


Dining Menu

MICHEL'S

Items with a  mark on our dining menu are available for take-out.
The takeout price with this mark from the dining menu is subject to
a **15%** discount from dine in pricing.
Menus are subject to change

Dining Menu

Thank you for joining us during this unprecedented time to come together and celebrate life, family & friends!

A Taste of Michel's

🌀 First Course 🌀

LOBSTER BISQUE À LA MICHEL'S

fresh maine lobster flamed in cognac tableside

🌀 Second Course 🌀

PÂTE FEUILLETÉE EN ESCARGOT

helix escargots, herb butter;
cradled in a puff pastry

🌀 Third Course 🌀

MICHEL'S CAESAR SALAD

hirabara farm's baby romaine, hearts of palm,
croutons, prepared tableside

🌀 Fourth Course 🌀

SAUTÉED ROUGIÉ FOIE GRAS À L'ANANAS

robust foie gras, pineapple pan sauce,
watercress, tomato, pickled red onion

🌀 Fifth Course 🌀

NAPOLEON OF KUNOA BEEF TENDERLOIN

kona crab, pacific abalone, truffle madeira sauce,
salted lemon risotto, asparagus

🌀 Sixth Course 🌀

MICHEL'S CHOCOLATE SOUFFLÉ

crème anglaise

MENU: \$130

WINE PAIRING: \$40

PREMIUM WINE PAIRING: \$80

Tax & Gratuity not included

chef requests that the all guests at the table enjoys his tasting menu together

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



Please wear your mask
when you step away
from your table

Dining Menu

Appetizers

MICHEL'S CAESAR SALAD* 18 per person 🍷

minimum of two orders

hirabara farm's baby romaine, hearts of palm & croutons folded in our traditional creamy dressing;

KING CRAB COBB SALAD 18

red wine & buttermilk dressings, iceberg & romaine lettuce, blue cheese, tomato, avocado, local egg, bacon bits

LOBSTER BISQUE À LA MICHEL'S 19

served since 1962 at michel's; garnished with fresh maine lobster flamed in cognac

AHI TARTARE* 24

hawaiian yellowfin tuna massaged with walnut oil, sea salt & tobiko; garnished with won ton crisps; pesto & roasted peppers aioli drizzle; a dab of crème fraiche; ogo garnish

DUO OF SASHIMI* 28

a refreshingly chilled appetizer featuring hamachi sashimi & hawaiian yellowfin tuna sashimi; wasabi, shoyu, pickled ginger

HELIX ESCARGOTS BOURGOGNE 24

half a dozen french snails baked in our signature herbed garlic butter; accompanied with warm crostini

SAUTÉED ROUGIÉ FOIE GRAS À L'ANANAS 36

robust foie gras with fresh pineapple pan sauce; complemented with a salad of local sumida watercress, tomato & pickled red onion

FRESH ICED OYSTERS* 24

seasonal oysters shucked upon order; pillowed on ice; amongst lemon, cocktail sauce & shallot vinaigrette

FRENCH STURIA CAVIAR* 🍷

warm potato pancakes & classic condiments

30 grams \$220 (serves 1-2) • 125 grams \$600 (serves 4-6)

Main Dishes

FILET ROSSINI* 64 🍷

tenderloin topped with sauté foie gras; garlic mashed potatoes; haricot verts, braised red cabbage; island mango fig chutney, truffle madeira sauce

NEW YORK STEAK* 65 🍷

a prime 12oz cut; alongside steak fries, sautéed mushrooms, haricot verts, crisp fried onions; fresh truffle, blue cheese & cabernet demi glace

CHÂTEAUBRIAND FOR TWO* 🍷

slow roasted tenderloin; carved & arranged with porcini mushrooms, garlic mashed potatoes & grilled vegetables; paired with sauce béarnaise & a red wine sauce

60 per person • a minimum of two orders

ISLAND STYLE STEAMED MAHI MAHI 48 🍷

topped with ginger, garlic, green onions, chinese black bean & turnip; over somen noodles, local kale, fiddle head fern, & shimeji mushrooms

SEAFOOD CIOPPINO 48 🍷

green lip mussels, manila clams, diver sea scallops, fresh island fish, spanish galician octopus, maine lobster & kauai prawns in a hearty tomato broth

OCEAN BOUNTY* 56 🍷

a seafood assortment of diver sea scallop, blackened ahi with mango aioli & tropical fruit relish, pesto grilled island fish, baked tristan lobster tail, kauai prawn & sautéed big island abalone atop spaghetti squash with a lemon & roasted macadamia nut butter

