

Five Course Chef's Menu

Ahi Tartar

Served on a taro chip,
accompanied by mango salsa,
chili oil drizzle

*Lokelani Brut Rose
Maui, Hawaii N/V*

Grilled Mango & Goat Cheese Salad

Arugula, macadamia nuts,
balsamic vinaigrette

*Fiddlehead Sauvignon Blanc
Happy Canyon, Ca. 2013*

Island Catch Of The Day

Served with sweet potato puree,
braised baby bok choy, ginger and
basil coconut cream

*Shelter Spatburgunder, Pinot Noir
Baden, Germany 2013*

Slow Braised Beef Short Rib

Served with pipikalua risotto,
sautéed seasonal vegetables

*Ramey 'Claret' Meritage
Napa Valley, Ca. 2014*

Tropical Fruit Sorbet

Chilled lychee chiso broth in its
fruit relish

*Dr. Loosen Riesling Eiswein
Mosel, Germany 2012*

Ninety Five Dollars without wine pairings
One Hundred Thirty Dollars with wine pairings

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase risk of foodborne illness*

*Price does not include tax and tip.
Fo parties of 6 or more %18 service charge to apply*

Dessert

Waialua Mocha Coffee Cheesecake \$14

Creamy Waialua coffee cheesecake in a
layer of rich chocolate ganache

Double Chocolate Soufflé \$14

With vanilla bean anglaise
20 min preparation

Chocolate Mousse filled Cannoli with Orange Creamsicle \$14

Milk chocolate mousse filled puff pastry,
served with a shot of Thomas Kemper
orange soda and vanilla cream

Signature Coconut Crème Brule \$17

Waialua chocolate and
Grand Marnier berries

Signature Grandmas Apple Pineapple Pie \$20

With macadamia nut ice cream
Serves Two ~ 20 min preparation

Trio of Local Fruits Sorbet in Macadamia Nut Florentine \$13

Lychee, liliko'i & Guava

*Enhance your dessert with a delicious
scoop of our alcohol infused gourmet
ice cream for only \$4*

Bourbon Street Chocolate

Chocolate Ice Cream & Bourbon

Vanilla Daze

Vanilla Ice Cream infused with Cognac

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Dessert Wines by the glass

Dow's Ruby #1 Port , Portugal	12
Taylor Fladgate 20 year Tawny Port , Portugal	16
Inniskillin Vidal Pearl Ice Wine , Canada	25
Dr. Loosen Riesling Eiswein , Mosel, Germany	28

Dessert Cocktails

Chocolate Truffle 15

Stoli vanilla vodka, Godiva white chocolate liquor, Godiva dark chocolate liquor, chocolate swirl

Haupia Pie 15

Malibu rum, Stoli vanilla vodka, cream, pineapple juice, cream of coconut, graham cracker rim

Espresso Martini 15

Espresso, Van Gogh espresso vodka, Kahlua, butterscotch schnapps, cream

Blank will be cut and
discarded

Turtle Bay Café 17

A Turtle Bay Resort must have!
The perfect way to cap off
your dinner.

Waiialua Coffee, Koloa Coconut Rum,
Godiva Dark Chocolate, Kahlua,
Bailey's vanilla-cinnamon,
house made whipped cream,
toasted coconut

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