

# AZURE

restaurant

## The Royal Papa 'āina

*Exclusively at the Royal Beach Cabanas*

### **Amuse**

#### **Akolea Black Sturgeon,**

Soy Caviar, Passion Chili Soda

### **1<sup>st</sup>**

#### **Chilled Kona Lobster & Kahuku Seaphire**

Carotene, Citrus, Horseradish & Avocado

Kumeu River Sauvignon Blanc

Marlborough, NZ

### **2<sup>nd</sup>**

#### **Torched Australian Wagyu Beef**

Keawe "Smoked" Baby Rocket & Fines Herbs

Manchego, Granny Smith, Wasabi-Maldon Salt

*Chateau D'Aqueria Tavel Rose'*

*Rhone Valley, France*

### **3<sup>rd</sup>**

#### **Potato Scaled Hawaiian Moi & Kona Abalone**

Saffron Braised Fennel, Kaffir Lime Aromatic Broth

*Trefethen Dry Riesling*

*Napa, Ca*

### **Intermezzo**

#### **Hibiscus & Tahitian Lime Sorbet**

Sake Gelee

### **4<sup>th</sup>**

#### **"Veal Cheek Raviolo"**

Wailua Asparagus, Alii King Mushroom, Foie Gras, Diver Scallop

Quail Egg, Liquid Parmesan

*Kermit Lynch Cotes du Rhone*

*Rhone Valley, France*

### **5<sup>th</sup>**

#### **Daily Selection of Soft, Medium & Hard Cheese**

Macadamia Nut, Brulee of Melon, Mango Gewürztraminer Preserve

### **Finale**

#### **Maracaibo "Grand Cru" Chocolate**

Fior di Latte Gelato, Ruby Port Gelee, Marcona Almond

*Guenoc Petite Sirah Port*

*"Serpentine Meadow"*