



MANTA

curated plates inspired by the pacific rim with ingredients that are
SUSTAINABLE | SEASONAL | LOCAL

PĀ LI'ILI'I

SMALL PLATE

 v PLUMERIA BREAD

flaky | buttery | rosemary | black rosemary salt

15

v CREAM OF TOMATO SOUP

burrata cheese crostini

19

gf | df | v BABY ROMAINE LETTUCE

belgian endive | kamuela mushroom
waimea tomato | whole grain mustard

19

gf | v BEET ROOT SALAD

puna goat's cheese | parsley
waimea tomato | cucumber
myers lemon dressing

20

 gf BURRATA SALAD

hearts of palm | 3 y/o iberico ham | radicchio
papaya | papaya seed vinaigrette

20

gf CRISPY BRUSSELS SPROUTS

apple smoked bacon | rosemary
bleu cheese | yuzu

16

HAMACHI CRUDO  gf | df

lime fingers | jalapeno oil | yuzu kosho

29

MANTA SASHIMI gf | df

kona kampachi | local tuna | saikyo miso
shiso | mustard cabbage

30

SQUID INK UDON s

kaua'i prawns | myers lemon zest
cherry tomato

38

UNI PASTA  s

36 month iberico ham
lardo di colonnata

39

TARRAGON SCALLOP RAVIOLI  s

caviar | butter | pipinola shoots

39

SHANGHAI LOBSTER  gf | s

garlic | chili | capers | vin juane wine

58

KONA ABALONE gf | s

foie gras | sansho peppers | ponzu

39

MANTA

PĀ NUI LARGE PLATE

gf | df | v **BATIK CURRY**
pumpkin | bok choy
eggplant | 'ulu | mushrooms

52

 **MAC-CRUSTED MAHI-MAHI**
pipinola | big island shiitake | tomato
pineapple jus | herb oil

62

 gf **KONA KAMPACHI MEUNIÈRE**
braised romaine | saffron puree | capers
parsley | myers lemon | tomato | butter

65

gf | s **FRESH CATCH**
kaua'i prawns | warabi | tomato
sauce maitaise | roasted bone jus

68

GRILLED PUNA  gf | df
CHICKEN BREAST

chayote chutney | kabocha pumpkin puree
broccolini | roasted chicken jus

52

OREGON LAMB CHOPS gf | df

big island merguez sausage | artichoke
asparagus | shiitake mushroom
ulu | piquillo sauce

65

**PENNSYLVANIA DUTCH
VEAL CHOP** gf

potato puree
morel cream sauce

70

PRIME FILET  gf

mole | chimichurri | elote
fondant potato

75



HĀHĀLUA

hā.hā.lua | noun

manta ray

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

*Consuming raw or undercooked meats, poultry, seafood shellfish
or eggs may increase your risk of foodborne illness. A service
charge of 18% will be added for all parties of 6 or more.

Please let your server know of any dietary restrictions or allergies.

Chef de Cuisine, **Bryan Nagao**
BNagao@MaunaKeaBeachHotel.com

General Manager, **Monte Kusilek**
BKusilek@MaunaKeaBeachHotel.com