



starter

red salt
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the restaurant at Ko'a Kea

Bronzed Diver Scallop 14

Pea Sprouts, L'iliko'i Beurre Blanc, Sweet Potato Crisp

Togarashi Crusted Seared Ahi 14

Wakame, Sesame Ginger Vinaigrette, Island Orange Reduction

Island Prawns-Taste of Three 10

Champagne Sauce, L'iliko'i Beurre Blanc,
Mango-Avocado Salsa

Red Salt Poke 16

Ahi and Hamachi Sashimi with Wakame,
Tobiko, Thin Cucumber, Ginger-Soy Reduction

Kalua Pork 'Luau' 12

Taro Gnocchi, Pineapple Demi

JA Farms Mixed Greens 10

Hearts of Palm, Macadamia Nuts,
Hamakua Tomatoes, Avocado Vinaigrette

Belgian Endive Salad 12

Saga Bleu Cheese, Roasted Macadamia Nut,
Papaya, Pineapple Vinaigrette

Roasted Kalaheo Beet Salad 11

Kailani Farm Greens, Pickled onions,
Pine nuts, Goat Cheese Fondue

Warm Hamakua Mushroom Bisque 12

Morel Croquette, Porcini Oil

Andalusian Gazpacho 10

Cucumber, Serrano Ham Salad, Pimenton oil



entrée

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Big Island Vanilla Bean Seared Mahi 33

Forbidden Black Rice, Avocado Ginger Salsa, Mango Vinaigrette

Red Salt 7 Spiced Seared Ahi 36

Serrano Ham, Edamame-Cilantro Risotto,
Brown Butter, Coconut Cloud

Pan Seared Ono 33

King Crab and Yukon Gold Hash,
Sake-Spiced Coconut Broth

Slow Cooked Breast of Chicken 27

Morel Mushrooms, Yukon Gold Puree, Foie Pan Sauce

Kaua'i Shrimp Carbonara Linguine 24

Linguine, Crisp Pancetta, Hamakua Mushrooms,
Pecorino Cheese

Marinated Grilled Tofu 25

Chinese Bamboo Rice, Green Curry,
Local Squash

Pan Seared Tenderloin of Pork 28

Yukon Potato & Maytag Blue Cheese Puree,
Flash Seared Arugula, Guava BBQ Sauce

Prime Wagyu New York Steak 48

Red Salt Fries, Sauce Béarnaise, Sauce Madagascar,
Ginger-Shoyu, Horseradish Cream

Seared Rack of Lamb 44

Mango Chutney, Cauliflower Couscous, Tamarind Glace



dessert

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Quattro Gelato 9

House Made Gelato - Daily Flavors

Root-Beer Float 9

House Made Root-Beer Ice Cream

Wailua Cream Soda

Warm Chocolate Macadamia-Nut Cookies

Lilikoi Ginger Crème Bruleè 9

Crème Bruleè infused with

Lilikoi and Island Ginger

Dark Chocolate Macadamia Nut Torte 9

Ginger Crème Fraiche

Kaua'i Roastery Ko'a Kea Blend Coffee

Nespresso Espresso & Cappuccino

Tea Forte Organic Herbal, Green, White & Black Teas

After Dinner

An array of fine Cordials, Cognacs, Grappa,

Port & Dessert Wines are available

Hours of Operation

Lounge 5 pm thru 12 mid

Restaurant 6 pm thru 10 pm

Reservations are recommended

808-742-4288

2251 Po`ipu Road • Koloa • Kaua'i

Menu items and prices are subject to change without prior notice.