

☞ PUPUS ☞

SASHIMI PLATTER

Traditional Raw Ahi, Seared Lava Spice Ahi and Spicy Tuna 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

DUNGENESS CRAB RANGOON

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

SZECHWAN LOCAL GREEN BEANS

Toasted Sesame Seeds, Fresh Ginger, Fried Maui Onions and Roasted Almonds 8.95

SHRIMP TEMPURA

Local Green Beans, Maui Onion, Shiitake Mushrooms and Chipotle Aioli 11.95

ROASTED DUCK SPRING ROLLS

Shiitake Mushrooms, Napa Cabbage and Sweet Chili Sauce 9.95

PLANTATION STYLE SAMPLER

Spicy Tuna Rolls, Marinated Pork Pot Stickers, Dungeness Crab Rangoons and Roasted Duck Spring 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, To Make A Reservation and For More Information On Private Events, Please Call Our Special Events Manager at 808-742-1908 or Visit Our Website at www.pgrestaurant.com

☞ 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, 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 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