MANTA

curated plates inspired by the pacific rim with ingredients that are

SUSTAINABLE | SEASONAL | LOCAL

APPETIZERS

COLD

gf WILD CAUGHT AHI SASHIMI
pickled ogo | ume vinaigrette
ponzu | herb oil
32

BEEF TARTARE
lowline beef | capers
cornichon | egg yolk | mk caviar
28

MANTA OYSTERS gf | s
meyer lemon
passion fruit mignonette
36 | Half Dozen

SEAFOOD PLATTER gf | s
lobster tail | kaua'i prawns | scallops | poke
oysters | snow crab | sashimi | yuzu aioli | wasabi soy
wasabi cocktail | passion fruit mignonette
240

HOT

AHI KATSU
pineapple salsa
soy mustard butter sauce
32

s UNI PASTA
hokkaido uni | lardo | parma ham
48

s TARRAGON SCALLOP RAVIOLI
mk caviar | butter | pipinola shoots
45

FRIED BRUSSELS SPROUTS v+
preserved meyer lemons | fennel
white balsamic | li hing powder
26

SWEET PRAWNS & SCALLOPS s
yellow thai curry | ali'i mushrooms
45

ISLAND TOMATO SOUP v
baby panzanella | extra virgin oil
22

SALAD

MANTA CAESAR
white anchovy | black garlic caesar dressing
focaccia crouton | shaved reggiano
23

gf KAMUELA KALE SALAD
garden beet | goat cheese
yuzu vinaigrette
26

WAIMEA SPRING MIX SALAD
shaved garden carrots | radish
'ulu croutons | sherry vinaigrette
22

BURRATA SALAD gf
radicchio | papaya | tomato
parma ham | papaya seed dressing
28

- signature dishes gf - gluten free s - contains shellfish v - vegetarian v+ - vegan df - dairy free

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. A service charge of 19% will be added for all parties of 6 or more and distributed in its entirety to your party's service team. **Please let your server know of any dietary restrictions or allergies.**

Chef de Cuisine, **Bryan Nagao** | BNagao@MaunaKeaBeachHotel.com
General Manager, **Kiley Nakagawa** | KNakagawa@MaunaKeaBeachHotel.com

OCEAN

SEARED WILD CAUGHT HAWAIIAN AHI

kekap beurre rouge | hilo sweet potato purée
chili coconut crunch | island grown veggies

65

KONA KANPACHI

sweet soy | yuzu
wasabi gnocchi | oyster mushroom

65

gf LEMON BUTTER ROASTED HAWAIIAN CATCH

radish caper slaw | amazake-shiso
baby tatsoi | oyster mushrooms

MP

MACADAMIA CRUSTED MAHI-MAHI

pipinola | mauna kea shiitake | tomato salad
saikyo-yuzu miso | herb oil

63

ISLAND BOUILLABAISSE

kona prawns | scallops | kona kanpachi | clams | cold water lobster

88

RANCH

gf PARKER RANCH BEEF TENDERLOIN ALA "BISTEK"

ox-tail marmalade | sweet onion
beef tallow rice | calamansi sauce

67

DRY AGED DUROC PORK CHOP gf

island smoked meat | eggplant
tomato | olives | poha chutney

65

gf CEDAR CREEK PRIME RIBEYE

shiitake mushrooms | potato purée
café de paris butter | garden greens

80

BLANQUETTE PUNA CHICKEN BREAST gf

ali'i mushrooms | 'ulu | romaine

56

GRILLED COLORADO DOUBLE LAMB CHOPS gf

lamb sausage | ali'i mushrooms | 'ōhelo berries | vanilla scented parsnip | lamb Jus

81

GARDEN

gf | v+ FORGOTTEN ZUCCHINI

island vanilla scented baby carrots | 'ulu
beluga lentils | hilo palm hearts

52

KABOCHA RAVIOLI

ricotta cheese | arugula
reggiano cream sauce

41

TOFU v+

eggplant | caponata | chili garlic crunch

48

ENHANCEMENTS

GRILLED CHICKEN BREAST gf

30

KAUA'I PRAWNS gf | s

30 | 4 pieces

LOBSTER TAIL s

butter roasted | drawn butter

48

FRESH CATCH

40

SIDES

gf | v broccolini | gf bok choy | gf | v potato purée | gf | v mix mushrooms | gf creamed corn

15

DISCOVER THE FLAVORS OF OUR
'ULU GARDEN

This garden icon denotes preparations featuring ingredients freshly harvested from our resort's garden, reflecting our unwavering commitment to utilizing the most sustainable, flavorful, and nutritious produce available, even if it means growing it ourselves.

COMMUNITY PARTNERS

Adaptations, Big Island Goat Dairy, Blue Ocean Mariculture, Fresh Island Fish, Hamakua Meat Processing, Hirabara Farms, Ho Farms, Honoka'a Chocolate Company, Kawamata Farms, Kekela Farms, Kona Fish, Kohala Food Hub, Makili Farms, Marine Agrifuture, Mauna Kea Mushroom Company, McCall's Farm, OK Farms, Parker Ranch, Peter's Omega Farms, Punachicks Farm