Weekly Lunch Special: India  
Two Weeks Feb 20th only, Feb 25th-28th

For reservations, call 934-2591.  Open 11:00 am - 1:00 pm

Entrée  (Includes Appetizer & Soup) ……. $17.95

Entree Duo

- Lamb Korma, Murgh Makhani:
  Tomato and Onion Relish, Cucumber Raita
  Saffron Rice

Appetizer

- Goan-Style Shrimp Curry
  Raita

Prelude

- Phyllo Samosas
  Potato - Mushroom
  Green Mango Chutney

Dessert ……. $4.00

- Saffron & Cardamom Kulfi
  Toasted Almond and Cardamom

In our goals towards supporting local farmers, farm to table, and sustainability, we proudly serve produce and herbs grown by our Hawai‘i Community College Agriculture and Mahi‘ai programs.
Weekly Lunch Special: US South
Tuesday-Friday / February 11-14, 2020

For reservations, call 934-2591. Open 11:00 am - 1:00 pm

Entrée (Includes Appetizer & Soup) ....... $18.95

Entree

- Chicken “2 Ways”:
  Southern Fried Chicken & Buttermilk Poached Breast
  Sausage Milk Gravy, Garlic Mashed Potatoes
  Maple Orange Glazed Carrots, Okra Fritter

Appetizer

- “Po Boy”
  Beer Battered Shrimp, House Made Bacon Aioli
  Balsamic Reduction

Salad

- Black Eyed Pea Salad
  Roasted Shallot, Onion & Bell Peppers
  Crispy Lardons & Honey-Cider Vinaigrette

Dessert ....... $4.00

- Classic Bread Pudding, Bourbon Sauce
  Peach Ice Cream

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Weekly Lunch Special: Mexico
Tuesday-Friday / February 4-7, 2020

For reservations, call 934-2591. Open 11:00 am - 1:00 pm

Entrée (Includes Appetizer & Soup) ....... $15.50

Entree

● Tamales Two Ways:
  Pork en Mole Amarillo, Oaxacan Mole Verde
  Poblano Chili and Queso, Chipotle Salsa
  Refried Pinto Beans

Appetizer

● “Tarta de Queso”
  Salsa Fresca, Tortilla “Totopos”

Soup

● Sopa de Lima

Dessert ....... $4.00

● Chocolate Chipotle Caramel Cake

Special Drink ....... $2.50

  Mock Margarita

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Weekly Lunch Special: Peru
Tuesday-Friday / January 28 - 31, 2020

For reservations, call 934-2591. Open 11:00 am - 1:00 pm

Entrée  (Includes Appetizer & Soup) ........ $18.75

Entree

- Duo of Classic Street Food
  Roasted Chicken Aji de Gallina & Papas Rellenas
  Roasted Root Vegetable

Prelude

- Duo
  Scallop & Shrimp Ceviche & Tomato Lime Granite
  Potatoes a la Huancaina

Appetizer

- Tiradito
  Striped Marlin, Aji Amarillo, Hominy, Cilantro oil

Dessert ........ $4.00

- Gingerbread Roulade
  Dulce de Leche Cream Filling, Lemon Sauce

In our goals towards supporting local farmers, farm to table, and sustainability, we proudly serve produce and herbs grown by our Hawai‘i Community College Agriculture and Mahi‘ai programs.
Weekly Lunch Special: Caribbean
Wednesday-Friday / January 22 - 24, 2020

For reservations, call 934-2591. Open 11:00 am - 1:00 pm

Entrée (Includes Appetizer & Soup) ....... $16.70

Entree

- Jamaican Jerk Chicken
  Garlic Rice, Chayota Salad, Spicy Cabbage Picklese

Appetizer

- Coconut Shrimp
  Fruit Mojo de Ajo

Soup

- Caribbean Potato Soup

Dessert ....... $4.00

- Duo of Fruit Sorbet
  Coconut & Lime
  Vanilla Rum Banana Fitter

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