



MENU TASTING

PRIX FIXE DINNER: 95.00 PER PERSON • WITH WINE PAIRINGS: 145.00 PER PERSON

AVAILABLE FOR THE ENTIRE TABLE ONLY

“SOUP AND SANDWICH”

Chilled Tomato Soup, Grilled Foie Gras, Kalua Pig, Mozzarella Cheese Sandwich

Veuve Fourny et Fils, Blanc de Blancs, Premier Cru, Brut, NV, France

KEAHOLE LOBSTER AND SHRIMP LASAGNA

Lobster Tomato Sauce

Vermentino, Casanova della Spinetta, Tuscany, Italy, 2017

GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn

Riesling, Gunderloch, "Alan Wong's", Rheinbessen, Germany, 2013



TWICE COOKED SHORT RIB, SOY BRAISED AND GRILLED “KALBI” STYLE

Gingered Shrimp, Kochu Jang Sauce

Gamay Noir, Fleurie, Maison L'envoye, Beaujolais, France, 2015

WAIALUA CHOCOLATE “CRUNCH BARS”

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse

Porto, Taylor Fladgate, "Late Bottle Vintage", Portugal, 2012



HELP US SUPPORT OUR KEIKI!

MARCH 1 - 31, 2019

Order one of our designated "Localicious" menu items and \$1 from every item purchased will help put a Veggie U Grow Kit in a fourth grade classroom in our local communities. These kits will help students learn where their food comes from while practicing key skills in reading, writing, math, and science!



Alan Wong's Mai Tai

Housemade "Falernum" made with Big Island Macadamia Nuts,
Locally Distilled Maui Rum, Fresh Local Pineapples, Hanaoka Farm Lime Juice, and Sugar

Whole Tomato Salad

Cucumber, Li Hing Mui Ume Vinaigrette

Award-Winning Five-Course Prix Fixe Menu Tasting

Featuring Our Most Popular Entree -
Our Ginger Crusted Onaga

Waiialua Chocolate "Crunch Bars"

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse,
Hawaiian Vanilla Ice Cream

Any of Our 100% Single-Estate Hawaiian Coffees

Available in Small or Large Presses

Taste Hawai'i

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