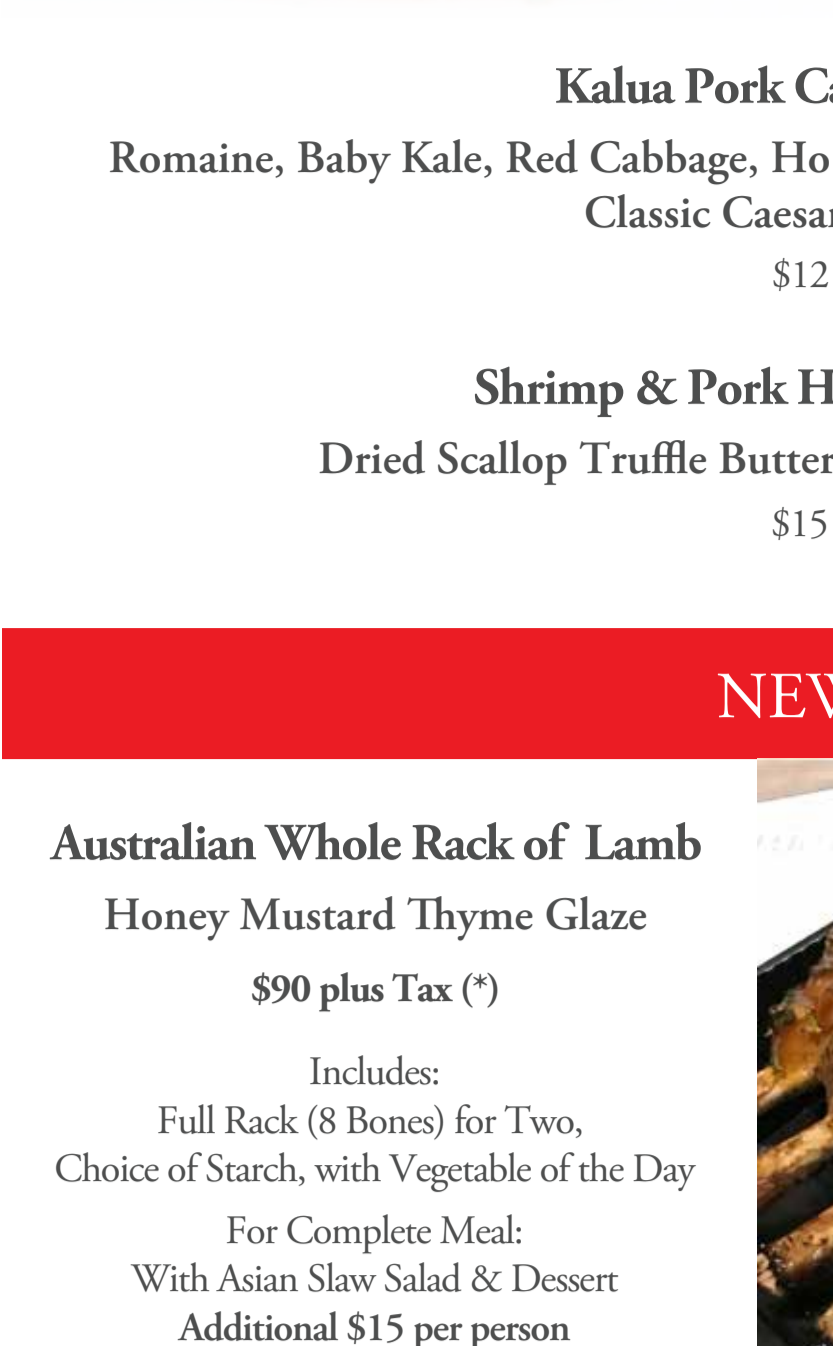


AW@Home

Alan Wong's
HONOLULU

Take-out Wednesday - Sunday
August 26 - 30, 2020
4:30 - 7:00PM

PUPUS & A LA CARTE APPETIZERS



Whole Tomato Salad
Cucumber, Li Hing Mui Vinaigrette
\$10

Kalua Pork Caesar Salad
Romaine, Baby Kale, Red Cabbage, Ho Farms Tomatoes, Garlic Croutons,
Classic Caesar Dressing
\$12

Shrimp & Pork Hash Won Tons
Dried Scallop Truffle Butter Nage, Parmesan Cheese
\$15

NEW!