HOISIN BBQ ROASTED RACK OF LAMB* 58 🍷

minted demi glacé sauce, potato au gratin, haricot verts, baked tomato

Desserts

MICHEL'S CHOCOLATE SOUFFLÉ 12

crème anglaise *please allow up to 20 minutes for preparation

HAWAIIAN COCONUT CHEESECAKE 12 🍷

topped with tropical pineapple-passion fruit compote, crème anglaise

CHOCOLATE DECADENCE CAKE 12

fresh strawberries, belgium chocolate sauce, thatian vanilla bean gelato

GELATO & SORBET per scoop 6

GELATO: dark giandui hazelnut chocolate, macadamia nut, tahitian vanilla

SORBET: island mango

Takeout Menu



Takeout Menu



Soup

BEEF CONSOMMÉ "MILLE FANTI" 8
reggiano cheese & poached peterson farm egg

WILD MUSHROOM SOUP 7
a touch of cream, a splash of sherry wine

Salad

WEDGE MEETS COBB SALAD 12
iceberg lettuce, blue cheese, crisp prosciutto bits, avocado, tomato, egg,
island papaya & bay shrimp; creamy buttermilk ranch & red wine vinaigrette

Panini & Burger

BLT PANINI 12
apple smoked bacon, lettuce & tomato on
white toast; served with a petite caesar salad

CLASSIC BURGER* 15
half pound local grass-fed beef, onion bun,
cheddar cheese, tomato, onion; homemade pickled vegetables; steak fries

BOUGIE BURGER* 20
half pound local grass-fed beef, onion bun, french camembert cheese,
red wine onion, tomato, lettuce; truffle'd steak fries

Dessert

PINT OF IL GELATO HAWAII 12
dark gianduia hazelnut chocolate gelato
tahitian vanilla gelato
mango sorbet

.Menus are subject to change

Please Call (808) 923-6552 To Place an Order
Operator Hours: Daily 11am – 8:30pm
Curbside Pick Up Hours: 5:30pm – 8:30pm
last phone order for the day is 8pm
michelshawaii.com

Curbside Pick-Up Instructions:

Please pull up into the Colony Surf's
'Visitor Parking' and call the restaurant.
We will come to your car to drop off the food.
"No need to even leave your vehicle!"
Stay Safe & Thank You!!

Family Dinner Takeout

* a 24-hour notice preorder is required



Leahi Meal

\$100 – generous for 2 people
increase portion, per person + \$50

WILD MUSHROOM CHOWDER

a touch of cream, a splash of sherry wine

MICHEL'S HOUSE SALAD

local greens, hearts of palm, buttermilk dressing

CHICKEN "CORDON BLEU"

stuffed with ham, sweet basil & gruyere cheese;
breaded & pan fried golden; marsala wine sauce; roasted garlic mashed potatoes; grilled asparagus

PINEAPPLE PASSIONFRUIT CHEESECAKE

topped with tropical pineapple-passion fruit compote; crème anglaise

Ka'au Meal

\$120 – generous for 2 people
increase portion, per person + \$60

BEEF CONSOMMÉ MILLE FANTI

A rich, savory double reduction; egg; parmesan cheese

MICHEL'S CAESAR SALAD

hirabara farm's baby romaine, hearts of palm & croutons folded in our traditional creamy dressing

BEEF Tournedos*

topped with a fresh island mango fig chutney; wild mushroom sauce;
roasted garlic mashed potatoes & gnocchi; grilled vegetables

CHOCOLATE DECADENCE CAKE

fresh strawberries

Kai'mana Meal

\$180 – generous for 2 people
increase portion, per person + \$90

LOBSTER BISQUE À LA MICHEL'S

served since 1962 at michel's;
garnished with fresh maine lobster flamed in cognac

HEARTS OF BUTTER LETTUCE SALAD

blue cheese, toasted almonds, tomato, bay shrimp, crisp prosciutto, jerez vinaigrette

PÂTE FEUILLETÉE EN ESCARGOT

helix escargots, herb butter; cradled in a puff pastry

BEEF WELLINGTON*

a golden baked puff pastry wrapped around hawaii raised tenderloin & foie gras mousse;
sauce cumberland, truffle madeira & sauce béarnaise; asparagus

FRESH STRAWBERRIES

dipped in belgium chocolate

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