



THE  
ROYAL HAWAIIAN  
RESORT  
WAIKIKI

THE  
LUXURY  
COLLECTION



# 2018 NEW YEAR'S EVE PINK PARTY MENU

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THE ROYAL HAWAIIAN, A LUXURY COLLECTION RESORT, WAIKIKI  
2259 KALAKAUA AVENUE  
HONOLULU, HAWAII, 96815, UNITED STATES

## FRESH FROM THE OCEAN

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Includes A Glass Of Sparkling Rose

### PIER 38 POKE AND CHILLED OCEAN DISPLAY

Monarch Style Ahi Poke & Rainbow Poke

Citrus Chilled Prawns

Kona Lobster & Fresh Chilled Oysters

### FLIGHTS OF CAVIAR AROUND THE WORLD, ONLY AT THE ROYAL

Vodka Cured Kanpachi

Shaved Watermelon Radish + Wasabi Ikurazuke

Lemon Verbena Scented Chilled Dungeness Crab

Avocado Coconut Mousse & Sturia Caviar

Chilled Marinated Abalone Poke

Alii Mushroom, Lemon Ginger, Smoked Trout Roe

## SALADS

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Ja Farms Greens, Red Wine Spiced Pear, Candied Walnuts, Prosciutto

Shallot Mustard Vinaigrette

Artisanal Cheese And Charcuterie

Prosciutto De Parma, Speck, Salami, Truffle Boschetto, Naked Cow Dairy Pink Peppercorn, Triple Crème, Humboldt Fog, Cured Olives And Glazed Figs

Ho Farms Vine Ripe Tomatoes, Caramelized Orange, Bocconcini, Hawaiian Sea Salt,

Arugula Jus

Roasted Fingerling Potato Salad, Applewood Smoked Bacon, Chinese Long Beans,

Pomegranate And Thai Basil Cream

## CELEBRATION ENTREES

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Spiced Chicken Breast, Lemon Brussel Sprout Ragout, Foie Gras Sauce

Onaga, Vanilla Hearts Of Palm Puree, Watermelon Radish Kahuku Sea Asparagus, Truffle Dashi

Lavender Glazed Duck Breast, Braised Turnips, Bok Choy, Cherry Jubilee Reduction

Kurobuta Braised Pork Belly, Gingered Butternut Puree, Pickled Mustard Seed, Roasted Ho Farms Carrots, Lemongrass Soy Glaze

Steamed King Crab Legs

Drawn Garlic Herb Butter And Lemon

Ginger Scallion Dried Scallop Fried Rice With Red Jalapenos

Yukon Potato Gratin, 3 Cheese, Herbs

Waiialua Asparagus, Roasted Kabocha Pumpkin, Onion Confit, Slow Cooked Ho Farms Tomatoes

## CARVED TO ORDER

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Rosemary Salt Crusted Prime Rib Of Beef  
Roasted Garlic Beef Au Jus, Creamy Horseradish & Dijon Mustard

Mustard Mint Crusted Rack Of Lamb  
Fennel Pollen, Hibiscus Port Wine Gastrique

## DESSERT

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Chocolate Decadence Bites  
Candied Yuzu

Strawberry Hibiscus Bar, Champagne Gelee

Pink Party Trifle  
Cranberry Compote, Lemon Poppyseed Sponge, Pavlova

Celebration Chocolate Lollipop Bar

Exotic Red Fruit Madelines

Freshly Brewed Regular And Decaffeinated Royal Kona Coffee

Assorted Herbal Teas And Aloha Refresher