Australian Whole Rack of Lamb
Honey Mustard Thyme Glaze
\$90 plus Tax (*)
Includes:
Full Rack (8 Bones) for Two,
Choice of Starch, with Vegetable of the Day
For Complete Meal:
With Asian Slaw Salad & Dessert
Additional \$15 per person
Recommended Wine:
Carignan Blend, Neyers Vineyards,
"Alan Wong's", California, 2017
\$39



ENTRÉES

Served as Complete Meals with Asian Slaw Salad, Choice of White Rice
or Mashed Potatoes, & Dessert
\$42 plus Tax (*)



Half Braised Duck
Shiitake Mushrooms,
Chickpea & Barley
Recommended Wine:
Gamay Noir, Maison L'Envoye,
Moulin-a-Vent, Beaujolais, France, 2015
\$39

Ginger Crusted Fish of the Day
Miso Sesame Vinaigrette, Mushroom, Sweet Corn
Recommended Wine:
Riesling, Gunderloch, "Jean Baptiste", Rheinhesen, Germany, 2018
\$29

**Twice Cooked Short Rib, Soy Braised and
Grilled "Kalbi" Style**
Gingered Shrimp, Kochu Jang Sauce
Recommended Wine:
Gamay Noir, Maison L'Envoye, Moulin-a-Vent, Beaujolais, France, 2015
\$39

Miso Kabayaki Butterfish
Braised Short Rib, Pickled Vegetables
Recommended Wine:
Riesling, Gunderloch, "Jean Baptiste", Rheinhesen, Germany, 2018
\$29

Kauai Shrimp, Clams & Fish in Soupe de Poisson Broth
Recommended Wine:
Rose, Domaine de Marquilliani, Corsica, France, 2019
\$38

Salmon "Ochazuke" Risotto
Ikura Tsukemono Relish, Green Tea
(no additional choice of starch)
Recommended Pairing:
ASAO, "Alan Wong's" Junmai Daiginjo, Miyagi, Japan
\$55

**Local Grass Fed Filet Mignon
(10 oz.)**
Moromiso Butter, Red Wine Jus
\$50 (*)
Recommended Wine:
Carignan Blend, Neyers Vineyards,
"Alan Wong's", California, 2017
\$39



