

Royal Sunset

A Private Dining Experience



*Enjoy a Private, Romantic &
Memorable Dining Experience...
Overlooking Kailua Bay*

Royal Sunset Dinner

\$499 per couple (plus 4.166% tax and 17% gratuity)

Private Dining at the exclusive Nohea Point or Sunset Cove locations

Special Menu Selections

One Bottle of Guenoc, California 2006 or Guenoc, Lake County 2007

Centerpiece and candles

Butler Service

Solo Guitarist playing one-hour of Hawaiian music

For reservations call 808-930-3243

Royal Sunset Dinner

Sunset Appetizers

Tsunami Prawns

Prawns in a Zesty Tidal wave of Island Sauce, Mango, Papaya, Passion Fruit, Thai Chili

Fresh Ahi Poke Wonton

Accompanied by Green Papaya Slaw & Roasted Macadamia Nuts

Kona Crab Cakes

Blue Swimmer and Jumbo Lump Crab, Mauka Corn Salad, Roasted Bell Mango Tartar

Crab & Scallop Chowder

Pan Rustique Crostini, Tabiko Crème Fraiche

Salads

Salad de Corazon

Hearts of Palm, Hearts of Butter Leaf, Grape Tomatoes, Avocado, Ruby Grapefruit, Lychee Fruit with a Zesty Lemon Ginger Vinaigrette

Kona Sun Set Caesar

Don's Famous Caesar with a Hawaiian Twist topped with Don's House Croutons and Anchovy Filets

Don the Beachcomber Chop Salad

Romaine, Head Lettuce, Radicchio, Jicama, Bacon, Tomato, Toasted Macadamia Nuts, Wonton Crisps & a heavenly Gorgonzola Vinaigrette

Candle Light Entrées

Beef Wellington

Tenderloin of Beef topped with Alii Mushroom Duxelle, wrapped in Puff Pastry, served in a Port Wine Roasted Shallot Demi Glace with Chateau Potatoes & Baby Bok Choy in Truffle Oil

Whole Kona Lobster

1.25lb Big Island Raised Lobster, Mango Butter, Whipped Hawaiian Sweet Potatoes & Pacific Rim Ratatouille

Ahi FURIKAKE

Fresh Island Ahi served with Coconut Rice, Pineapple-Ginger-Coconut-Wasabi Sauce, Sea Salad & Lychee

Hamakua Mushroom Ragout

Locally Grown Mushrooms, Golden Potatoes, Japanese Eggplant, Maui Onions

Mac Nut Mahi Mahi and Lobster

Vermouth-Ginger-Lime Cream, Snap Peas, Maple Mint Carrots & Steamed Rice

Choice of Roasted Chicken or Fresh Catch

Lasting Impressions

Banana Mango Crème Brulée with Fresh Berries

Chocolate Molten Lava Torte with Macadamia Ice Cream

Mango and Papaya Tart Tatin with Vanilla Ice Cream & Raspberry Sabayon

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Menu items subject to availability