



**Our philosophy** of cooking is about synergy, the harmony of ingredients, products and how they are cared for from farm to plate. A spin off of classical interpretations and flavors to a concept we call our own, *Twist*. The foundation of our cuisine is inspired from islands of the world and our culinary team that is passionate about providing our guests with nature's best.

From our local farmers in Waimanalo and Hamakua who meticulously care for their baby herbs, oyster mushrooms, and vegetables for which they provide us fresh daily, to the aqua culturists that farm raise our Kampachi, sea asparagus and lobsters. The bounty of freshness from the land and sea of Hawaii enable us as hosts, to prepare foods that tantalize the palate with simplicity of flavor

3 Course - \$ 65

4 Course - \$ 80

5 Course - \$ 105

Choice of Appetizer

Roasted Cauliflower and Kona lobster cream, truffle essence

Hawaiian style crudo

Kona kampachi, shaved fennel, pickled red radish, sea asparagus

Baby Bibb lettuce Caesar

Proscuitto di Parma and garlic emulsion, "panzanella" croutons, white anchovy

Citrus scented diver scallop

Fava bean and morel, tomato fennel marmalade

Lemon roasted asparagus

Fig balsamic roasted beets, Marcona almonds and aged parmesan

Choice of Entrée

Pine nut crusted lamb chop

Minted lemon pesto, carrot and Maui goat cheese puree

Shellfish "cassoulet"

Jumbo prawns, diver scallops, Manila clams

Warm seven spiced duck breast

Gingered cranberries, baby arugula, honey pumpkin puree

Alae salt and rosemary grilled beef

Smoked cheddar and chive potatoes, butter braised baby romaine

Tahitian vanilla poached Onaga

Corn and blue crab potato cake, coconut kaffir lime nage

Executive chef: Ryan Loo

Restaurant Manager: Shaun Ono

### Choice of Dessert

Spiced cabernet gelee and poached pears  
Toasted almond mousse, orange thyme tuile

Chili chocolate catalan cream  
Cinnamon sugar churros, stewed bing cherries

Pineapple and "coco d'amour" soup  
Gingered coconut float

Lemon and vanilla custard  
Minted strawberries, pistachio nuts