



Bring Azure to Your Lanai

*Dial 22 In-Room Dining
Served between 5:30 pm - 9:00 pm*

Azure Pre Fixe Menu Created By Chef Jon Matsubara

Big Island Salad
Hamakua mushrooms, baby greens,
rare volcano honey & balsamic vinaigrette

or

Alaskan King Crab Chowder
Kahuku corn, bacon, baby leeks

Entrees

Pier 38 Fresh Fish Selection
Prepared Island style with "black magic" spice,
Waialua asparagus, Hamakua mushrooms and sweet corn,
Japanese ginger and sesame vinaigrette.

or

Rib Eye Steak
Creamed Big Island sweet corn and Hamakua mushrooms,
crispy shallots, sauce bordelaise

Add 2 oz. Foie Gras or 4 oz. Lobster tail for \$22.00

Dessert

Coconut Supreme Tart
Macaroon custard, haupia sauce

or

Royal Play on Key Lime Pie
Kalamansi lime, lemon verbena, passion fruit

\$65.00 per person

A 4.00 delivery charge, 17% gratuity and applicable state
excise tax will be added to your account.