

## **APPETIZERS**

### **CRISPY CRAB CAKES \$24**

FRISEE, PINEAPPLE & MANGO SALSA, CITRUS AIOLI, BASIL OIL

#### **BURRATA & TOAST \$23**

MARINATED & BLISTERED CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC REDUCTION, GRILLED CIABATTA

## **MAINS**

## **AUSTRALIAN LAMB CHOPS \$80**

PARMESAN & HERB CRUSTED, CHARRED BROCCOLINI, MANGO MINT HOLLANDAISE

#### **SEAFOOD PASTA \$85**

SQUID INK PASTA, KONA LOBSTER, KAUAI PRAWNS, LOCAL FRESH CATCH, SPINACH, HYDRATED TOMATOES, APPLEWOOD SMOKED BACON, LOBSTER BUTTER SAUCE

# **DESSERT**

#### **PROFITEROLES \$14**

MACADAMIA NUT ICE CREAM, TOASTED MACADAMIA NUTS, VALRHONA CHOCOLATE SAUCE