



## STARTERS

### PACIFIC OYSTERS\* \$7pc

yuzu kosho vinaigrette, tobiko, shiso oil

### SHRIMP COCKTAIL 22

tomato wasabi sauce, celery, charred lemon

### PRIME RIB EYE POKE\* 26

daikon, grated ginger, bean sprouts  
smoked ponzu, fried garlic, green onion

### PORK BELLY BAO BUN 17 *kpc*

crispy bao bun, pickled red onions, guava hoisin  
salted cucumber, green onion

### JUMBO LUMP CRAB CAKE 18 *kpc*

herb salad, calamansi vinaigrette  
zesty remoulade

### KONA KAMPACHI\* 19

crispy gyoza, soy syrup, wasabi aioli, chive,  
tobiko

### KPC LIMU POKE\* 18

big eye tuna, inamona, ogo, kula onions, tsuku-  
dani avocado puree, taro lavosh

### MAUI ONION SOUP 15

french baguette, smoked gruyere gratine  
italian parsley

## SEAFOOD TOWERS *kpc*

Enjoy an array of offerings  
from the Pacific

Keahole Lobster, Tiger Prawns  
Ahi Poke, Pacific Oysters, King Crab  
1-2 GUESTS | 85

Keahole Lobster, Tiger Prawns  
Ahi Poke, Pacific Oysters, King Crab  
Seafood Salad  
3-4 GUESTS | 145

*accompanied by charred lemon, wasabi  
tomato sauce, yuzu kosho vinaigrette*

## SALADS

### TOMATO & BEETS 18 *kpc*

yuzu shiso ranch, avocado mousse, celery  
watermelon radish, cured egg yolk

### WEDGE SALAD 17

baby romaine, iceberg, hamakua medley tomato  
crispy prosciutto, avocado puree, gorgonzola  
blue cheese dressing, grated egg

### CAESAR\* 18

hirabara farms baby romaine, garlic patis aioli  
taro sticks, hamakua medley tomato, avocado  
grana padana

### HIRABARA FARM BABY GREENS 17

radish, cucumber, baby carrot, palm heart  
hamakua medley tomato, shaved fennel  
lilikoi ume vinaigrette



## FEATURED PURVEYOR

*Allow us to help share their story*



*kpc* Signature Item

Gluten Free

Vegetarian

Hawaii State Tax will be applied. 18% gratuity will be added for parties of 6 or more.

\*Item may be raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.



## SEAFOOD

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**GINGER MONCHONG\*** 52 *kpc*  
cilantro, carrot, green onion, kabayaki, peanut oil sushi rice cake

**SEARED DIVER SCALLOPS\*** 48   
lobster dashi butter, edamame, smoked salmon roe, lomi tomato

**SEAFOOD BOUILLABAISSSE** 65  
kona kampachi, mussels, clams, shrimp  
keahole lobster tail, saffron fennel broth  
rouille crostini

**TWO POUND KEAHOLE LOBSTER M.P.**   
grilled or steamed, broccolini, charred lemon  
drawn butter

**MISO MARINATED SEABASS\*** 49   
waimea sweet corn, ali'i oyster mushrooms  
yuzu carrot puree, broccolini

**MAHI MAHI LAU LAU\*** 47  
grilled mahi, molokai sweet potato gnocchi  
taro leaf puree, bok choy, lomi tomato

## ENHANCEMENTS

*to compliment any main course selection*

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KEAHOLE HALF LOBSTER TAIL 23

PRAWN SCAMPI 20

OSCAR STYLE 19

## SIDES

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MAC & CHEESE 11

BROCCOLINI 13

ISLAND FRIED RICE 13

BEER BATTERED MAUI ONION RINGS 12

MUSHROOMS & ONION 14

POMMES PUREE 10

CRISPY BRUSSELS SPROUTS 14 *kpc*

SAUTÉED SEASONAL GARDEN VEGETABLES 12

## ENTREES

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**ORGANIC CHICKEN\*** 42  
kabocha pumpkin, charred romanesco  
maitake mushroom, chicken veloute

**DOUBLE LAMB CHOPS\*** 60  
roasted kula onion puree, asian chimichurri  
herb fingerling potatoes, roasted garlic jus

**"KALBI" BEEF SHORT RIBS** 48 *kpc*  
kimchi cucumber, pickled daikon  
garlic potato salad, gochujang vinaigrette

**MUSHROOM RAVIOLI** 40   
porcini & portobello, baby spinach, kula onions,  
ulu cream, ali'i oyster mushrooms, basil oil  
roasted hamakua tomatoes

## STEAKS

### KPC's Chophouse Selections

8oz CENTER CUT FILET MIGNON\* 59

14oz PRIME NEW YORK\* 65

18oz DURHAM RANCH PRIME  
COWBOY RIB EYE\* 76  
*21 Day Dry Aged*

#### SAUCIER SELECTIONS

*select one*

MAUI ONION DEMI-GLACE  
BÉARNAISE   
HOLLANDAISE   
BONE MARROW BUTTER   
ASIAN CHIMICHURRI   
BLACK GARLIC DEMI-GLACE

**ADDITIONAL SELECTIONS** 4

Jessica Vallente  
restaurant manager  
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Dayne Tanabe  
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