



B I S T R O M O L O K I N I

BISTRO MOLOKINI: In the heart of the resort, Bistro Molokini offers a relaxing, open-air ambience with breathtaking views of the Pacific and distant islands. Featuring an exhibition kitchen and kiawe wood-burning oven, the Bistro offers a delightful blend of California and Island cuisine by Chef Clayton Arakawa.

MENU OPTIONS: For parties of 13 guests or more we offer you the option of a 3 or 4 course prix fixe menus for your dining pleasure. Please advise of any special dietary needs. Vegetarian and Keiki (children) menu options are available.

HOURS OF OPERATION: Bar: 10 am – 9 pm
Lunch: 11 am – 5:30 pm
Dinner: 5:30 pm - 9 pm
Restaurant Reservations: 9:00am - 5:30pm at 808.875.1234 x4900

SEATING CAPACITY: Bar: 20
Lanai: 48
Restaurant: 94
The Bistro restaurant layout has various dining areas. Accommodations are based on the number of guests in your party.

TAX & CHARGES: Prices are inclusive of our Hawaii State Tax of 4.167% and a 20% Service Charge. *The service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the event. Tax and service charges are applicable to any and all modification of services which includes any additional hosted items purchased during the event. For parties of 13 or more only one check will be presented unless otherwise stated.*

GUARANTEE: It is requested that your Restaurant Reservation Agent be notified with an estimated figure five (5) days prior to the event(s). The guaranteed final attendance is required by 11:00 a.m., three (3) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (3) business days prior to the event.

Food and Beverage selections cannot be changed within five (5) business days prior to the event. The Chef has a right to make minor ingredient / menu adjustments when necessary to maintain the integrity of the quality of the menu. Menu items and prices are subject to change without notice.

ATTIRE: Casual Resort Attire, Footwear Required

HAWAII STATE LAW: Per Hawaii State Law, all restaurants are non-smoking and the legal age for the consumption of alcohol is 21 years of age.



JUST FOR STARTERS

Family Style Appetizers consisting of the two following items which all your guests will enjoy upon dining

Cold Crab Cakes

Coconut soaked blue crab, toasted Hana banana bread, sweet soy, yuzu Hawaiian chili pepper froth

Crispy Calamari

Roasted garlic aioli, spicy arrabbiata marinara

SOUP OR SALAD

Choice of soup or salad, select 1 which all your guests will enjoy upon dining

Maui Onion Soup

Sourdough toast, gruyere cheese, crispy Maui onions

Baby Blue Salad

Iceberg blossom, bacon bits, Black River gorgonzola wedge, port wine and quince puree, anchovy gorgonzola dressing

UpCountry Mixed Greens

Wonton chips, carrots, shallots, cilantro, mango jalapeno vinaigrette

ENTRÉES

Choice of entrées, select 3 entrées which your guests will select their choice upon dining

Small Kine Jerk Monchong

Jasmine rice, cherry tomato & baby bok choy, mango relish, coconut broth

Kiawe Roasted King Fish with a Parsley Mustard Breading

Potato wedge, braised burdock root, carrots, bronzed fennel, cockles, sauce marinère

Painted Hills Natural Beef NY Strip Steak

Aligot potatoes, spinach, Hamakua mushroom, Bistro steak sauce

Spiced Roasted Pork Tenderloin

Caramelized onion risotto en cocotte, sunburst squash, vischy carrots, sauce soubise, balsamic reduction

Macadamia Nut Crusted Lamb Loin

Cooked sous-vide, creamy quinoa, grilled asparagus, golden raisin compote, hibiscus reduction

The Pasta Bowl

Penne pasta with the choice of grilled chicken with mushroom marsala sauce, Markea prawns with crumbled Italian sausage and marinara, mixed vegetables in alfredo, or cockles in a preserved lemon horseradish sauce

Wood Oven Roasted Airline Chicken Breast

Molokai sweet potato gratin, sherry wine reduction

**Upgrade any of your entrées with 3 Markea Prawns for an additional \$6 per person.*

DESSERTS

Choice of dessert, select 1 dessert which all your guests will enjoy upon dining

Breana Brûlée

Classic tiramisu with sweet marsala, coffee liqueur & mascarpone cheese blended until creamy and served with espresso bark and lady finger

Pineapple Upside Down Cake

Glazed with Meyers rum and presented with a mound of coconut curry ice cream

Assorted Ice Cream or Sorbet

Lappert's vanilla bean, coconut curry, chocolate or Kona coffee ice cream or passion fruit, mango or raspberry sorbet

3 - COURSE MENU \$76 PER PERSON

Family Style Appetizer

All guests to enjoy upon dining

Choice of three (3) Entrées

Guests to select choice upon dining

**Upgrade any of your entrées with 3 Markea Prawns for an additional \$6 per person.*

Choice of one (1) Dessert

All guests to enjoy upon dining

Freshly Brewed Regular and Decaffeinated Coffee or Assorted Hot Teas

4 - COURSE MENU \$92 PER PERSON

Family Style Appetizer

All guests to enjoy upon dining

Choice of one (1) Soup or Salad

All guests to enjoy upon dining

Choice of three (3) Entrées

Guests to select choice upon dining

**Upgrade any of your entrées with 3 Markea Prawns for an additional \$6 per person.*

Choice of one (1) Dessert

All guests to enjoy upon dining

Freshly Brewed Regular and Decaffeinated Coffee or Assorted Hot Teas

Mahalo and we look forward to hosting your event.

The Grand Wailea Food & Beverage Team