

CHEF Chai

DINNER MENU

STARTERS

- Hamakua Mushroom and Black Truffle Risotto Cakes** \$20
Fresh Tomato Basil Sauce
- Japanese Eggplant and Zucchini Soufflé with Fresh Tomato Sauce** \$22
- Fresh Ahi Tartare with Avocado Mousse in Mini Waffle Cones** \$23
- Gravlax Salmon Roulade with Cream Cheese & Crab Meat on Cucumber Chips** \$22
- Sautéed Escargot & Prawns with Chili Garlic Cream & Fresh Shiitake Mushrooms** \$25
Served with Crostinis
- Seafood Tortellini with Lobster Sauce, Sautéed Corn and Edamame** \$22
- Toasted Brioche with Chilled Foie Gras Mousse and Berries Confit** \$27

CHEF CHAI'S RECOMMENDED

- Smoked Duck Breast Taco** \$21
Avocado Mousse and Fresh Mango Salsa
- Fresh Kumamoto Oyster on Ice (6 pieces)** \$22
Lemongrass Garlic Mignonette
- Kataifi and Macadamia Nut Crusted Jumbo Black Tiger Prawns** \$22
Served with Fresh Pineapple and a Bouquet of Organically Grown Baby Greens
- Alaskan King Crab Cakes** \$28
Roasted Garlic Aioli and Fresh Mango Tomato Salsa
- Sun-dried Tomato and Goat Cheese Wontons** \$20
Pineapple Chutney
- Chef Chai's Signature Combination Appetizer Platter (for 2)** \$60
Fresh Ahi Tartare, Gravlax Salmon Roulade, Foie Gras Mousse on Toasted Brioche, Mini Duck Tacos, Kataifi Macadamia-Crusted Jumbo Black Tiger Prawns

SOUP & SALAD

- Roasted Butternut Squash and Lobster Bisque with Crispy Seafood Dumpling** \$19
A healthier version of lobster bisque, made with no butter or flour, thickened with squash purée
- Organically Grown Rainbow Salad with Tangerine Vinaigrette** \$14
Mesclun Greens, Roasted Beet, Teardrop Tomato, Pear, Cucumber, Candied Pecan

ENTRÉES

Healthy Mixed Vegetables Stir-fry with Cashew Nuts and Tofu	\$28
<i>Served with Steamed White Rice or Steamed Coconut Milk Ginger Brown Rice</i>	
Vegetable Terrine with Green Curry Sauce and Naan Bread	\$36
<i>Layers of Purple Okinawan Potato, Asparagus, Shiitake Mushroom, Roasted Bell Pepper, Roasted Carrot, Mashed Kabocha Pumpkin</i>	
Grilled Fresh Kabayaki King Salmon with Pineapple Relish	\$40
<i>Served with Steamed White Rice or Steamed Coconut Milk Ginger Brown Rice</i>	
Miso Black Cod with Pickled Vegetables	\$45
<i>Served with Steamed White Rice or Steamed Coconut Milk Ginger Brown Rice</i>	
Jumbo Black Tiger Prawn Curry	\$45
<i>Served with Toasted French Bread (substitute rice for gluten-free)</i>	
Pan Seared Fresh Jumbo Alaskan Scallops with Lobster Reduction	\$60
<i>Creamy Truffle Risotto</i>	
Crispy Whole Fresh Fish with Chili Ginger Sauce	\$68
<i>Served with Steamed White Rice or Steamed Coconut Milk Ginger Brown Rice</i>	
All Natural Pan Roasted Chicken with Hennessy Green Peppercorn Sauce	\$39
<i>Mashed Yukon Gold Potatoes, Asparagus and Hamakua Mushrooms</i>	
Grilled Pork Tenderloin Medallions with Crispy Rice & Apple Cucumber Kimchee	\$45
<i>Thai Style Crispy Rice with Kaffir Lime, Shallot, Fresh Herbs</i>	
Thai Style Oxtail with Spicy Lemongrass Broth and Chinese Celery	\$45
<i>Rich beefbroth, full flavored</i>	
Stir-fried Garlic and Pepper Beef Tenderloin with Onion and Cilantro	\$48
<i>Served with Tomato, Cucumber and choice of Rice</i>	
Grilled Mongolian Style Lamb Chops with Brandy Demi	\$62
<i>Mashed Yukon Gold Potato, Sugar Snap Peas, Red Bell Pepper and Cauliflower</i>	
Grilled Filet Mignon with Mashed Potatoes, Mushroom Puff and Merlot Demi	\$69
<i>Mashed Yukon Gold Potato, Haricot Vert, Baby Carrot, Sun-dried Tomato</i>	

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

20% gratuity will be included for parties of eight or more.

4% surcharge will be applied to all credit card payments. Pay cash & save.

For a low carb diet, substitute rice with sautéed Zucchini Linguine — Add \$3.00.