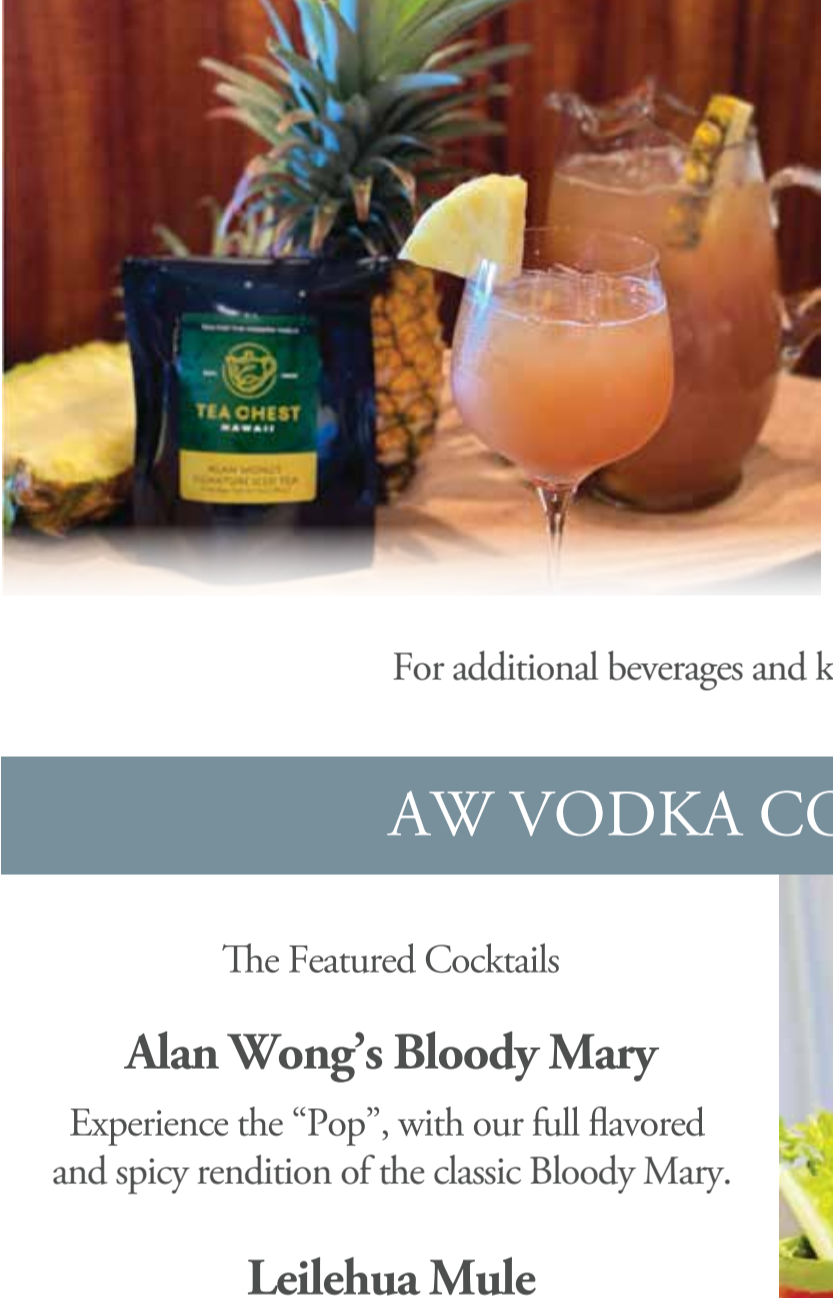
Harris Ranch Prime New York Steak (14 oz.)
Red Wine Sauce
\$57 (*)
Recommended Wine:
Cabernet Sauvignon, Tournesol, "Proprietary Red", Napa Valley, California, 2012
\$50

Prime Rib (12 oz.)
Horseradish Sour Cream, Jus
\$57 (*)
Saturdays ONLY
Recommended Wine:
Pinot Noir, Witching Stick, "Alan Wong's", Anderson Valley, California, NV
\$45

Australian Half Rack of Lamb
Honey Mustard Thyme Glaze
\$57 (*)
Recommended Wine:
Carignan Blend, Neyers Vineyards, "Alan Wong's", California, 2017
\$39

All Wines may be purchased with a food order any day of the week
(Vintage & prices may be subject to change, based on availability)

