

# HEAVENLY

ISLAND LIFESTYLE



## About Menu Icons

Gluten-Free, Vegan, and Gluten-Free & Vegan items are identified with icons.  
Please ask your server if you have any questions.



Gluten-Free



Vegan



Gluten-Free & Vegan



# Dinner

4:00 pm -

## APPETIZERS

**FRESH AVOCADO GUACAMOLE \$12.5**   
 フレッシュ・アボカド・ワカモレ  
 with purple sweet potato chips and tortilla chips.

**BAKED BRIE CHEESE CROSTINI \$9.5**  
 ベイクド・ブリーチーズ・クロスティーニ  
 with prosciutto, honey, and nuts.

**FRIED CHICKEN WINGS \$15.5**  
 フライドチキンウイング  
 Spicy buffalo / Salt & vinegar / Garlic honey

**FRENCH FRIES**  
 フレンチフライ  
 Salt or Garlic \$7.5 / Truffle & cheese \$9

**GRILLED ITALIAN SAUSAGE \$15**  
 グリルド・イタリアンソーセージ  
 Served with lentil bean salad.

**GARLIC SHRIMP (5pc) \$15**  
 ガーリックシュリンプ  
 Appetizer 5pc garlic shrimp with mixed green salad.

**FLAT BREAD PIZZA \$14**  
 フラットブレッドピザ  
 Basil pesto & Mozzarella & arugula salad  
 Four cheese  
 Smoked salmon & spinach

## SALAD

**ORGANIC CARROT SALAD \$7**   
 オーガニック キャロットサラダ

**BEETS PAPAYA ARUGULA SALAD \$12**   
 ビーツ・パパイア・ルッコラサラダ

**ISLAND COBB SALAD \$20**   
 アイランド・コブサラダ  
 Topped with chicken, crispy bacon, avocado,  
 hard boiled egg, bell pepper, local tomato and  
 blue cheese. Served with original cobb dressing.

## ISLAND LOCAL FAVORITES

### HEAVENLY'S LOCOMOCO \$27

ヘブンリーズロコモコ

10-Grain rice with topped with green beans, lentil beans, broccolini, organic carrots, local beef patty, ginger soy glaze and apple dressing.

### HAINANESE CHICKEN RICE \$25

ハイナン・チキンライス

Steamed chicken thigh, sweet chili sauce, homemade ginger soy sauce, cilantro, mixed green.

### CLASSIC GARLIC SHRIMP PLATE \$26

クラシック・ガーリックシュリンプ・プレート

7pc Shrimp sauteed in garlic butter served with furikake topped rice and mixed greens.

### SUPREME LOCO MOCO \$27

シュプリーム・ロコモコ

Two mouth-watering patties of Kobe-style beef on short grain rice, demi glaze sauce with mushroom & onion. Topped with two sunny side up eggs.

### YUZU MISO AHI POKE BOWL \$27

ゆず味噌・アヒ・ポキボウル

Topped with pickled cucumbers, seaweed salad, sea asparagus, pickled daikon, edamame & fried tofu. Served with yuzu miso shoyu.

## BOWLS, NOODLES & COMFORT PLATES

### PHO NOODLE

フォーヌードル

Chicken \$22 / Ox tail \$28

### ORGANIC TOMATO NAPOLITAN SPAGHETTI \$21

オーガニック トマト ナポリタン・スパゲッティ

local egg omellette with bacon, bell peppers, onions, organic tomato ketchup sauce. Top off parmegiano cheese.

### MAHI-MAHI FISH TACOS \$23

フィッシュ・タコス

Mahi-mahi fish with white corn tortilla(3pc), cabbage, cilantro, lime, mexican cheese and salsa.



### SHRIMP GREEN PENNE \$25

シュリンプ・ジェノバ・ペンネ

Fresh penne pasta from ONDA PASTA & PROVISIONS. Home made basil pesto sauce, tomato, shrimp, parmesan cheese, micro green.

