

# Five Star® Spring Menu

April 1 – June 30, 2018

Celebrate the spring colors and flavors with island touches!



### Spring Canapés

Crab Salad on Cucumber  
Smoked Pork Rilletes  
with Mango Chutney  
Sweet Peppers with Silken Tofu



### English Pea and Carrot Soup

with Parmesan Crisp



### Bouquet of Spring Greens

Kula Romaine, Lola Rosa, Endives  
and Pea Shoots in a Phyllo Cup  
with Raspberries, Edible Flowers  
and Raspberry Vinaigrette



### Air-Flown Live Butter Poached Maine Lobster

Corn Polenta, Heart of Palm  
and Micro Green Salad  
with Saffron Beurre Blanc  
and Chive Oil



### Intermezzo

Tangerine  
Mint Sorbet



### Roasted USDA Prime Tenderloin of Beef

Truffled Potato Gratin,  
Tri-Colored Cauliflowers and  
Asparagus with Cognac  
Peppercorn Demi Glace



### Vanilla Panna Cotta

with Macerated Berries,  
Guava Coulis and  
Marbled Chocolate

## Holidays

Let's Celebrate!

Great gift ideas for mom and dad who will appreciate a memorable dinner and a night out!

MOTHER'S DAY • SUNDAY, MAY 13, 2018

FATHER'S DAY • SUNDAY, JUNE 17, 2018



### MOTHER'S DAY CHAMPAGNE BRUNCH

Star of Honolulu®  
Aloha Tower Marketplace

- ★ 12:00 – 2:30PM
- ★ \$71.00 Adult, \$43.00 Child
- ★ Door Prizes for Moms

### LEGENDARY MOMS DINNER AND SHOW

Rock-A-Hula®  
Royal Hawaiian Center,  
Building B, 4<sup>th</sup> Floor

- ★ From 6:00 – 9:30PM
- ★ From \$109.00 Adult, \$66.00 Child
- ★ Rose for Moms



### FATHER'S DAY DINNER BUFFET

Star of Honolulu®  
Aloha Tower Marketplace

- ★ 5:30 – 7:30PM
- ★ \$97.00 Adult, \$58.00 Child
- ★ Free Beverage of Choice for Dad

### ROCKIN' DADS DINNER AND SHOW

Rock-A-Hula®  
Royal Hawaiian Center,  
Building B, 4<sup>th</sup> Floor

- ★ From 6:00 – 9:30PM
- ★ From \$109.00 Adult, \$66.00 Child
- ★ King's Scarf for Dads



# The Star of Honolulu Bulletin

FOR TRAVEL PARTNERS  
April 2018

## SEAFOOD & BEEF DINNER



Let's Celebrate  
**Mother's Day & Father's Day**  
at Star of Honolulu®  
& Rock-A-Hula®

See back for more details!

FIVE STAR®  
SPRING MENU

# SEAFOOD & BEEF DINNER FROM SHIP TO SHORE!

Your guests will have the best dinner experience with lots of fun!

*Dining with 360° of "WOW!"  
on the Star of Honolulu®*



**FIVE STAR™**  
7-COURSE SIGNATURE DINNER WITH AIR FLOWN LIVE MAINE LOBSTER & PRIME TENDERLOIN OF BEEF

**THREE STAR™**  
5-COURSE WHOLE MAINE LOBSTER & TENDERLOIN OF BEEF DINNER

**STAR™**  
3-COURSE CRAB & TENDERLOIN OF BEEF DINNER

**PACIFIC STAR™**  
PACIFIC RIM ROAST BEEF BUFFET DINNER

Only for Five Star®  
Special Opus One  
2011 \$700  
2012 \$500

- Assorted Seasonal Canapés at the Captain's Welcome Reception
- +
- Soup
- +
- Admiral's Salad
- +
- Air-Flown Live Maine Lobster
- +
- Sorbet Intermezzo
- +
- USDA Prime Tenderloin of Beef
- +
- Chef's Special Dessert

**ALTERNATIVE ENTRÉES**

- Baked Salmon, Roasted Chicken Breast or Vegan / Gluten-Free
- 
- 
- Concasse Kamuela Tomato Confit & Golden Beets with Balsamic Reduction
- Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato
- 
- 
- Medley of Fresh Fruit

- Appetizer Bar**  
Imported and Domestic Cheeses (Brie, Blue Cheese, Port Salut, Cheddar, Swiss, Pepper Jack) Carr's® Crackers, Fresh Seasonal Tropical Fruit Display
- +
- Hawaiian Greens,**  
Purple Endive, Waipoli Baby Romaine, Grape Tomatoes, Housemade Lilikoi Tarragon Vinaigrette
- +
- Whole Nova Scotia Maine Lobster**  
Fresh Lemon, Clarified Butter & Citrus Ponzu
- +
- Tenderloin of Beef**  
with Sweet Madeira Wine Sauce, Housemade Idaho Russet & Big Island Okinawan Mashed Potatoes, Sautéed Fresh Seasonal Vegetables

