

LA VIE · BAR ROOM

프리미엄 캐비어 서비스

PREMIUM CAVIAR SERVICE · 59

1/2 oz. classic accoutrement. sour poi blini.

반 껍질에 굴

OYSTERS ON THE HALF SHELL · 29

half dozen. rosé mignonette. cocktail sauce.

카우아이 쉬림프 칵테일

KAUA'I SHRIMP COCKTAIL · 27

french louis sauce. smoked paprika. lemon.

르 그랑 해산물 고원

LE GRAND SEAFOOD PLATEAU · 69

oysters. kaua'i prawn. lobster. kona abalone.

폴렌타 프리트

POLENTA FRITES · 12

gruyère cheese fondue. truffle.

따뜻한 구제르

WARM GOUGÈRES · 12

house made cheese puffs.
sweetland farm chèvre.

바삭한 개구리 다리

CRISPY FROG LEGS · 19

garlic butter. parsley. lemon.

프랑스 치즈 선택

SELECTION OF CHEESES · 21

mānoa honey. macadamia nut.
seeded buckwheat bread.

숙성된 큰 눈 참치

AGED BIG EYE TUNA · 29

haricot vert. radish sprout.
anchoïade dressing.

새우 + 랍스터 샐러드

PRAWN + LOBSTER SALAD · 31

heart of palm. green apple.
vadouvan curry spice.

치킨 + 에스까르고

CHICKEN + ESCARGOT · 34

parsley risotto. chanterelle mushroom.
garlic pistou.

히라바라 농장 사탕무

HIRABARA FARMS BEETS · 27

shaved foie gras torchon. raspberry.
black sesame.

드라이에이징 소노마 오리

SPICED SONOMA DUCK · 41

thumbelina carrot. crispy lentil. orange jus.



풀을 먹인 하와이 송아지 고기

GRASS FED HAWAII VEAL · 39

charred zucchini. black olive. tomato vierge.

A5 미야자키 와규 스테이크

A5 MIYAZAKI WAGYU STEAK · 139

potato purée. ali'i mushroom.
sauce bordelaise. (6oz)

핫 스모크 코나 칸파치

HOT SMOKED KONA KANPACHI · 45

wild american caviar. wilted spinach.
buttermilk beurre blanc.

프라임 뉴욕 스트립스테이크

PRIME NY STRIPSTEAK · 79

hy's famous spice blend.
potato purée. sauce bordelaise. (12oz)

BEER

PILSNER

RADEBERGER · 12

16oz. germany.

HAZY SOUR ALE

ANDERSON VALLEY

'TROPICAL' · 12

12oz. california.

BELGIAN STRONG ALE

DUVEL · 15

12oz. belgium.

SEASONAL

HANA KOA BREWING CO.
ROTATING SELECTION · 15

16oz. hawaii.

FRUIT LAMBIC

LINDEMANS LAMBIC
SEASONAL SELECTION · 17

12oz. belgium.

STOUT

DESCHUTES BREWERY
OBSIDIAN STOUT · 10

12oz. oregon.

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.