

PLANTATION GARDENS

Restaurant and Bar

☞ PUPUS ☜

TUNA PLATTER

Traditional Raw Ahi, Nigiri
and Hand Roll 13.95

MARINATED PORK POT STICKERS

Shiitake Mushrooms, Cilantro
and Sweet Chili Sauce 9.95

KALUA PORK LETTUCE WRAP

Braised Green Cabbage, Asian Vegetables
Served in Butter Lettuce Cups 10.95

CRAB RANGOONS

Green Onions, Cream Cheese,
Green Papaya & Jicama Slaw
and Soy-Dijon Mustard Sauce 10.95

SZECHWAN LOCAL GREEN BEANS

Toasted Sesame Seeds, Fried Maui Onions
and Roasted Almonds 8.95

SHRIMP TEMPURA

Chinese Snow Peas, Maui Onions,
Shiitake Mushrooms and Soy-Sherry Sauce 11.95

MARINATED VEGETABLE SUMMER ROLLS

Sweet Chili Sauce 7.95

PLANTATION STYLE SAMPLER

Marinated Pork Pot Stickers, Nigiri, Crab Rangoons
and Marinated Vegetable Summer Rolls 21.95

☞ SALADS ☜

CAESAR

Hearts of Romaine, Macadamia Nut-Basil Croutons,
Parmesan Cheese and Caesar Dressing 8.95

LOCAL PEAR

Kailani Farms Baby Arugula, Toasted Almonds, Red Onion,
Gorgonzola Cheese and Orange-Sesame Vinaigrette 9.95

BIG ISLAND KAMUELA TOMATO

Kailani Farms Baby Mizuna, Fennel, Red Onion
with a Macadamia Nut Crusted Goat Cheese Medallion
and Thai Basil Vinaigrette 10.95

Surrounded by Glowing Tiki Torches and Award Winning
Orchid Gardens, Plantation Gardens Is The Ideal Location To
Hold Your Wedding or Special Event. The Restaurant
Features Several Unique and Inviting Venues for Sit Down or
Standing Receptions From Groups of 10 To 300 Guests.
We Are Happy To Assist You With Making Your Event Truly
Memorable.

For Special Event Menus or For More Information on Private
Events, Please Call Our Special Events Manager
at 808-742-1908 or Visit Our Website www.pgrestaurant.com

18% Gratuity Added To Parties 8 or More
We Split Checks Up To 4 Times Only

Chef De Cuisine Rowan Caberto

☞ TODAY'S FRESH SEAFOOD ☜

– OUR FRESH FISH IS CAUGHT DAILY BY LOCAL FISHERMEN –

FRESH FISH OF THE DAY a.q.

PAN SEARED FRESH LOCAL FISH Arugula, Local Mango, Papaya, Grilled Bread, Cherry Tomatoes,
Avocado-Cilantro Mousse and Lilikoi Cider Vinaigrette a.q.

ISLAND STIR FRY Fresh Local Fish, Large Prawns, Snow Peas, Asian Vegetables, Steamed White Rice
and Ginger Sauce 20.95

SEAFOOD LAU LAU Fresh Local Fish, Large Prawns, Jumbo Scallops, Julienne Vegetables,
Wrapped in a Ti Leaf, Steamed White Rice with Furikake and Wasabi Aioli 24.95

CURRY-COCONUT SEAFOOD STEW Fresh Local Fish, Prawns, Scallops, Mussels, Roasted Potatoes,
Kamuela Tomatoes, Grilled Crostini and Curry-Coconut Broth 25.95

☞ ENTREES ☜

JAPANESE UDON NOODLES Roasted Zucchini, Yellow Squash, Japanese Eggplant, Bell Peppers, Cherry Tomatoes
and Kailani Farms Organic Basil Pesto Sauce 18.95

SUGARCANE SKEWERED PORK TENDERLOIN Kalua Pork, Green Onion, Sweet Peas, Roasted Shiitake Mushrooms,
Braised Napa Cabbage Fried Rice and Hoisin Plum Sauce 23.95

BRAISED BABY BACK RIBS Roasted Garlic Mashed Potatoes, Baby Vegetables
and House Made Barbeque Sauce 24.95

GRILLED RIB-EYE Goat Cheese Potato Gratin, Local Green Beans
and Caramelized Maui Onion-Shiitake Mushroom Jus 30.95

DINNER MENU