



Honolulu/Boston

First Class
April - May 2019



E komo mai. Welcome aboard.

During your flight today, we are pleased to reflect the best traditions of Hawaiian hospitality – and show why Hawai'i flies with us. Enjoy your flight.

Showcasing new Hawai'i talent

Hawaiian Airlines is proud to share the tastes of Hawai'i onboard. Select Domestic First Class menus now showcase some of Hawaii's most exciting star chefs. The Featured Chef roster includes Eric Oto of Hoku's Restaurant at The Kahala Hotel & Resort, Mark "Gooch" Noguchi of Pili Group, Wade Ueoka of MW Restaurant and Chang Wook Chung of Kumsam Noodle Factory in Seoul, South Korea.



All recipes, dishes and concepts are overseen by Hawaiian Airlines Executive Chef Lee Anne Wong. Together, she and the Featured Chefs share the diversity and breadth of Island cuisine as only Hawaiian Airlines can.



Our Executive Chef Lee Anne Wong

Chef Lee Anne Wong will be familiar to fans of Bravo's Top Chef, as she was a contestant on Season One of the hit show and later served as Supervising Culinary Producer. Known for her modern global fusion cuisine, Chef Wong's culinary style reflects the diverse influences of Hawai'i. To experience more of her inspired dishes, visit the Island-style brunch house Koko Head Café in Honolulu.

Koko Head Café, 1145c 12th Avenue
Honolulu, Hawai'i 96816
(808) 732-8920

kokoheadcafe.com

Featured Chef Eric Oto

Born and raised on the island of O'ahu, Eric Oto grew up spending most of his time outside the kitchen. From a young age, he learned the philosophies of respecting and appreciating Hawaii's food ecosystem from his father, a lifelong farmer and fisherman. Prior to his chef de cuisine position at The Kahala Hotel & Resort's Hoku's, he served on the opening team of the Four Seasons O'ahu at Ko Olina's Fish House restaurant.

Hoku's at The Kahala Hotel & Resort
5000 Kahala Avenue
Honolulu, HI 96816
808-739-8760



Honolulu to Boston
Created by Chef Eric Oto

Pre-departure

Signature Mai Tai cocktail will be served

Beverage service

Beverage of choice and Mauna Loa Macadamia Nuts



First course (please select one)

- Grilled Mediterranean Chicken, Quinoa Tabbouleh and Tzatziki Salad
- Nicoise Salad with Ogo Calamansi Vinaigrette

Main course (please select one)

- Soy Braised Beef Short Rib with Bok Choy and Wasabi Mashed Potatoes
- Okinawan Sweet Potato, Kabocha, Mushroom, Quinoa and Provolone Cheese Burger

Dessert course

Chilled Mini Orange Cream Pie
by Hawaiian Pie Company
Coffee, tea and liqueurs



Prior to arrival

Seasonal Fresh Fruits
Thin Cakes with Lilikoi Butter, Pineapple Compote and
Chicken Apple Sausage

Boston to Honolulu

Created by Chef Lee Anne Wong

Pre-departure

Signature Mai Tai cocktail will
be served

Beverage service

Beverage of choice and
Mauna Loa Macadamia Nuts



First course

Seasonal Fresh Fruits
Croissant Butter and Jam

Main course

Mushroom and Sundried
Tomato Quiche with
Portuguese Style Sausage

Prior to arrival

First course (please select one)

- Frisée Salad with Roasted
Butternut Squash, Goat Cheese
and Macadamia Nut Basil Dressing
- Smoked Salmon and Beet Poke

Main course (please select one)

- Rice Cracker Chicken with
Shoyu Honey Sauce,
Roasted Brussels Sprouts
and Herb Jasmine Rice
- Seasonal Vegetables with
Miso Beurre Blanc and
Truffle Taro Purée

Dessert course

Chocolate Hazelnut Cheesecake
Coffee, tea and liqueurs

Menu items are subject to availability and may be substituted. Thank you for your understanding.

Beverages & Wine | Available throughout your flight

Flor Prosecco
Ancient Peaks Chardonnay
Ancient Peaks Cabernet
Mohua Sauvignon Blanc
Sella & Mosca Cannonau
Di Sardegna Riserva

Ocean Vodka
Tanqueray Gin
Kōloa Kaua'i White
Hawaiian Rum
Johnnie Walker Red Label
Jack Daniels
Crown Royal
Amaretto Disaronno
Grand Marnier
Courvoisier Cognac
Bailey's Irish Cream

Heineken
Miller Lite
Maui Brewing Company
Bikini Blonde
Pau Hana Pilsner

Assorted soft drinks and
Hawaiian juices
Coffee and assorted teas

Signature beverages by OTR

(On The Rocks Beverages)

Mai Tai
Moloka'i Mule
Tropical Landing



Wine pairings are by Master Sommelier Chuck Furuya

You can find Chuck at Vino Italian
Tapas and Wine Bar in Honolulu.

vinohawaii.com

Wine and beverage selections are subject to availability and may be substituted.