


VEGETARIAN ALA CARTE


All Lunches and Dinners include Lavosh and Rolls

Starter

Fried Tofu Salad, Carrots, Maui Onions, Green Onions γ
Roasted Maui Onion Dressing on a bed of Mixed Greens
\$14.00++


Crispy Fried Truffle Corn Croquette, γ
Drizzled with Truffle Sauce on Asian Slaw
\$15.00++


Soba Noodle Salad \textcircled{V}
Asian Mixed Greens, Eggplant, Japanese Cucumber, Bell Peppers, Carrots, Green Onions
Roasted Sesame Seed Vinaigrette
\$15.00++


Vegetarian Summer Roll with Green Papaya Salad \textcircled{V}
\$16.00++


Lettuce Wrap: Wok Fried Shiitake Mushrooms and Tofu, Vegetable Spring Roll γ
with Tamari and Mirin Glaze on Crispy Rice Noodles
\$16.00++

(Continued on next page)

GF = Gluten Free, γ = Vegetarian, \textcircled{V} = Vegan

Menus & pricing are valid through December 31, 2025. All events scheduled after this date will utilize new banquet menus & pricing.

A 23% service charge and excise tax will apply. Menus and Service Charge are subject to change.

Service Charge Disclosure: The Kahala distributes the service charge as tip income and wages to Kahala employees.

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


**consuming raw or undercooked fish that has not been frozen may increase the risk of infection

VEGETARIAN/VEGAN ALA CARTE

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Entrée


Kabocha Pumpkin Ravioli with Roasted Garlic Cream

\$34.00++ 

or


Broiled Portobello Mushrooms

Roasted Cauliflower, Zucchini, Broccoli, Garlic Pasta with Black Truffle

\$55.00++ 


or

Cauliflower Fettuccini Alfredo, Assorted Mushrooms, Fried Basil

\$38.00 ++ 

or


Roasted Butternut Squash, Tomatoes, Basil Linguini with Toasted Coconut

\$38.00 ++ 

or


Ginger Coconut Sauce Linguine

with Assorted Mushrooms, Tomatoes and Asparagus

\$38.00 ++ 


or

Spiced Lentil and Mushroom Fried Rice with Bok Choy

\$38.00++ (GF) 

or


Roast Cauliflower and Broccolini, Dahl, Cumin Indian Pilaf

\$38.00++ 

or

Coconut Tofu Sticks


Roasted Cauliflower with Green Beans and Mushrooms, Brown Rice

\$38.00++ 

or


Hamakua Mushrooms

Rice Noodles, Confit Ho Farm Tomatoes, Spinach, and Garlic

\$38.00++ 

or

Roasted Cauliflower, Broccolini, Zucchini and Olive Oil Mashed Potatoes

\$40.00++ 

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Desserts

Dark Chocolate Mousse Verrine V



Kahala Fruit Martini V
Lime Essence, Guava Sorbet



Coconut Tapioca V



Coconut Haupia V
with Li Hing Mui Pineapple Compote



Dark Chocolate, Soy Milk Panna Cotta V
with Black Sesame Crumbles and Tahini Sauce



All Desserts

\$28.00++

Dessert service includes Freshly Brewed Kahala Signature Kona Blend Coffee
Selection of Fine Teas

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