

1450 Ala Moana Boulevard
Honolulu, HI 96814
808.945.6573
www.alanwongs.com

Owner/Chef:
ALAN WONG

LUNCH HOURS:

Monday

11:00 am to 3:00 pm

Tuesday through Saturday

11:00 am to 4:00 pm

Sunday

11:30 am to 3:00 pm

All menu items are subject to
change based on availability
of products.

Reservations recommended.
call 808.945.6573 or go online at
www.alanwongs.com

Visa, MasterCard, American Express,
Diners Club and JCB accepted.

APPETIZERS & SALADS

Soup Du Jour

Pineapple Room House Salad

Nalo Greens, Hamakua Springs Vine-Ripened Tomatoes, Soy Balsamic Vinaigrette

Stir-Fried Soy Beans

Chiles, Garlic and Sesame Oil

Chilled Hamakua Springs Tomato Soup

with Avocado and Chilled Blue Prawn

“Da Poi Cup”

Hanalei Poi, Kalua Pig and Lomi Tomato

Crispy Asian Slaw

Won Bok, Cilantro, Peanuts, Crispy Won Ton Pi, Soy Vinaigrette

“Pineapple Room” Caesar Salad with Lomi Tomatoes

Kula Baby Romaine Lettuce, Choice of Kalua Pig or Huli Spiced Grilled Chicken

Crispy Calamari Somen Salad

Mixed Nalo Greens, Spicy Sweet and Sour Vinaigrette

“EXPRESS LUNCH”

SOUP, SALAD AND SANDWICH PLUS DESSERT

Cup of Soup du Jour, Half Caesar Salad and Kalua Pig “BLT”
and
Chocolate Macadamia Nut Brownies with Vanilla Ice Cream
and
Coffee or Regular Ice Tea



SANDWICHES

“Pineapple Room Burger”

Kiawe-Grilled Kuahiwi Ranch Natural Beef Burger,
Onion Rings, Bacon, Cheddar Cheese and Avocado Salsa

“Old Fashion” Burger

Kiawe-Grilled Maui Cattle Company Beef Burger
with Sauteed Onions, Mushrooms, Cheddar Cheese
and Mustard Mayonnaise on an Onion Bun

Kalua Pig “BLT” on Onion Bun

with Half Caesar Salad

“Mac Garlic” Chicken Sandwich

“Garlic Chicken” Sandwich, Furikake Macaroni Salad

Kim Chee Reuben Sandwich

with “Asian Sauerkraut” on Toasted Rye Bread,
Pastrami and Swiss Cheese

Tempura Battered Fresh Island Mahimahi

on Hoagie Roll with Caper Mayonnaise, Tsuyu Dipping Sauce

“Tombo Ahi” Sandwich

Furikake Crusted Seared Tombo Ahi Steak on Onion Bun,
Kabayaki Onions, Swiss Cheese, Bubu Arare

ENTREES

The “Loco Moco”

Kuahiwi Natural Beef Hamburger Patty on Fried Rice
with two Peterson Farm Eggs any style and Veal Jus

Kiawe Grilled Kalbi Short Ribs

Fried Rice, Kabayaki Sauce, Chili Oil, Home Made Kim Chee

Sweet Chili-glazed Monchong – Sickle Pomfret

Stir-fried Vegetables, Togarashi Miso Butter Sauce

New Zealand Antibiotic Free King Salmon

Ochazuke Risotto

DESSERTS

Ice Cream Sandwich

Coffee Gelato, Senbei Cookie

“Lilikoi Cannoli”

Lilikoi Chiffon Cheesecake Cannoli, Lilikoi Sorbet,
Macadamia Nut Tuile

Waialua Chocolate Pudding

Old-Fashioned Chocolate Pudding, Vanilla Whip Cream

“Kula Strawberry Tiramisu”

Not your traditional tiramisu...
Strawberry-Watermelon Shiso Sorbet

Halo Halo

Hawaii Sweet Gold Pineapple “Beignets”

Hawaiian Vanilla Caramel Sauce



FROZEN COFFEES

Kona Kooler

A Kona espresso with hazelnut syrup over ice, topped with whipped cream

Muddy Buddy

A frozen concoction of caramel, chocolate, and amaretto

COFFEE

French Pressed Big Island Ka'u Coffees
All coffees are 100% single estate and served in a French press

Kailiawa Coffee Farm (Pahala, Ka'u)

Full-bodied, low acid, great aroma Specialty Coffee Association of America (SCAA) 2011 'Coffee of the Year' winner, representing Hawaii and the U.S. among 6 predominant coffee-growing countries worldwide, including Colombia, Guatemala and Honduras. Medium-Dark Roast.