### RAINBOW FALAFEL SALAD BOWL \$23

レインボー・ファラフェル・サラダボウル

Falafel, spring mix, organic hummus, cucumber, clove sprout, carrots rapées, tomato, guacamole, red cabbage cilantro, carrot dressing.



## STEAK & PREMIUM PLATES

### SURF 'N TURF 6oz BEEF STEAK & GARLIC SHRIMP \$29

サーフ・ターフ 6oz ビーフステーキ & ガーリックシュリンプ

6oz beef steak, 2pc garlic shrimp, onion, potato, homemade truffle butter sauce.

### US WAGYU BEEF CHEESE BURGER \$24

US 和牛・チーズバーガー

4oz wagyu beef patty, brioche bun, cheese, tomato, onion, lettuce, pepper aioli sauce, french fries.

### US RIBEYE STEAK AND FRIES 8oz \$40

US リブアイステーキ & フライ 8oz

8oz us ribeye and fries.

served with homemade truffle butter sauce.

Heavenly

## ALOHA 'AINA Prix Fixe \$40

Please select one item from each course.

各コースからお好きなお料理を1品ずつお選びください

### First Course

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**Beets, papaya, arugula salad**

ビーツ・パパイア・ルッコラサラダ

**Island green salad**

アイランド・グリーンサラダ

**Fresh avocado guacamole**

フレッシュ・アボカド・ワカモレ

**Baked brie cheese crostini**

ベイクド・ブリーチーズ・クロスティーニ

### Second Course

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**Heavenly's LOCOMOCO**

ヘブンリーズ ロコモコ

**Yuzu miso ahi poke bowl**

ゆず味噌・アヒ・ポキボウル

**Shrimp green penne**

シュリンプ・ジェノバ・ペンネ

**Garlic shrimp plate**

ガーリックシュリンプ・プレート

**Surf 'n turf 6oz beef steak & garlic shrimp**

サーフ・ターフ 6oz ビーフステーキ & ガーリックシュリンプ

**US ribeye steak and fries (+\$15)**

US リブアイステーキ & フライ

### Third Course

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**Kona coffee tiramisu**

コナコーヒー・ティラミス

**Big Island ginger creme brûlée**

ジンジャー・クレームブリュレ

**Coconut & pineapple parfait**

ココナッツ・パイナップル・パフェ

**Kona coffee affogato**

コナコーヒー・アフオガード

**Mini acai bowl (Mixed berry / Hawaiian)**

ミニアサイボウル (ミックスベリー / ハワイアン)



# Dessert

*Save room for something sweet!*

## KONA COFFEE TIRAMISU \$10

コナコーヒー・ティラミス

Mascarpone cheese, Kona coffee, kalua, biscuit, heavy cream, cacao powder & cacao nib.

## KONA COFFEE AFFOGATO \$11

コナコーヒー・アフオガード

Vanilla ice cream with double shots of espresso.

## BIG ISLAND GINGER CREME BRÛLÉE \$10

ジンジャー・クレームブリュレ

Local egg, custard with Big Island ginger & caramelized sugar.

## LAPPERT'S ICE CREAM 1Scoop \$5.5 / 2Scoop \$10

ラパーツ・アイスクリーム

Vanilla beans / Chocolate / Coconuts



## FRENCH TOAST マノア・ハニー・フレンチトースト

Locally made sweet bread topped with Manoa honey & a side of organic vanilla whipped cream.



## HAWAIIAN FRUIT \$23

ハワイアン・フルーツ

Papaya, pineapple, banana.

## FRESH BERRY BERRY \$23

フレッシュ・ミックスベリー

Strawberry, blueberry, banana.

## CHOCOLATE BANANA \$22

チョコレート・バナナ

Banana, chocolate sauce, cacao nib.

## PROSCIUTTO & PAPAYA with Ricotta Cheese Sauce \$22

生ハムとパイアヤのリコッタチーズ

Prosciutto, crispy prosciutto, papaya, ricotta cheese sauce.

