

WINE DINNER

March 6, 2025 | 5:30-8:00pm

XIAO LONG BAO

pork | kauai shrimp | XO sauce
Paired with Rombauer St. Lucia Pinot Noir

LOMI OI'O

o'io | opihi | scallions | bonito flakes | fried ogo
shrimp chips
Paired with Rombauer Carneros Chardonnay

BEEF KINILAW

grilled prime filet | coconut milk | calamansi
thai basil | hawaiian chili pepper
Paired with Rombauer Cabernet Sauvignon

GRILLED TAKO

kalaheo watercress salad | ginger chimichurri
watermelon radish
Paired with Rombauer Sauvignon Blanc

SOUS VIDE DUCK BREAST

'ulu hash | lemon miso choi sum
orange tamarind duck jus
Paired with Rombauer Sauvignon Blanc

UNI CREME BRULEE

Paired with Rombauer Zinfandel

Curated by
Chef Turquoise Santos | Jagger McMillin



Must be 21 years of age or older

\$204 inclusive of tax & gratuity
Kamaaina 15% off with HI State ID

GRAND | HYATT

KAUAI RESORT & SPA