**ALTERNATIVE ENTRÉES**

- Hawaiian Mango Mousse Cake  
Freshly Baked by Elvin's Bakery® with White Chocolate Garnish
- ALTERNATIVE ENTRÉES**
- Mahimahi, Grilled Chicken or Vegan / Gluten-Free
- 
- 
- Kamuela Tomato with Rice Pilaf
- Zucchini Napoleon with Balsamic Reduction

- Waipoli Baby Romaine,**  
Kamuela Vine Ripened Tomatoes, Sesame Star Puff Pastry, Housemade Papaya Seed Dressing
- +
- Entrée of Canadian Snow Crab Legs & Tenderloin of Beef**  
with Port Wine Sauce, Fresh Lemon, Clarified Butter, Citrus Ponzu, Housemade Mashed Potatoes and Sautéed Fresh Vegetables
- +
- Macadamia Nut Ice Cream**  
by IL Gelato®

**ALTERNATIVE ENTRÉES**

- Mahimahi, Grilled Chicken or Vegan / Gluten-Free
- 
- 
- Grilled Tofu, Vegetable Napoleon with Pesto Gnocchi

- Carving Station**  
USDA Choice Top Round Grade Roast Beef, Horseradish, Au Jus & Alaea Salt
- +
- Pacific Rim**  
Chinese Style Steamed Pacific White Fish  
Guava BBQ Chicken  
Island Style Fried Rice with Pineapple  
Stir-Fried Seasonal Vegetables\*
- +
- Salad Bar**  
Big Island Okinawan  
Sweet Potato Macaroni Salad  
Somen Salad  
Waimanalo Greens\* with Citrus Vinaigrette\*

**ALTERNATIVE ENTRÉES**

- Kamuela Tomato\* & Japanese Cucumber\* Platter
- +
- Dessert & Coffee Station**  
Homemade Chocolate Brownies, Macadamia Nut Cookies  
Mango Cheesecake Bites & Coconut Haupia Cake  
Fresh Maui Gold® Pineapples\* and Sunkist® Oranges\*
- +
- ALTERNATIVE ENTRÉE**  
Grilled Vegan Garden Patty



**Stageside VIP™**  
4-COURSE MAINE LOBSTER, WILD SALMON & TENDERLOIN OF BEEF DINNER

**Luau™**  
WHOLE ROASTED PIG & ROAST BEEF LUAU BUFFET DINNER

- VIP Welcome Reception**  
Trio of Hawaiian Potato Chips, Fresh Maui Gold® Pineapple Prosciutto Skewers, Fresh Fruit Flower and Macadamia Nuts
- +
- Nova Scotia Maine Lobster with Rainbow Salad**  
Local Baby Greens, Heart of Palm, Yellow Beets, Kamuela Tomatoes and Cucumbers with Housemade Lilikoi "Champagne" Dressing  
Lemon, Wasabi Cocktail Sauce
- +
- Wild Alaskan Salmon & Tenderloin of Beef**  
Sautéed Fresh Seasonal Vegetables, Black Truffle Mashed Potato
- +
- Pineapple Delight**  
by IL Gelato®,  
Macadamia Nut Crumble & Toasted Coconut

**ALTERNATIVE ENTRÉES**

- Grilled Chicken or Vegan / Gluten-Free**
- 
- 
- Rainbow Salad
- Grilled Spice Tofu Steak & Portobello Mushroom Spanish Rice

- At Your Table**  
Whole Fresh Maui Gold® Sweet Pineapple\* Family Style
- +
- Carving Station**  
Whole Roasted Luau Local Pig  
USDA Choice Top Round Grade Roast Beef  
Black Sea Salt
- +
- Local Favorites**  
Hulihuli Chicken  
Pacific White Fish with Coconut Curry Sauce  
Big Island Sweet Potatoes\*  
Rainbow Furikake Rice\*
- +
- Island Salad Bar**  
Hawaiian Greens Medley\* (Waipoli Romaine & Manoa Lettuce, Watercress)  
Housemade Papaya & Lilikoi Dressings  
Island-Style Macaroni Salad,  
Lomilomi Salmon, Tofu Poke\* with Ogo  
Long Rice Salad\*

**ALTERNATIVE ENTRÉE**

- Freshly Baked Taro Rolls by Elvin's Bakery®, Sweet Butter
- +
- Hawaiian Dessert Sampler**  
Chocolate Coconut Cake, Rainbow Sorbet\* by IL Gelato®, Macadamia Nut Cookies
- +
- ALTERNATIVE ENTRÉE**  
Grilled Vegan Garden Patty

All dinners above come with dinner rolls, bread of category and Freshly Brewed STAR's Custom Kona Blend Coffee by Hawaiian Paradise Coffee® and Tea. Alternative menus available with 24 hours notice. Vegan selections are marked \*.