



THE
Veranda

Afternoon Tea

Savory Sandwiches

Hawaii Smoked Fish Baguette

Cucumber, Dill, Whipped Butter

Organic Sprouted Wheat Bread

“Deviled” Waialua Egg Sandwich

Radishes, Caviar, Rye Bread

Curried Chicken Salad Sandwich

Green Apples, White Bread

Sweet Treats

Orange Cranberry Scone

Classic Scone

Pot de Crème

Chocolate Éclair

Green Tea Mille Crêpe

Madeleine

Coconut Palmier

80

We are happy to accommodate pescatarian and vegetarian options with 72 hour notice

Unfortunately due to the style of offerings, we are not able to accommodate vegan, gluten free or dairy free items

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

Service charge of 19% will be added to checks for parties of 6 guests or more

Wines by the Glass

Kahala Private Label Chardonnay, Martin Ray Winery, Sonoma Coast, CA 19

Kahala Private Label Cabernet Sauvignon, Martin Ray Winery, Sonoma/Napa, CA 22

Prosecco DOC, Valdobbiadine, Valdo 16

Pierre Sparr Cremenent D'Alsace 18

Champagne, Veuve Clicquot, Yellow Label, Brut 33

Champagne, Veuve Clicquot La Grande Dame, Brut 95

Anniversary Cocktails

Millennium Star 64

Stoli Elite, Carpano Vermouth, Australian Orange Bitters, Caviar Stuffed Olive
Cocktail Onion, and Champagne Gelée. Enhanced with Diamond Shimmer

Ocean Dream 21

Crème de Mint, Dorda Coconut Liqueur, Fernet Branca, and Coconut Milk. Served Frozen

Pink Sunrise 21

Empress Butterfly Pea Flower Gin, Falernum, Fresh Lime, and Giffard Lichi-li

The Florentine 21

Xicaru Mescal, Giffard Vanilla de Madagascar, Fresh Lime, Agave, and Smoked Kiawe Salt

The French Blue 21

Selvarey White Rum, Pau Vodka, Bols Blue Curaçao, Ginger, and Fresh Lime
Finished with a White Orchid, Symbolic of Strength, Beauty, Love, and Luxury

The Enigma 21

Special Edition Maestro Dobel Diamante Tequila Aged in French and American Oak Barrel
Selected for the Kahala Hotel & Resort by Food and Beverage Director Christina Maffei
Cointreau, Fresh Lime, and Hawaiian Black Salt

Exclusive Tea Selections



Kahala Blue Orchid

Custom 60th Anniversary Blend

When brewed, it turns into a perfect Kahala blue!

A Kahala exclusive custom tea blend created in collaboration with Tea Chest Hawaii

White Tea, Butterfly Pea Flower, Orchid Vanilla, and Jasmine Blossom

Supplemental \$10

Black Tea Blends

Ali'i

“Royalty” in the Hawaiian language honoring the many monarchs who have stayed with us over the years
Cultivated by Maui Tea Farm at 4,100 feet above the Pacific Ocean, this rare Hawaiian tea offers flavors and aromas of

‘Ohi’a blossoms, dried banana, and raisins

Supplemental \$15

Ku’uipo

Fall in love with this Earl Grey “Sweetheart” that marries quintessential bergamot with local lavender and rose petals

Vintage 1795

King Kamehameha landed on our beach in 1795 to begin his conquest of O’ahu
Inspired by the strength of Kamehameha, this robust black tea boasts oak and earth flavors - perfect with milk and sugar

The Hukilau

Hukilau is a festive occasion that celebrates the bountiful provision of the ocean

Black tea represents the land while the blue cornflower represents the ocean

Rose, marigold, red safflower and fruit flavors remind us of the many blessings that our oceans provide

Lilikoi Cacao

Hawai’i is the only state in America and the most northern point of origin for cacao. Cacao seeds are roasted in their shells

The inner nibs are used to make chocolate and the shells are discarded. Sustainability repurposed cacao shells deliver a

luxurious chocolate aroma in this tea complemented by tangy-sweet passionfruit

First Flush

This classic afternoon tea offers exquisite spring plucked Darjeeling with delicate floral and muscatel notes

Exclusive Tea Selections

White & Green Teas

Silver Needles

Rare white tea of impeccable quality with complex notes of fruit and pistachio
Supplemental \$15

Pīkake

This fragrant flower - favored by Hawaiian Princess Ka'iulani
intertwines its alluring bouquet with spring-picked green tea

Sencha

Steamed Japanese green tea with crisp semi-sweet flavor and grassy finish

Herbal Tea

Pure Māmaki

Indigenous to the Hawaiian rainforest, Māmaki is an herbal tea that has been enjoyed for centuries for its delicious taste and restorative benefits. This proprietary blend contains Māmaki from farms on O'ahu, Maui, and Hawai'i Island
Supplemental \$10

'Ōlena

'Ōlena is Hawaiian for turmeric. This earthy, nutty tea features turmeric, ginger, and lemongrass that brings together
Hawaiian and Ayurvedic healing benefits

Ho'onanea

Relax and unwind. This caffeine-free blend mixes Peppermint, Chamomile, Moringa, and Māmaki
into a calming experience to help improve respiration, digestion, and relaxation