

Tidepools



HO ONO ONO AI (APPETIZER)

Braised Pork Belly Musubi avocado sushi rice furikake aioli	21
Grilled Octopus yuzu aioli hawaiian chili puree pickled radish sesame crisp	20
Crab Cakes lime beurre blanc tomato-ginger basil aioli	22
Polenta Crusted Scallops gf harissa chili-caramel sauce	22
Ahi-Hamachi Poke Duo + ogo cucumber avocado red onion red pepper reduction tempura chip	22
Tahitian Ceviche + gf ono shrimp scallop coconut cilantro fresh citrus	20
Seared Foie Gras PB&J macadamia nut mousse strawberry papaya jam grilled brioche	30

KUPA A LAUAI (SOUPS & SALADS)

Thai Coconut Soup prawns charred tomato marinated wild mushrooms basil chip	14
GHK Garden Greens gf v <small>GRAND HYATT KAUAI Garden Greens</small> cherry tomatoes local cucumber orange carrot goat chevre blackened pecans papaya vinaigrette	15
GHK Baby Romaine v <small>GRAND HYATT KAUAI Garden Greens</small> baby romaine shaved manchego garlic croutons maui onion caesar dressing	14
Jicama Salad gf marinated cherry tomato cilantro pickled mango spiced cashew mint & kaffir lime vinaigrette	17
Arugula Salad gf v compressed watermelon toasted macadamia nuts feta cheese radish ginger vinaigrette	14

Food. Thoughtfully sourced. Carefully served.
From fresh local ingredients that reflect the season and local flavors.

Look for GRAND HYATT KAUAI Garden Greens on all our menus to enjoy the freshest of greens, grown right here in our hydroponic garden. Want to learn more? Take a tour, Tuesday and Thursday at 9:30 am.
Meet at the garden, adjacent to the tennis courts.

MAI KE KAI (FROM THE SEA)

Macadamia Nut Crusted Mahi Mahi	46
roasted banana-macadamia nut sauce forbidden rice papaya-avocado relish	
Hawaiian Catch	51
cold water lobster soy-ginger glazed catch shrimp scallop molokai sweet potato lemongrass beurre blanc	
Grilled Ahi Tuna +	48
seared scallops molokai sweet potato roasted garlic butter caramelized shallot shoyu	
Opah gf 	47
volcano candy spice jumbo lump crab meat herb roasted potatoes papaya-habanero sauce hollandaise sauce	
Crispy Whole Snapper gf 	50
kimchee fried rice polynesian salad ginger ponzu vinaigrette	
Butter Poached Lobster	51
kauai shrimp pickled green papaya somen noodles bok choy shiitake glaze peanuts	

MAI KA AINA (FROM THE LAND)

30 Day Dry-Aged Makaweli Ribeye + gf 	48
red wine reduction herb roasted fingerlings lawai valley oyster mushrooms	
Certified Angus Slow Roasted Prime Rib +	10oz 48
hawaiian salt and herb rub truffle jus horseradish cream	6oz petite 42
potato puree	
Filet Mignon + gf 	50
red wine reduction chimichurri potato puree	
Chili Pepper Chicken gf 	35
annatto molokai sweet potatoes lime puree	
Create your own Surf & Turf	
add-on cold water lobster tail	30
add-on pacific prawns	15
add-on scallops	18
add-on seared foie gras	25

LAU AI (VEGETARIAN)

Crispy Tofu v 	26
shoyu marinade stir-fried vegetables grilled alii mushrooms furikake aioli rice	
Forbidden Rice v 	26
coconut milk stir-fried vegetables thai flavors	
Sauteed Seasonal Vegetables	11

Split plate charge of \$15 per entree (includes full serving of accompaniments).

If you are interested in our delicious molten chocolate cake for dessert, please inform your server upon ordering your dinner as this tasty treat will take 15 minutes to prepare.

gf - gluten free v - vegetarian

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Special dietary restrictions accommodated upon request.

For parties of 8 or more, a service charge of 18% will automatically be included. One check only, please.