

PAI HONOLULU

ho'o.PAI - to excite, inspire, rouse

Welcome to Pai

Vegetarian Chef's Tasting Menu

Spring 2023

CHEF'S BUTTERMILK CORNBREAD

miso-honey butter

CANDY CANE BEETS

liliko'i & guava dressing, golden beet & parsnip purée
beet breadcrumbs, watercress

Saget Petite Perriere '20, Sauvignon Blanc

MA'O FARMS BABY CARROT

spiced carrot purée, pepitas, ginger wasabi dressing

Bodegas del Palacios '21 - Albariño

AGEDASHI TURNIP CAKE

daikon oroshi, ti leaf consommé

Trimbach '17- Reserve Pinot Gris

BABY BOK CHOY

Sri Lankan coconut curry, Maui Gold pineapple
pickled fresno chili, cilantro

Botani '19- Moscatel

MAITAKE & CAULIFLOWER

chow fun, shimeji, toasted peanut,
green onion, Korean chili thread

The Pairing '19- Pinot Noir

CREAMY POLENTA

succotash of black bean, parsnip,
butternut squash, kabocha & corn

Scaia Paradiso '18 - Veneto Rosso

MAI TAI SHERBET

pineapple juice, orange juice, coconut milk, rum

VANILLA CUSTARD FRENCH TOAST

honey-roasted strawberries, mint, coconut sugar

Blandy's Madeira

\$185 per person | \$275 with wine pairings

www.paihonolulu.com

Consuming raw or undercooked meats, fish, poultry and eggs may increase the risk of foodborne illness