



Sheraton Keauhou Bay

RESORT & SPA
KONA

DINING UNDER THE STARS

KEAUHOU

LAU 'AI'AI (SALAD)

KOHALA FIELD GREENS

*Select Big Island-grown field greens tossed with cucumbers & tomato
Served with a Cabernet Vinaigrette*

MEA I WAI 'IA (ENTRÉE)

KEAUHOU MAUKA – MAKAI

*Pan seared Filet Mignon & Mahi Mahi
Served with a Passion Fruit Aioli & Crispy Maui Onions
Mushroom Demi*

MEA 'AI MOMONA (DESSERT)

CHOCOLATE BOMB

*Dark chocolate mousse with a brandied Cherry
and a Hazelnut brûlée*

\$117.00 PER PERSON INCLUDES TAX AND GRATUITY

Price does not include alcohol. We can accommodate your wishes & tailor your menu upon request.

www.SheratonKeauhou.com

808-930-4900



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KUPA (SOUP)

SEAFOOD CHOWDER

*Our Signature Soup of Creamy Shrimp and Scallops
Scented with fresh Herbs*

LAU 'AI'AI (SALAD)

KEAUHOU SALAD

*Select Big Island-grown field greens & Seasonal Berries
Tossed in a Champagne Vinaigrette,
Garnished with Basil Micro greens*

MEA I WAI 'IA (ENTRÉE)

PETITE FILET MIGNON

*Grilled to perfection,
Served with Yukon mashed potatoes, roasted vegetables,
Cabernet Demi Glaze*

MEA 'AI MOMONA (DESSERT)

NEW YORK-STYLE CHEESECAKE

*Silky New York-Style Cheesecake with
Mango Coulis and Seasonal Fruit Compote*

\$157.00 PER PERSON INCLUDES TAX AND GRATUITY

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**Sheraton
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HUALALAI

E HO'OMAKA (BEGIN)

SPICY SEARED AHI KONA-STYLE

*Served on a bed of Big Island greens
With Shoyu dipping sauce & Pickled Ginger*

PAN SEARED CRAB CAKE

*Blue Crab in a tender cake with Asian Slaw
And a Thai Lime Aioli*

LAU 'AI'AI (SALAD)

WILTED SPINACH SALAD

*Tossed with Strawberries & warm Bacon Vinaigrette
Garnished with Fried onion rings*

MEA / WAE 'IA (ENTRÉE)

TENDER FILET OF BEEF & GARLIC HERB PRAWNS

*Both are grilled to perfection and
Served with Yukon potatoes, Grilled Asparagus
Garnished with Mango Butter*

MEA 'AI MOMONA (DESSERT)

MANGO/PASSION CHARLOTTE

*Mango and Lilikoi fruit mousse with Lilikoi coulis
and a Vanilla sponge cake base*

\$177.00 PER PERSON INCLUDES TAX AND GRATUITY

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KAMEHAMEHA

E HO'OMAKA (BEGIN)

SEARED AHI

*Hawaii's famous ocean-steak is Ahi. The fish is quick-fire seared, thinly sliced and placed on a bed of Waimea Greens with wasabi shoyu & pickled Vegetables
Garnished with Basil Micro greens*

SAUTÉED SEA SCALLOP

*Served with Spinach & Big Island Mushrooms
Mango Ginger Aioli & Black sesame seed*

LAU 'AI'AI (SALAD)

FROM THE AINA (LAND)

*Waimea Baby Greens with Hamakua Tomatoes Ferns
& Champagne Vinaigrette*

MEA I WAE 'IA (ENTRÉE)

LOBSTER MARTINI & PETITE FILET

*Served with Saffron Truffle Risotto
Local Spinach & Asparagus
Passion Fruit Butter Sauce*

MEA 'AI MOMONA (DESSERT)

CHOCOLATE DIAMOND

Dark chocolate mousse with a chocolate biscuit base

\$197.00 PER PERSON INCLUDES TAX AND GRATUITY

Price does not include alcohol. We can accommodate your wishes & tailor your menu upon request.

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