumber, Avocado, Spicy Aioli, Masago</i>	
Shrimp Tempura Roll	18
<i>8 Pcs, Alaskan King Crab, Cucumber, Avocado, Masago</i>	

Seafood

Sashimi of the Day	20
<i>Fresh Island Fish served with Traditional Condiments</i>	
Hawaiian Ahi Poke	18
<i>Ogo, Maui Onion, Sesame Seeds, Soy Sauce, Scallion Oil</i>	
Pacific Tiger Shrimp & Vegetable Tempura	16
Miso Butter Fish	28
<i>Nishime</i>	
Seafood Dynamite	20
<i>Pacific Tiger Shrimp, Scallop, Hamakua Mushroom, Zucchini, Sautéed Maui Onion, Dynamite Sauce</i>	
Steamed Clams	18
<i>Garlic White Wine Broth</i>	
Sautéed Shrimp	20
<i>Garlic Butter, Toasted Baguette</i>	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

TRUMP® INTERNATIONAL HOTEL

WAIKIKI

WAI'OLU SET MENUS

3-COURSE SET 52

With wine pairing (2 glass) 76

Heart of Palm with Poached Shrimp Salad
Heart of Palm, Pacific Tiger Shrimp, Radish, Cherry Tomato,
Cilantro, Cilantro Lime Vinaigrette 15

Pinot Grigio, Tiefenbrunner, Trentino-Alto Adige, Italy

🌀

Red Wine Braised Beef Cheek

Horseradish-Shallot Crust, Pearl Onion, Red Wine Jus 45

Merlot, Trefethen, Napa Valley

or

Pan Seared Catch of the Day

Seasonal Vegetables, Beurre Blanc 42

Chardonnay, Cambria Clone 4, Santa Maria Valley

🌀

Big Island Lilikoi Cheesecake 10

5-COURSE SET 72

With wine pairing (1 bottle) 125

Please select one:

Chardonnay, Trefethen, Napa Valley

Merlot, Franciscan Estate, Napa Valley

Cabernet Sauvignon, Educated Guess, Napa Valley

DIY Ahi Tartare

Sashimi Grade Tuna, Quail Egg Yolk, Capers, Red Onion,
Olives, Serrano Pepper, Habanero Tobiko, Masago,
Alaea Hawaiian Sea Salt, Cracked Black Pepper,
A L'Olivier Extra Virgin Olive Oil 18

🌀

Carbonara Pasta

Black Peppered Egg Confit, Shredded Parmesan 24

🌀

Duo of Duck

Hudson Valley Foie Gras, Duck Confit Rilette,
Vanilla Parsnip Puree, Toasted Brioche,
Red Wine Grape Chutney 24

🌀

Grilled New York Strip

Seasonal Vegetables, Red Wine Demi 48

or

Herb Crusted Rack of Lamb

Roasted Garlic Baba Ganoush, Sundried Tomato Pain Perdu,
Grilled Vegetables, Red Wine Demi 52

🌀

Tiramisu Jar 10

4-COURSE SET 62

With wine pairing (3 glass) 98

Baked Tomato Salad

Heirloom Cherry Tomato, Mozzarella Pearls,
Balsamic Reduction, Basil Oil 16

Albarino, Fillaboa, Rias Baixas, Spain

🌀

Local Baked Miso Eggplant

Dengaku Miso Sauce 18

Viognier, Freemark Abbey, Napa Valley, California

🌀

Duck Confit

Roasted Brussel Sprouts, Carrot Puree, Natural Jus 42

Malbec, Don Miguel Gascon, Reserva, Mendoza, Argentina

or

Pistachio Crusted Ahi Loin

Buttermilk Pancake, Red Thai Curry Sauce 40

Pinot Noir, Byron, Santa Barbara Valley, California

🌀

Crème Brulee, Macaroon 10

128 FOR 2

With wine pairing (1 bottle) 200

Please select one:

*J Vineyards Cuvee 20, Brut, Sparkling, California, NV
Chardonnay, Jordan, Russian River Valley*

Pinot Noir, Dutton Goldfield, Russian River Valley

“J I H” Trio

Mini Loco Moco, Caprese Skewer, Ahi Poke

🌀

Firecracker Roll

Alaskan King Crab, Ahi, Kauai Ogo, Habanero Tobiko

🌀

Bouillabaisse

Baja Scallop, Pacific Tiger Shrimp, Mussel, Manila Clam,
Langoustine, Whole Lobster, King Crab Legs,
Red Potato, Daikon, Grilled Baguette, Roasted Garlic 95

or

Steamed Branzino “Hawaiian Style”

Ginger, Green Onion, Cilantro, Hot Peanut Oil
Steamed White Rice 65

🌀

Choice of 2 Desserts

Desserts

Chocolate Crunch Bar

Chocolate Hazelnut Crust
Decadent Chocolate Mousse

チョコレートクランチ

チョコレートムースケーキ、ウェーハークラスト

10

Passion Stack

Layers of Coconut and Raspberry Coulis
with Seasonal Berries

パッションスタック

ココナッツ, マンゴームース,
パッションフルーツの3段ケーキ

10

Lilikoi Cheesecake

Classic New York Style Cheesecake
Fresh Big Island Lilikoi Sauce

リリコイチーズケーキ

クラシックニューヨークチーズケーキ、
ハワイ島産リリコイソース

10

Crème Brulee

Vanilla Bean Crème Brulee
Housemade Macaroon

クレームブリュレ

バニラビーンクレームブリュレ、マカロン

10

Peach Amaretto Tiramisu

ピーチアマレットティラミス

10

Bread Pudding

Chocolate Croissant, Vanilla Bean, Fresh Berry Compote

ブレッドプリン

ベリーコンポート添え

12

Gelato

Lappert's of Hanapepe, Kaua'i

*Vanilla, Chocolate, Strawberry,
Kona Coffee, Roasted Salted Carmel Banana,
Kaffir Lime Sorbet, Mango Sorbet*

ジェラート

*バニラ、チョコレート、ストロベリー、バナナ、マカダミアナッツ、
コナコーヒー、カフィアライムシャーベット、マンゴーシャーベット*

10

Kauai Coffee

Trump Blue Mountain Blend

Honolulu Coffee Co. 100% Hawaiian Coffee or Decaf

5

French Press (16oz)

100% Kona

10

Rishi Tea Selection

All Teas 5

Black *English Breakfast, Earl Grey, Mango*

Green *Matcha Super Green*

Herbal *Chamomile Medley, Peppermint, Blueberry Hibiscus,
Tangerine Ginger (Caffeine-Free)*

White *Peach Nectar*

Ports

Warres 'Otima' Port 10 year	19
Dows LBV Port	10
Ramos Pinto Port 20 year Tawny	22
Dows Port 30 year Tawny	34
Dows Port 40 year Tawny	46