

STARTERS

KING CRAB BRUSCHETTA

roasted kamuela tomatoes, smashed avocado, ricotta salata, grilled olive bread, white balsamic-tomato vinaigrette. 14.00

BRAISED PORK BELLY & SEARED SCALLOPS

pickled watercress, lilikoi brown butter. 14.00

COLD SMOKED SALMON

green apple-fennel salad, crème fraîche, hawaiian salt lavosh, avruga caviar. 12.00

BARBECUED TIGER PRAWNS

grilled avocado, shaved maui onions, citrus-beet gazpacho, ricotta salata. 14.00

PAN-ROASTED CALAMARI

red bliss potato, piquillo pepper, red onion, charred hamakua springs tomato vinaigrette. 12.00

BRIE AGNOLOTTI

toasted marcona almonds, caramelized apples, golden raisins, balsamic brown butter. 12.00

SOUP & SALAD

SOUP OF THE EVENING

seasonal soup, poured tableside. 12.00

KAHUKU CORN CHOWDER

celery, potato, chive. cup. 5.00 bowl. 7.00

ROASTED BEET SALAD

sonoma goat cheese fritter, maui watercress, waialua asparagus, quinoa, walnut vinaigrette. 12.00

ISLAND TOMATO & TOFU SALAD

shaved maui onions, peach balsamic, thai basil oil, micro shiso. 12.00

MARIPOSA SALAD

ko'olau mountain greens, shaved fennel, maui onions, kamuela tomatoes, white balsamic vinaigrette. 10.00

A surcharge will be added to shared plates

For parties of 5 or more adults, a 20% service charge will be added

Water service provided upon request

MAIN SELECTIONS

SEARED DIVER SCALLOPS

lilikoi butter, squid ink risotto, pancetta, sautéed beet leaves. 29.00

TIGER PRAWNS "PAELLA"

israeli couscous, linguça, clams, mussels, bay scallops, calamari, tarragon rouille. 32.00

ONAGA

hawaiian red snapper, manila clams, fennel, olives, braised greens, golden tomato broth. 30.00

RIBEYE STEAK

all natural beef, fontina mashed potatoes, sautéed spinach, red wine butter. 32.00

ROASTED PORK CHOP

smoked mozzarella, hamakua mushroom barley, balsamic grilled peach, in-house bacon, roasted shallot-porcini jus. 27.00

GRILLED BEEF TENDERLOIN

gorgonzola polenta fries, local haricot vert, fresh porcini and pinot noir demi. 36.00

GRILLED AUSTRALIAN LAMB CHOPS

chickpea-yogurt crust, fingerling potato mash, grilled spring onion, pomegranate-port wine sauce. 36.00

LOBSTER SPAGHETTINI

maine lobster meat, spinach, leeks, smoked golden tomatoes, garlic-saffron clam sauce. 29.00

PAN-ROASTED KING SALMON

spinach-ricotta gnocchi, escarole, rock shrimp, pancetta, charred mauui onion vinaigrette. 27.00

Marc Anthony Freiberg, Chef de Cuisine

Tell us how we are doing

Kevin Garvin, Vice President Food Services

214-573-5371 or kevin_garvin@neimanmarcus.com

We accept Neiman Marcus, Bergdorf Goodman, VISA, MasterCard, American Express and JCB credit cards, cash and checks


Ala Moana