DESSERT



**Okinawan Sweet Potato
Cheesecake**
Haupia Whipped Cream

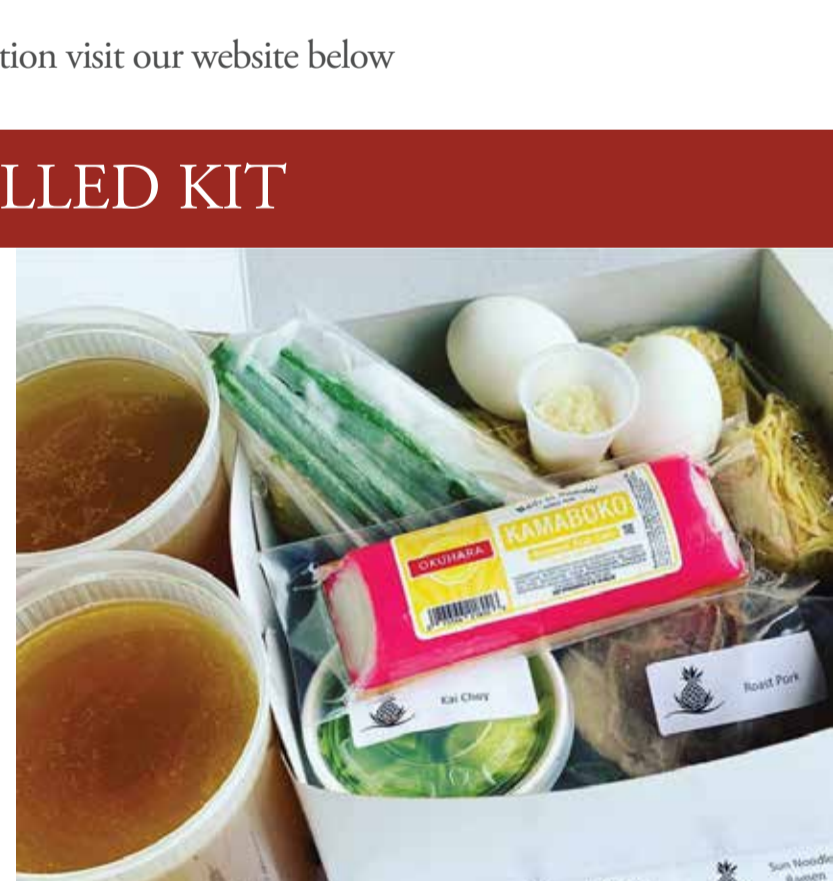
AW@Home

Alan Wong's
HONOLULU

Specialty Menus
Daily Pick-up with Pre-order
10:00AM - 5:00PM

A LA CARTE ITEMS & CONDIMENTS

Ahi Poke Kit
Ahi, Green Onions, Ogo,
Sesame Oil, Soy Sauce,
Inamona, Hawaiian Salt
\$15



Mud Slide Cookies
\$10 for 6
For additional a la carte items and condiments visit our website below

