

The PRIVATE CHEF Inc.

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MENU

Entrée Selections

GINGER CRUSTED MAHI MAHI

A GINGER CILANTRO PESTO CRUSTED MAHI MAHI PLACED ON A BED OF WOK VEGETABLE STIR FRIED CURRY RICE AND SPLASHED WITH A SWEET SPICY SOY AND GREEN PEA PUREE.

ALOHA SURF & TURF

OVEN-ROASTED MAUI ONION CRUSTED FILET OF BEEF PLACED ON TOP OF CREAMY CHIVE MASHED POTATOES AND SAUTEED SUMMMER SQUASH ALONG WITH A ROASTED LOBSTER TAIL AND A PINEAPPLE VINE RIPENED TOMATO HERB BUERRE BLANC.

THAI AHI

PAN-SEARED AHI WITH STEAMED BOC CHOY CABBAGE PLACED ON TOP A BED OF JASMINE RICE WITH A SPICY MUSTARD SOY BUERRE BLANC AND SWEET THAI BASIL, CHILI DRIZZLE.

AHI TUNA

PAN SEARED TUNA WITH A CHINESE MUSTARD BUERRE BLANC SWEET SPICY SOY REDUCTION, STEAMED SNOW PEAS AND SESAME PERFUMED HAPA RICE WITH GINGER GREEN PEA PUREE

GRILLED OPAH

GRILLED MOON FISH WITH A WARM TOMATO FONDUE AND WHOLE WHEAT PENNE PASTA TOSSED WITH FIRE ROASTED TOMATO SAUCE WITH SHAVED GOAT CHEESE FRESH OREGANO AIOLI.

ASIAN PESTO OPAH

PESTO CRUSTED OPAH PAN SEARED WITH SAUTÉED LONG BEAN, YOUNG CARROTS & SPRING ONIONS WITH A MISO BUTTER NUT SQUASH PUREE SERVED OVER BROWN STEAMED RICE

CRISPY MOI

PAN FRIED CRISPY FARM RAISED MOI WITH BAMBOO STEAMED BABY VEGETABLES WITH HAWAIIAN SWEET POTATO MASH AND A SESAME ORANGE LILIKOI BUTTER SAUCE.

BARBEQUED SALMON

TANGY TOMATO, PINEAPPLE, BASIL BARBEQUED SALMON FILET WITH HAWAIIAN SWEET CORN, GREEN BEAN RED PEPPER SUCCOTASH AND ROASTED GARLIC MIXED HERB SMASHED BAKED POTATOES.

HONEY MUSTARD SALMON

LIGHTLY LATHERED SALMON WITH KAUAIAN HONEY BEE HONEY AND ENGLISH MUSTARD CURD, FRESH ROSEMARY OVEN ROASTED POTATOES AND GRILLED ASPARAGUS

COCONUT CRUSTED SHRIMP

JUMBO NORTH SHORE PRAWNS LIGHTLY COATED IN COCONUT FLAKE AND JAPANESE BREAD CRUMBS SAUTÉED THEN DRIZZLED WITH A PUREED PINEAPPLE REDUCTION GLAZE SAUTEED GREEN BEANS WITH BABY EGGPLANT AND MAC-NUT HAUPIA STICKY RICE.

SPINY LOBSTER

LEMON-THYME BUTTER LATHERED LOBSTER TAIL LIGHTLY GRILLED SERVED ON A BED OF ANGEL HAIR PASTA WITH PRIMAVERA VEGETABLES AND GARLIC BREAD TOAST POINTS

GRILLED NEW YORK

NEW YORK STRIP GRILLED WITH ROASTED TOMATO DEMI SET ON TOP OF GRILLED ASPARAGUS YELLOW SUMMER SQUASH, SNAP PEAS AND ROSEMARY YUKON POTATO SWEET CORN PUREE.

PAN SEARED BEEF or PORK TENDERLOIN

SEARED BEEF TENDERLOIN WITH A SPICY MANGO CHUTNEY, ROASTED FINGER LINK POTATOES, BEEF AU JUS AND FIELD VEGETABLE PERFUMED WITH FRESH THYME HOT CHILLIES .