## PINK GUAVA SWEET BREAD BERRY FRENCH TOAST \$22

ピンクグアバ・スウィートブレッド・ベリーフレンチトースト

Guava pink sweet bread topped with Manoa honey and side of vanilla whipping cream, strawberry, raspberry, black berry, strawberry cream sauce, pistachio.

## ACAI BOWL アサイボウル



### COCONUT BOWL \$18

ココナッツ・アサイボウル

Papaya, pineapple, corn flakes, coconut cream mousse, honey and granola.

### MIXED BERRY \$17

ミックスベリー・アサイボウル

Strawberry, blueberry, banana, honey and granola.

### HAWAIIAN FRUIT \$17

ハワイアンフルーツ・アサイボウル

Pineapple, papaya, banana, honey and granola.

## PARFAIT パフェ

### STRAWBERRY \$11

ストロベリー・パフェ

Strawberry sauce, corn flakes, fresh strawberry, whipped cream, vanilla ice cream.

### COCONUT & PINEAPPLE \$12

ココナッツ・パイナップル・パフェ

Coconut sauce, corn flakes, fresh pineapple, whipped cream, coconut ice cream, pineapple sauce.

### CHOCOLATE \$10

チョコレート・パフェ

Chocolate sauce, corn flakes, banana, Oreo, whipped cream, vanilla ice cream cacao nib.

# Heavenly Waikiki Party Plan



The perfect space for casual gatherings with family and friends.  
From after-wedding parties to special get-togethers,  
we offer flexible menu options to fit your occasion. Please ask our staff for details.

## Waikiki Garden Buffet / \$45 per person

A light and vibrant buffet featuring local island vegetables and comforting favorites, perfect for casual gatherings.

### Menu

- Organic green salad
  - French fries
  - Steamed chicken
  - Beef garlic rice
- Island local veggie tapas (5-7 Item)
1. Purple sweet potato & cauliflower
  2. Long beans & mac nuts
  3. Organic carrot râpeé
  4. Pineapple & jalapeño pickles
  5. Okra namul
  6. Eggplant
  7. Cabbage coleslaw
  8. Honey lemon tomato

## Heavenly Harvest Buffet / \$60 per person

A satisfying island-style buffet with grilled ribeye, garlic shrimp, and fresh local vegetables for a memorable celebration.

### Menu

- Island Cobb salad
  - Fish and chips
  - Garlic shrimp
  - Beef ribeye steak
  - Penne tomato sauce
- Island local veggie tapas (5-7 Item)
1. Purple sweet potato & cauliflower
  2. Long beans & mac nuts
  3. Organic carrot râpeé
  4. Pineapple & jalapeño pickles
  5. Okra namul
  6. Eggplant
  7. Cabbage coleslaw
  8. Honey lemon tomato

## Aloha Earth Buffet / \$60 per person

A fully plant-based island buffet highlighting seasonal vegetables and fresh, natural flavors.



### Menu

- Organic green salad
  - Falafel fritter
  - Vegan fried chicken
  - French fries
  - Penne tomato sauce
- Island local veggie tapas (5-7 Item)
1. Purple sweet potato & cauliflower
  2. Long beans & mac nuts
  3. Organic carrot râpeé
  4. Pineapple & jalapeño pickles
  5. Okra namul
  6. Eggplant
  7. Cabbage coleslaw
  8. Honey lemon tomato
- Black truffle and organic mushroom toast

\* The menu is an example and is subject to change. Please inform us of any allergies or special requests.

### Minimum spend (excluding tax and gratuity)

- Lanai or inside \$2000 (minimum 20 guests)
  - All restaurant \$3000 (minimum 40 guests)
- \$45 / \$60 + 3drink tickets \$15 per person

### Available slots

- 3:00pm - 6:00pm (Special discount minimum \$500 off)
- 4:00pm - 7:00pm
- 5:00pm - 8:00pm
- 6:00pm - 9:00pm