The Rising Sun, Will & Grace Farms (Pahala, Ka'u)

Specialty Coffee Association of America (SCAA) 2010 'Coffee of the Year' winner, representing Hawaii and the U.S. among 9 predominant coffee-growing countries worldwide, including Colombia, Guatemala and Kenya. Dark Roast.

Rusty's Hawaiian (Pahala, Ka'u)

Chef's foraging led him to Pahala on the Big Island to Lorie Obra's coffee farm located at the 2,000' elevation atop Cloud's Rest. Lorie dries and roasts her own beans. Very clean and refreshing. Dark Roast.


COFFEE SELECTIONS

Espresso, Capuccino, Café Latte, Café Mocha
with additional flavors (Irish cream, vanilla, caramel,
hazelnut, macadamia nut)
Pineapple Room 100% Waialua Coffee

WARM & SOOTHING TEAS

Mamaki Hawaiian Herbal Tea (Hawaiian Organic Certified) Whole Wild White Mulberry Leaves "An Old Hawaiian Cleansing Tea"

Sencha - Traditional green tea from Japan
Jasmine Yin Hao - Pikake-scented selection from China; fragrant and fruity
Earl Grey - Rich Ceylon black with its pronounced citrus aroma
Darjeeling - A vibrant Indian black tea, considered amongst India's finest
Mango Decaffeinated - a delightful blend of teas infused with mango
which gives this tea its exotic island scent



LIBATIONS

“Apple Cider”

Spiced apple cider with Calvados-aged apple brandy. Cool and refreshing. Perfect holiday cocktail capturing the aromas and flavors of the season.

Bully’s Drink

The “Wong Way” Pineapple Martini.
Infused Svedka Vodka with fresh Island Pineapples

“Loco Vore Mai Tai”

“Orgeat Syrup” made from Big Island macadamia nuts, locally-distilled Maui Rum, local pineapples, fresh limes and Maui sugar.

“Awamori Sunrise”

A twist on a local favorite “POG” -- lilikoi, oranges and guava.
A refreshing blended concoction with Awamori - a distilled spirit from Okinawa.

Passion - Fruit Mojito

An “AW” creation of Lilikoi, Basil, Tarragon, Mint, fresh Limes and Watermelon with or without Brazilian Cachaca

“Pineapple Tea”

Alan Wong’s Tropical Iced Tea served with fresh pineapple juice, and a homemade macadamia nut, ginger, and vanilla bean syrup.
A truly refreshing beverage with or without alcohol.

“Blueberry Hibiscus Strawberry Sangria”

Sparkling libation - Revitalize the palate with a refreshing blend of strawberry Hibiscus Nectar, fresh blueberries, mint, basil and fresh island watermelon macerated with Brachetto D’Acqui

“ALAN WONG’S SODA FOUNTAIN FLAVORS”

Watermelon, Yuzu and Lilikoi or Blueberry

Chef Alan’s favorites made into tasty, thirst quenching sodas.
Perfect any-time, non-alcoholic beverages for the “kid” in all of us.

Mamaki Iced Tea

Native Hawaiian Herbal Mamaki Tea best known as a refreshing herbal tea reputed to contain natural healing properties for numerous health & healing benefits.

BEER

Koshihikari Echigo “Lager”

Niigata, Japan (500ml)

Other Beer Selections

Budweiser, Bud Light, Coors Light, Corona, Heineken, Heineken Light, Kirin Ichiban, Stella Artois, New Castle Brown Ale

New Zealand

Steinlager “Pure”

Kona Brewing Company

“Long Board” Lager
“Big Wave” Golden Ale

BOTTLED WATER

Hawaiian Springs

Local, Big Island Artesian Water

Waiwera Sparkling Water

New Zealand

SODA

Henry Weinhard’s
Root Beer, Vanilla Cream
Orange Cream

