



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 2, 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

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

**Hooked and Cooked Ahi Sampler**

*Napa slaw, wasabi, ginger, shoyu*

**Sweet Kula Maui Onion Rings**

*Papaya ranch dressing*

**Crispy Calamari**

*Roasted garlic aioli, spicy arrabbiata marinara*

**Grilled Flat Bread**

*Hummus, roasted red peppers, parmesan reggiano, cherry tomatoes, basil*

## 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*

**Waipoli Baby Romaine**

*Caesar dressing, parmesan reggiano, sourdough crouton*

**Kula Mixed Greens**

*Cherry tomatoes, cucumbers, carrots, sherry shallot vinaigrette*

## ENTRÉES

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

\*Sandwiches and Specialties all sandwiches are served with shoestring french fries or garden greens

**Fresh Island Fish Sandwich**

*Today's fresh islands catch with wasabi mayonnaise, lettuce, tomatoes*

**Seared Ahi Poke Wrap**

*Kula greens, bacon, sweet Thai chili aioli*

**Hana Bay Fish 'n Chips**

*Tempura beer batter, catch of the day, tartar sauce, french fries and a side salad*

**Classic Club Sandwich**

*Turkey, bacon, butter lettuce, tomato on white bread*

**Bistro Natural Beef Burger**

*Half pound 100% natural beef from Oregon's Painted Hills Ranch with your choice of American, cheddar, Swiss or bleu cheese, bacon, grilled onions or sautéed mushrooms*

**Free-Range Turkey Burger**

*Cumin and cilantro seasoned, avocado mayonnaise, lettuce, tomato, onions\*contains gluten*

**Molokini Margherita Pizza**

*Oluwalu tomatoes, mozzarella, marinara, basil*

**Dante's Paniolo Pizza**

*San Daniel ham, pepperoni, house-made Italian sausage*

**Bistro Pepperioni**

*"The American classic"*

## 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*

**Bistro Banana Split**

*Chocolate-dipped locally grown bananas, Tahitian vanilla ice cream, topped with Maui pineapple sauce, warm chocolate sauce, caramelized macadamia nuts & whipped cream.*

**Haleakala Brownie Sundae**

*Oreo crust with gooey layers of chocolate and dulce de leche Lapperts ice cream, chocolate ganache, Heath Bar crunch topped with home-made brownies and caramel sauce*

**Assorted Ice Cream or Sorbet**

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

---

### 2 - COURSE MENU    \$42 PER PERSON

**Choice of three (3) Entrées**

*Guests to select choice upon dining*

**Choice of one (1) Dessert**

*All guests to enjoy upon dining*

**Freshly Brewed Regular and Decaffeinated Coffee or Assorted Hot Teas**

### 3 - COURSE MENU    \$58 PER PERSON

**Choice of one (1) Appetizer**

*All guests to enjoy upon dining*

**Choice of three (3) Entrées**

*Guests to select choice upon dining*

**Choice of one (1) Dessert**

*All guests to enjoy upon dining*

**Freshly Brewed Regular and Decaffeinated Coffee or Assorted Hot Teas**

### 4 - COURSE MENU    \$75 PER PERSON

**Choice of one (1) 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*

**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*