

AZURE

restaurant

Special Events by Pink Palace

All Menus include: Champagne Toast, 6" Single Tiered Whole Cake, coffee/tea

Maika 'i loa Sunset

~ Grand Sunset ~

Special Seating set at 5:45pm

Big Island Salad

Hirabara Farms' baby lettuce, fern shoots, Hamakua mushrooms, heirloom radish, tomatoes, rare volcano honey & balsamic vinaigrette

OR

Pier 38 Smoked Fish Chowder

Kahuku Corn, Lup Cheung, "Oyster Cracker"

Hawaii Rancher Ribeye Steak & Lobster

creamed Kahuku sweet corn & Hamakua mushrooms, roasted garlic Yukon potato, crispy shallots, red wine sauce

Baked Passion Fruit Cream

caramelized mango, coconut sorbet

\$100 per guest

Makamae

~ Precious ~

Maui Beet & Big Island Goat Cheese Salad

quinoa granola, micro arugula, citrus and beet vinaigrette

Hawaii Rancher Ribeye Steak

creamed Kahuku sweet corn & Hamakua mushrooms, roasted garlic Yukon potato, crispy shallots, red wine sauce

Banana Cake & Coconut Mousse

Lilikoi Sauce & Tropical Fruits

\$130 per guest

Aloha Keiki

~ Dinner suitable for children age 5 to 12 years ~

Juice or Soda

Hawaiian Seasonal Fruit

Grilled Azure Steak or Fish

With Rice, Green Salad

Keiki "Royal Hawaiian" Chocolate Cake

\$45 per child

Leilani

~ Heavenly Royal Lei ~

Azure Sashimi

Hawaiian Yellowfin Ahi, Japanese Hamachi, Avocado & Watermelon Radish Salad Ginger Vinaigrette

Manila Clams Adobo

Heirloom tomato, shishito pepper, Waialua onion, Portuguese sausage, chicharrones

Hawaii Rancher Beef Ribeye & Lobster

creamed Kahuku sweet corn & Hamakua mushrooms, roasted garlic Yukon potato, crispy shallots, red wine sauce

Maui Lavender

Macadamia Nut Panna Cotta Kula Strawberries & Citrus Confiture

\$170 per guest

Ali'i Nui

~ Grand Royal ~

Hibachi Garlic Kauai Shrimp

Kahuku sea asparagus, Ho Farms' tomato, fresh mozzarella, local corn salad

Ocean Salad

Kona lobster, prawns, Big Island abalone, scallop, crab, octopus, tobiko caviar, avocado, Hirabara Farms' baby lettuce, tarragon & crème fraiche dressing

Intermezzo

Hawaii Rancher Ribeye Steak & Foie Gras

Yukon Potato, Cream Corn, Hamakua Mushrooms, Sauce Bordelaise

Chocolate Seduction

deconstructed chocolate cake, coconut, caramelized macadamia nuts, triple chocolate gelato

\$180 per guest



Gluten Free is available upon request

All menu items are subject to 4.712% Hawaii general excise tax + 18 % gratuity. Price may change any time without notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please communicate any food allergy you may have with our Associates.