



ROYAL SONESTA
KAUAI RESORT

DINNER AT KUKUI'S

SERVED THURSDAY - MONDAY 4:30pm - 9:00 pm

STARTERS

Soup of the Day 7 **Chicken Noodle Soup 7**

Fried Wing Dings 17 ranch dressing

Shrimp & Vegetable Tempura 18

carrot, zucchini, broccoli, sriracha aioli

Grilled Pork Pot Stickers 17 hot mustard sauce

Vegetable Spring Rolls 15

sweet chili sauce

Fried Calamari 18

cocktail sauce, lemon wedge

Naan Bread & Potato Wedges 12 coconut curry sauce

Extra Naan Bread \$8

Kukuis Nachos 14 seasoned corn tortillas, guacamole, cheddar cheese, salsa fresca, sriracha aioli

Add: Chicken 8 Kalua Pork 10 Shrimp 10

SALAD, SANDWICHES & ETC.

Caesar Salad 15 romaine lettuce, parmesan cheese, croutons

Add: Chicken 8 Add Fish 10 Add Shrimp 10

Kale, Quinoa & Roasted Vegetable Salad 18 V/GF

basil edamame, tomatoes, roasted vegetables, feta cheese, avocado, calamansi & lilikoi vinaigrette

Add: Chicken 8 Fish 10 Shrimp 10

Guava BBQ Kalua Pork Sandwich & Fries 22

pepper jack cheese, caramelized onions, charred pineapple, pickle, guava BBQ sauce, brioche bun

Mediterranean Veggie Wrap 18

spinach tortilla, edamame salad, feta cheese, roasted vegetables, spinach, lemon oregano aioli, tortilla chips, salsa

Add Chicken 8 Add Fish 10 Shrimp 10

Classic Burger & Fries 25

Cheddar, bacon, tomato, lettuce, pickle, brioche bun

Teriyaki Chicken Sandwich & Fries 22

Chicken, orange teriyaki mayo, pepper jack, charred pineapple, lettuce, pickle, brioche bun

Ahi Poke Bowl 26

Daikon, carrot, radish, cucumber, seaweed, tobiko, sriracha aioli

LOCAL FAVORITES

Kalbi Ribeye Steak 42

fried rice, kimchee, seasonal vegetables

Crab Crusted Salmon 40 potato puree, seasonal vegetables, sesame butter

Salt & Pepper Shrimp 36

furikake rice, seasonal vegetables

Farmers Veggie Pasta 28

mixed mushrooms, spinach, broccoli florets, red bell pepper, shallots, herbs, parmesan cheese, marinara sauce

Fisherman's Basket 42

beer battered mahi mahi, shrimp, calamansi tartar mayo, coleslaw

Surf & Turf 48

chimichurri rib eye steak, island fish, mashed potato, seasonal vegetables, lemon butter sauce

Torikatsu 28

panko crusted chicken, jasmine rice, seasonal vegetables, coconut curry sauce

Fish of The Day MP: *Our culinary team's nightly creation*

SWEETS

Tiramisu Classic 10

classic tiramisu with cheese mousse, dark chocolate, chocolate sauce

Lemon Raspberry 10

lemon mousse, sponge cake, white chocolate curls, strawberry couls

Fudge Brownies 8

Chocolate Burst and Berries 15

vanilla ice cream, chocolate sauce

Cheese Cake with Strawberry Sauce 10

whipped cream & berries

Fruit Cup 10

pineapple, watermelon cantaloupe

Prime Rib Special

(Friday & Saturday)

Pre-fix 4 Course Menu 65

Paired With Wine Tasting 25

A 20% gratuity will be added to parties of 6 or more and is distributed entirely to staff. Prices are subject to prevailing tax. For any concerns regarding food allergies, please alert your server prior to ordering. Above items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

KUKUI'S BEVERAGE

SERVED NIGHTLY 4:30pm - 9:00pm



ROYAL SONESTA
KAUA'I RESORT

KALAPAKI COCKTAILS 14.50

Ultimate Mai Tai

white rum, orange curacao, blend of tropical juice with dark rum float

Pina Colada

white rum, pina colada mix

Lava Flow

White rum/ Banana Colada with Strawberry Swirl

Lilikoi Margarita

Tequila, triple sec, passion fruit, sweet & sour with li hing mui rim

Guava Mule

tito's vodka, Lime, guava juice, ginger beer

Bonsai Blossom

blended strawberry puree, midori, white rum, sweet & sour

Kalapaki Punch

Midori, coco rum, pineapple juice on the rocks

Kukui's Cooler

Vodka, grand marnier, with cranberry citrus coolers

PREMIUM COCKTAILS 16

Kalapaki Breeze

Amaretto, malibu rum, cranberry, pineapple

Aupaka Mudslide

Vodka, baileys, kahlua, ice cream

Nukulele

Tequila/Coco Rum/Passion/Pineapple/Peach Schnaps/Guava Juice

"Original Tai Chi"

assorted rums, fruit juice with dark rum float

KUKUI'S SIGNATURE COCKTAILS 16

THE CLASSICS

French 75

hendrick gin, cointreau, splash of champagne & lemon juice

Manhattan

Whiskey, sweet vermouth, splash of maraschino juice

Passion Martini

hendricks gin, cointreau, prosecco, lemon juice, passion fruit juice

Lemon Drop

smirnoff vodka, sweet n sour, lemon, sprite

Classic Gin Martini

beefeater gin, dry vermouth bitters, lemon twist or olive garnish

HAWAIIAN DRAFT BEER

Kona Longboard, Kua Bay-IPA, Modelo, Michelob Ultra

12oz - \$8

20oz - \$10

HAWAIIAN CRAFT CAN BEER

Please ask your server for daily Hawaiian can craft can beer

DOMESTIC AND SELTZER 7

Michelob Ultra, Bud Light, Budweiser, Bud Light, Seltzer, Odouls

IMPORT BEERS 8

Heineken, Corona, Stella

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