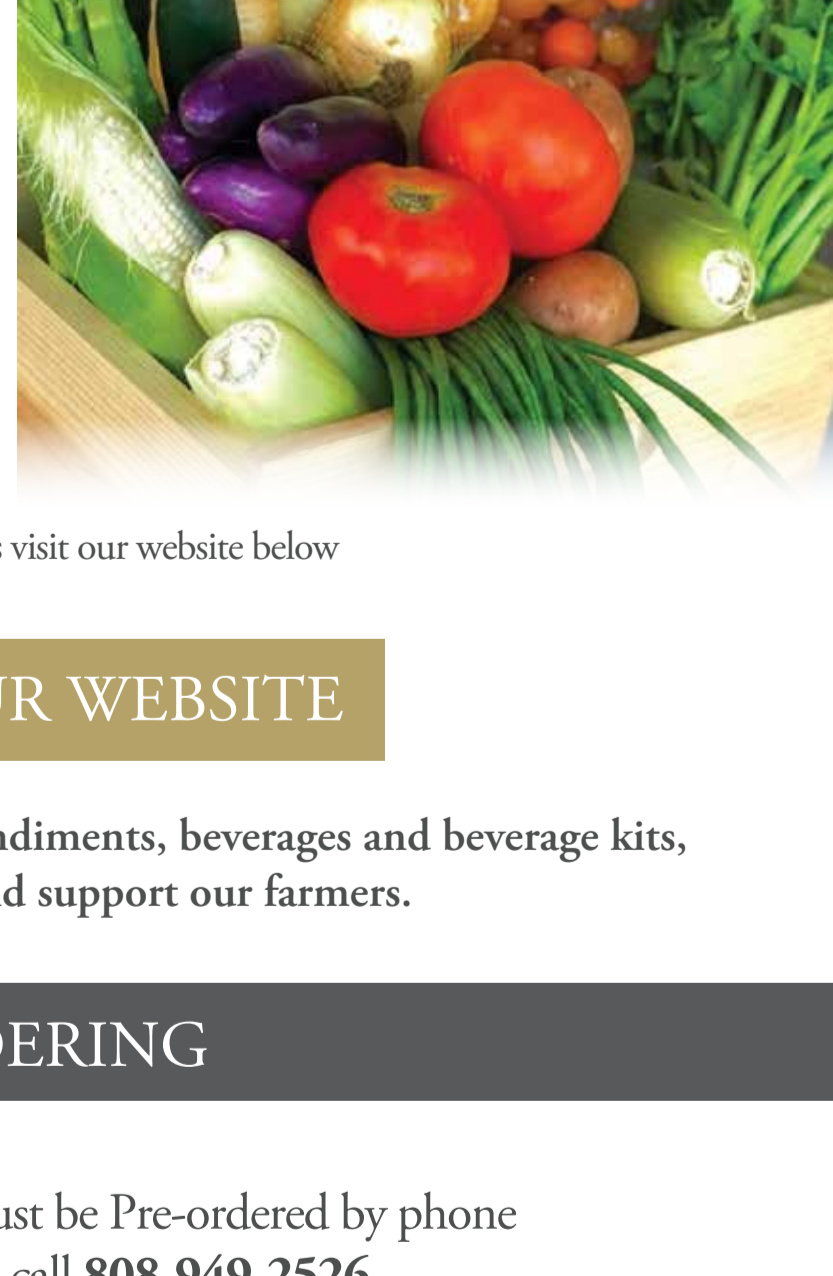
BEVERAGES



**"The Pineapple Room
Plantation Iced Tea"**
128 oz of a refreshing island version
of sweet tea made with our own
Alan Wong's Iced Tea Blend
\$20
Pineapple, Papaya, Passion Fruit and
Mango Infused Black Tea
For additional beverages and kits visit our website below

AW VODKA COCKTAIL KIT

The Featured Cocktails
Alan Wong's Bloody Mary
Experience the "Pop", with our full flavored
and spicy rendition of the classic Bloody Mary.
Leilehua Mule
In tribute to Chef Alan's alma mater...
Fresh Lime Juice, a splash of Yuzu,
and fresh Ginger, makes for a refreshing twist
on the traditional Moscow Mule cocktail.



Kit Includes:
SVEDKA Vodka (liter), AW Bloody Mary Mix (32oz.),
Leilehua Mule Mix (8oz.), Ginger Beer (2X), Fresh Lime & Lemon Wedges,
Sliced Ginger Root, Fresh Celery, Wasabi
For additional information visit our website below

SANGRIA COCKTAIL KITS

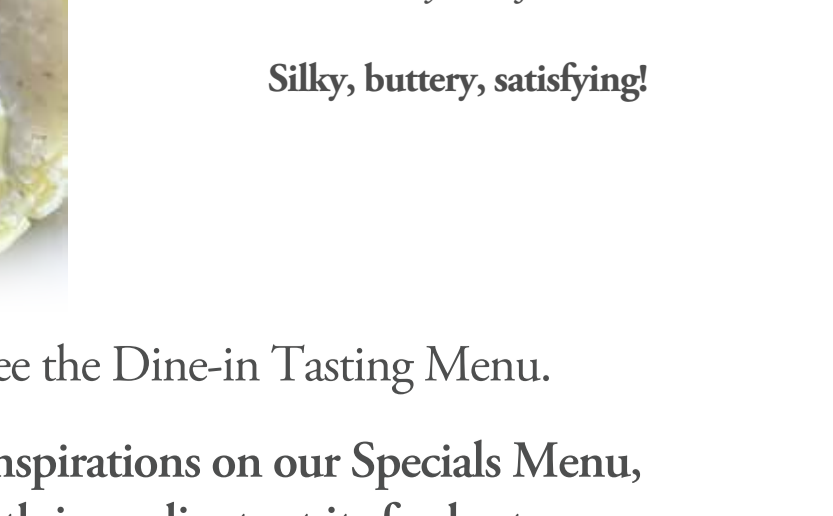


**"Blueberry Hibiscus Strawberry
Sangria Cocktail Kit"**
Each batch yields six, twelve ounce portions
Includes:
Brachetto D'Acqui, Braida, Piedmont,
Italy 2018, Grey Goose Vodka
Housemade Hibiscus Syrup,
Strawberry Blueberry Consommé
Sliced Fresh Oranges, Lemons, Limes,
Club Soda
*Cocktail Recipe Card
\$55