RACK OF LAMB

HOISIN RUBBED RACK OF LAMB GRILLED WITH SAUTÉED GREEN KALE AND A HAWAIIAN SWEET POTATO PUREE AND HOISIN PLUM DEMI

HULI HULI CHICKEN

LOCAL FARM RAISED CHICKEN SLOW GRILLED , STEAMED TARO PUREE BRAISED CABBAGE, CARAMELIZED ONIONS, SHITAKE MUSHROOMS PLACED ON A BED OF STEAMED BROWN RICE AND GINGER SOY AU JUS.

CHICKEN CHAR SUI

GRILLED CHAR SUI BATHED BREAST OF CHICKEN WITH CHOP SUI VEGETABLE AND STIR FRIED NOODLES WITH A SWEET CHAR SUI GLAZE

Appetizer Selections

CHOCOLATE TRUFFLE

mini coco cakes with kona coffee anglaise and with wild berry melba sauce splashed with fresh cream

PUMPKIN or FUJI APPLE CRUMBLES

bite size tarts of pumpkin or apple, infused with allspice covered in a brown sugar Dutch crumble and spiced rum caramel

SPICY AHI TAR-TAR

fresh Ahi danced with a roasted garlic & chili pepper remoulade served on a sesame crisp with a cucumber relish

CRAB CAKES

menehune cakes with fresh crab, sweet peppers, Spanish onion, then fried golden brown served with lemon sweet chili tartar sauce and cilantro puree

TEAR DROP TOMATO SATE

fresh mozzarella with vine ripe Hamakua tomatoes, chopped garlic, basil, grilled pineapple, and lathered with balsamic olive oil dressing

COCONUT SHRIMP

Kahuku prawns lightly breaded with shaved Hawaiian coconut and seasoned bread crumbs fried to a golden brown with a pineapple sweet and sour sauce

WONTONS

with hoisin rubbed chicken, Chinese cabbage, fresh ginger, and cilantro then lightly fried til golden brown served with a sweet & sour local spicy chili sauce

POACHED PRAWNS

champagne and ginger poached prawns served on spicy roasted tomato cocktail sauce and kissed w/ lemon oil

BEEF CROASTINI

thin sliced tender of beef and tomato served on basil infused toast point with a whipped boursin cheese and a port wine reduction drizzle

Salad Selections

Caesar Salad

Fresh baby hearts of Romaine lightly lathered with a puree of lemon, garlic, cracked pepper corn, white anchovies, champagne vinegar and a rich extra virgin olive oil dusted with Romano cheese garnished with lemon crostini and seared Ahi Tuna

Dried Mango & Bing cherry Chicken Salad

Dried mango & Bing cherries tossed with a mix of leaf lettuces, toasted macadamia nuts, shaved daikon and Maui onions splashed with fresh orange juice and rice wine vinaigrette

Green Granny Smith Apple Salad

Tarragon rubbed chicken breast grilled placed on a bed of baby kale and mix greens with sliced almonds, bleu cheese, Spanish red onions and dressed with maple apple cider vinaigrette

Smoked Salmon & Mix Baby Greens

Baby greens, toasted garlic chips, dried capers, fresh grapefruit, crumbled goat cheese, white pickled onions, splashed with lemon juice and a dill crème fresh with pink cracked pepper

Dessert Selections

CHOCOLATE LAVA CAKE

A DEVILISH AMOUNT OF CHOCOLATE WITH HAUPIA ICE CREAM KONA COFFEE CREAMED WARM CHOCOLATE FONDUE, ESPRESSO DUST AND MACADAMIAN NUT CARAMEL SAUCE

FUJI APPLE & BANANA CREPE

A light, thin vanilla and wheat crepe, wrapped around a flambé of cinnamon scented apples and baby bananas, with toasted coconut frozen yogurt

Green Tea Crème

green tea infused fresh custard with vanilla dust and caramelized sugar

Strawberry Pineapple Short Cake

fresh summer time strawberries tossed with golden pineapple, Maui brown sugar, moscato wine served on warm pound cake and whip cream

Haupia Cheese Cake

creamy cheese cake with ginger snap and gram cracker crust and pineapple compote

Banana Wontons

island banana brown sugar nutmeg nestled in a wonton dough lightly fried the dusted with powder sugar fresh caramel and Hawaiian vanilla bean ice cream