



SHARE THE STARS

By Reservation Only
(Dial 54 for reservations)

- Kalua Pork Flautitas
- Samosas
- Coconut Lobster Bisque
- Garden Isle Salad
- Asian Chopped Salad
- Hawaiian Salt & Garlic Rubbed Prime Rib

LUAU

Join us on a cultural journey

- Mixed Isle Greens
- Fresh Fruit
- Maui Onion & Tomato Salad
- Lomi Lomi Salmon
- Poi
- NY Steak
- Chicken Breast
- Kalua Pork
- White Rice

Our concierge will be happy to arrange your dining reservations or call 240 6456.

GLUTEN FREE *dining*

A Gluten Free Dining Guide For Grand Hyatt Kaua`i Resort & Spa



A Hawaiian Classic.

DONDEROS

Dinner

Sauteed Calamari	6
Manila Clams	6
Gamberoni Alla Diavola	7
Carpaccio Di Carne	6
Lamb Skewer	6
Cured Meats	5
Eggplant Involtini	6
Minestrone	7
Zuppa Di Giorno	6
Asparagi Salad	6
Arugula and Roasted Beet Salad	8
Caesar Salad	7
Verde Mista	6
Risotto Ai Funghi Di Bosco	12
Risotto Quattro Formaggi	15
Risotto All Anatra	12
Gamberoni Alla Biavola Risotto	16
Bistecca	34
Pesce Di Stagione Con -	
Carciofi Barigoule	32
Capesante	33
Petto Di Pollo	33
Pesce Spada Al Salmoriglio	32

SEAVIEW TERRACE

Breakfast & Dinner

Pipikaula Nachos	16
Vegetarian Lettuce Wrap	16
Kalbi Style Beef	25
Organic Goat Cheese Salad	13
Chips and Salsa	12
Tropical Smoothies	10
Sesame Cured Ahi Tuna	19
Spicy Shrimp Cocktail	15
Caesar Salad w/o Croutons	13
Angus Burger w/o Bun	17

STEVENSONS LIBRARY

Cocktails & Appetizers Sushi Friday - Monday

Edamame	10
Spicy Local Style Poke	18
Sunomono	17
Sashimi (w/o Soy Sauce)	18
Spicy Tuna Roll	16
Thai Hamachi	16
Tropical Salmon Roll	18
Rainbow Roll	24



YUM CHA

Dinner

Wok Seared Edamame	8
Ahi Poke	14
Chinese Peanuts	7
Kalbi Beef Skewers	13
Summer Rolls	14
Drunken Chicken	14
Ginger Chicken Salad	9
Watercress Salad	9
Som Tam Papaya Salad	9
Tempura Vegetables	14
Chilled Soba Noodles	14
Pad Thai Noodles	14
Don Buri Chicken, Pork	18
Mandarin Chicken	18
Wok Fried Lobster & Prawns	32
Whole Island Fish	38
Szechuan Peppered Prime Beef	20
Assorted Ice Creams	9
Green Tea Brule	7
Fried Banana & Jackfruit Turon	7



Gluten free shoyu is available upon request at all restaurants



ILIMA TERRACE

Breakfast & Lunch

Ripe Island Fruit	10
Steel Cut Oatmeal	9
Gluten Free Pancakes	17
2 Eggs any Style	18
Three Egg Omelette	19
Banana Chocolate Chip Muffin	4.50
Sesame Seared Tuna	17
Chicken al Pastor Quesadilla	11
Organic Baby Greens	10
Fresh Fruit Plate	17
Mahi Sandwich w/Gluten Free Bread	19
Chicken Sandwich w/Gluten Free Bread	17
Pasta Primavera	22
Szechuan Blackened Tuna	26
Seared Shrimp and Scallop	32
Fresh Island Fish	Market
New York Steak	38
Flourless Chocolate Cake	11
Green Tea Panna Cotta	10

TIDEPOLS

Dinner & Lounge

Ahi Sashimi	15
Chilled Kauai Shrimp	10
Chilled Pacific Oysters	12
Corn & Vanilla Soup	9
Garden Isle Salad	10
Granny Smith Apple Salad	10
Manoa Lettuce	9
Macadamia Nut Mahi Mahi	32
Hawaiian Opah	34
Hawaiian Catch En Fata	Market
Prime NY Strip Steak	48
Surf and Turf (w/Lobster 75)	55
Hawaiian Salt & Garlic Prime Rib	36
Pan Fried Chicken Breast	24
Tofu	18

POIPU BAY CLUBHOUSE

Breakfast, Lunch & Cocktails

Fresh Sliced Fruit	9
1/2 Sunrise Papaya	7
Broke Da Mouth	13
Chef's Favorite	13
Dungeness Crab Hash	18
Da Kama'aina	13
South Shore Style Eggs	12
Three Egg Omelet	13
Hawaiian Seafood Cobb Salad	19
Pacific Rim Chicken Salad	17
Caesar Salad w/o Croutons	17
Spa Salad with Grilled Tofu	17
Miso Soup	6

THE DOCK

Lunch, Snacks & Cocktails

Chips and Salsa	9
Hummus and Vegetables	9
Summer Rolls	14
Wholesome Snack	8
Grilled Chicken Tenders	8
Cantonese Salad	13
Chicken Caesar w/o Croutons	11
Mahaulepu Fish Tacos w/Corn Tortillas	17
Fresh Fruit Medley	8
Pineapple Boat	4
Side Salad	6