"Lychee Moscato Sangria Cocktail Kit"
Each batch yields six, twelve ounce portions
Includes:
Moscato D'Asti, "Bug Juice", Rinaldi, Piedmont, Italy, 2018,
Hwato Soju 23, Housemade Lychee Yuzu Sangria Mix,
Sliced Fresh Oranges, Lemons, Limes, Club Soda
*Cocktail Recipe Card
\$55
For additional information visit our website below

DIY CHILLED KIT

AW Ramen Kits
Family Package:
5 Balls of Raw Sun Noodles,
½ gallon of AW Ramen Broth (Duck Broth
with Shiitake Mushrooms), Fresh Mustard
Cabbage, this week's featured protein
(Duck Meat), Peterson's
Upland Farms 7-minute Egg,
AW Chili Oil
\$30



Individual Package:
2 Balls of Raw Sun Noodles, 1 quart of AW Ramen Broth (Duck Broth with
Shiitake Mushrooms), Fresh Mustard Cabbage, this week's
featured protein (Duck Meat), Peterson's Upland Farms 7-minute Egg, AW Chili Oil
\$16

TOMORROW'S DINNER

Served Frozen in 32 oz. containers
\$15 each or 2 for \$25

Local Style Beef Stew

Poi Stew

Pork & Sumida Farm Watercress Soup

Seafood Chowder
Ham Hock, Daily Catch, Salmon, Clams
While supplies lasts

SUPPORT OUR FARMERS

Farmer's Basket (*)
Includes:
Ho Farms' Assorted Tomatoes,
Cucumber, Long Beans and Eggplant,
Twin Bridges Corn, Sweet Onions,
Kawamata Farms Beefsteak Tomato,
Sumida Farms' Watercress
\$35
* Inclusions subject to change with seasonal availability
For other products visit our website below

VISIT OUR WEBSITE

To see our full a la carte items, condiments, beverages and beverage kits,
DIY chilled kits and support our farmers.

ORDERING

Meals and Beverages must be Pre-ordered by phone
To order, please call **808-949-2526**
Daily 10:00 a.m. – 5:00 p.m.

Credit Card purchases / No cash transactions
Gift Certificates accepted (some restrictions may apply)
All sales final within 48 hours

Curbside Meal pick-up 4:30 – 7:00 p.m. *
1857 S. King Street
*Meals will be brought to your car at your scheduled time
(every 10 minutes)

Elite Delivery Service now available!
Additional \$10 with service to Honolulu Zip Codes
96813, 96814, 96815, 96816, 96817, 96826 & 96822
(Delivery must be arranged 24 hours in advance with meal order.
Some restrictions may apply.)

**ELITE
DELIVERY**
JUST DELIVERING

Stay tuned for more menu items & beverage offerings!

Alan Wong's
HONOLULU

Alan Wong's Honolulu
1857 S. King St. Honolulu • 808.949.2526
www.alanwongs.com

Alan Wong's

HONOLULU

Dine-In Wednesday - Sunday
5:00 - 8:00PM

SHRIMP AND PORK HASH WON TONS

**Dried Scallop Truffle Butter Nage,
Parmesan Cheese**
Recommended Wine:
Chardonnay, Landmark, "Overlook",
Sonoma County, California, 2018
Silly, buttery, satisfying!

Please visit our website to see the Dine-in Tasting Menu.

Ask about Chef Alan's nightly inspirations on our Specials Menu,
for dine-in only, created with ingredients at its freshest.
They change as quickly as Chef's inspiration, so don't wait to try them!

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HONOLULU

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