

Tidepools



HO ONO ONO AI (APPETIZER)

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| Hamachi Carpaccio | 21 |
| frisee grilled corn pickled radish avocado citrus ponzu | |
| Kalbi Glazed Grilled Spanish Octopus + | 22 |
| charred shishito peppers smoked yuzu aioli | |
| Crab Cakes | 22 |
| lime beurre blanc tomato-ginger basil aioli | |
| Polenta Crusted Scallops gf | 22 |
| harissa chili-caramel sauce | |
| Island Style Ahi Poke + gf | 22 |
| kukui nut ogo cucumber avocado sweet maui onion taro chips | |
| Tahitian Ceviche + gf | 20 |
| ono shrimp scallop coconut cilantro fresh citrus | |

KUPA A LAUAI (SOUPS & SALADS)

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| Thai Coconut Soup | 14 |
| prawns charred tomato marinated wild mushrooms basil chip | |
| GHK Garden Greens gf v | 15 |
| GRAND HYATT KAUAI <i>Garden Greens</i> cherry tomatoes local cucumber orange carrot goat chevre blackened pecans papaya vinaigrette | |
| Caesar Salad | 14 |
| baby romaine shaved manchego garlic croutons spanish white anchovies tidepools classic caesar dressing | |
| Kombu Cured Salmon Salad gf | 16 |
| frisee shaved spring asparagus kombu cured salmon creme fraiche cider vinaigrette | |
| Arugula Salad gf v | 14 |
| compressed watermelon toasted macadamia nuts feta cheese radish ginger vinaigrette | |

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.

MAI KE KAI (FROM THE SEA)

Macadamia Nut Crusted Mahi Mahi |gf| **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

Pan Seared Shiso Leaf Ahi + **48**
yukari | white rice | soy braised bok choy | cucumber namasu | sake butter | cilantro oil

Opah + |gf| **47**
volcano candy spice | jumbo lump crab meat | herb roasted potatoes
papaya-habanero reduction | hollandaise sauce

Grilled Wild Caught Misoyaki Salmon **46**
japanese white rice | caramelized misoyaki | truffle cucumber ogo relish
soy brown butter vinaigrette

Butter Poached Lobster **51**
lup cheong crab fried rice | 64 degree egg | baby bok choy | soy black garlic pudding
lemongrass butter

MAI KA AINA (FROM THE LAND)

All steaks prepared with fleur de sel and fresh cracked black pepper, finished with a whiskey compound butter, served with Hawaiian salt & vinegar potatoes, seasonal vegetables and red wine demi-glace.

22oz Prime Porter House + |gf| **80**

12oz Prime New York + |gf| **50**

12oz Prime Ribeye + |gf| **55**

8oz Prime Filet Mignon + |gf| **55**

Create your own Surf & Turf

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|---------------------------------------|----|
| add-on 1 4oz cold water lobster tail | 26 |
| add-on 2 4oz cold water lobster tails | 50 |
| add-on pacific prawns | 15 |
| add-on scallops | 18 |

LAU AI (VEGETARIAN)

Tofu Pad Thai |gf|v| **28**
rice noodles | tofu | mung bean | green onion | carrot | toasted peanuts | grilled lime | crispy garlic

Forbidden Rice |v| **26**
coconut milk | stir-fried vegetables | thai flavors

Sauteed Seasonal Vegetables |v| **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 6 or more, a service charge of 18% will automatically be included. One check only, please. 03.22.19