

Good Evening



FLAT BREADS

Rosemary, House made Butter

Sun Dried Tomato Pesto, Goat Cheese

Smoked Ahi, Romesco Sauce

Anchovy, Onion Con it, Kalamata Olives

Jamon Iberico, Tomato-Raisin Jam

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APPETIZERS/SALADS

Lentil Chips

Popcorn Soup

Artichoke

Steamed, Aged Balsamic Dip

Burrata

Sundried Tomato Tartare, Nigella, Crostini

Tuna Tartare*

Capers, Candied Lemon, Bacon, Kroepek

Kona Abalone

Miso Pepper Crust, Sea Asparagus, Ogo

Red & Green Salad

*Roasted Beets, Grapes, Sea Asparagus,
Crispy Lentils, Hearts of Palm,
Pomegranate Vinaigrette*

Caesar Salad

Baby Romaine, Bacon, Parmesan

TBD...Bento

*Falafel, Hummus, Smoked Eggplant,
Crudités, Flat Bread*

Kofta "Meat Balls"

Tomato-Cinnamon Sauce, Feta, Flat Bread

"TFC" Tandoori Fried Chicken

Yogurt, Green Mango Chutney

ENTRÉES

Seasonal Catch*

*Mushroom Crust, Green Peas, Mint,
Cured Lemon Aioli*

Sea Scallops*

Hamakua Mushroom Risotto, Macadamia Nuts

Lobster "Hotpot"

*Lobster, Shrimp, Fish, Makrut Lime
Scented Bisque*

Duck Confit

*Fingerling Potato, Bok Choy,
Earl Grey Gastrique*

Lamb Shank

Tamarind Braised, Ulu Mash, Gremolata

COOKED IN TANDOOR

Prime Ribeye*

Cipollini Onion, Café de Paris Butter

Aged Tomahawk* (for 2-4)

Spice Box Collection of Chutneys & Sauces

SIDES

Ulu Fries, Tamarind Ketchup

Roasted Cauliflower, Tahini

Rice "Koshihikari"—Niigata Prefecture

Asparagus, Nigella Seed, Parmesan

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



What makes life special? To me, it's the fleeting micro-moments that happen as we are going about our day-to-day lives. It is a combination of scents in the air, tastes on the tongue, laughter mingled with music and being surrounded by loved ones and close friends. These are moments that make me stop and savor.

These are the authentic moments that inspire the restaurants, food and experiences which I create. They are escapes yet they are every day. They are designed to evoke feelings and to bring people together.

Hawai'i is unlike any other place in the world. Its spirit, environment and legacy are all defining reasons why I call Hawai'i home. And in this restaurant, I hope to share this unique magic with everyone - nourishing their bodies as well as their souls.

Vikram Garg

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