

Takeout Menu

Pick Up Hours:

5:00pm – 8:30pm

last phone order for the day is 8pm

(808) 923 6552

Phone operation hours:

2:00 pm – 8:00pm

MICHEL'S

Family Meal Takeout



* Two hours prior notice preorder is required for Family Meals takeout.

Leahi Meal

\$100 – generous for 2 people

increase portion, per person + \$50

WILD MUSHROOM CHOWDER

a touch of cream, a splash of sherry wine

COBB SALAD SALAD

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

CHICKEN “CORDON BLEU”

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

WHITE BELGIUM CHOCOLATE MOUSSE

fresh berries, raspberry sauce

★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

HAWAIIAN COCONUT CHEESECAKE

topped with tropical pineapple-passion fruit compote, crème anglaise

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

LOCAL TOMATO & MOZZARELLA SALAD

sweet basil, balsamic manoa honey vinaigrette

ESCARGOT EN CROUTON

helix escargots, herb butter; cradled in crisp croutons

BEEF WELLINGTON*

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

CHOCOLATE DECADENCE CAKE

fresh strawberries

Takeout à la carte Menu



CLASSIC COBB SALAD \$10

classic cobb dressing, iceberg & butter lettuce, blue cheese, tomato, avocado, local egg, bacon bits

CAESAR SALAD* \$10

michel's caesar dressing, local baby romaine, reggiano cheese, croutons

WILD MUSHROOM CHOWDER \$7

a splash of sherry wine; a touch of cream

CHEF HARDY CHEESEBURGER* \$16

8oz grass feed beef, applewood smoke bacon, gruyere cheese, caramelized sweet onions, lettuce, tomato, fries

PESTO BRUSHED ISLAND MAHI MAHI \$32

lemon caper butter sauce, sun dried tomato mushroom vinaigrette, angel hair pasta, spinach, asparagus

HOISIN BBQ ROASTED RACK OF LAMB* \$42

minted demi glacé sauce, potato au gratin, roasted garlic green beans, baked tomato

NEW YORK CAFÉ DE PARIS* \$42

prime beef; alongside fries & haricot verts; topped with sautéed onions, mushrooms & café de paris butter; completed with a cabernet demi glace

SIDE STIR FRY VEGETABLES \$7

SIDE WHITE RICE \$4

LAVASH BREAD \$7

KID'S CRISPY CHICKEN TENDERS \$9

fries

KID'S PASTA BOLOGNESE \$8

vegetables

FRESH SEASONAL FRUIT \$9

variety based upon availability

Dessert

WHITE BELGIUM CHOCOLATE MOUSSE \$9

fresh berries, raspberry sauce

CHOCOLATE DECADENCE CAKE \$9

tahitian vanilla gelato, chocolate sauce, raspberries

FRESH SLICED PINEAPPLE \$7

PINT OF IL GELATO HAWAII \$12

chocolate, vanilla, mango

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

Beer & Wine

BOTTLES OF WINE

BUBBLY

Juvé y Camps, Cava, ES	\$34
Argyle, Willamette Valley, Or, NV	\$42
Moët & Chandon 'Impérial', Brut	\$52

WHITE

Niner, Sauvignon Blanc, Edna Valley, Ca, 2018	\$32
Sonoma-Cutrer, Chardonnay, Sonoma Coast, Ca, 2017	\$42
Cakebread Cellars, Chardonnay, Napa, Ca, 2017	\$55

BOTTLES OF WINE

RED

Alit, Pinot Noir, Willamette Valley, Or, 2015	\$36
Freemark Abbey, Cabernet Sauvignon, Napa, Ca, 2016	\$55
ZD, Cabernet Sauvignon, Napa, Ca, 2016	\$65

BOTTLES OF BEER

Asahi	\$3
Heineken	\$3
Kona Longboard	\$3
New Belgium Dark Ale	\$3

**Our full wine list is available upon request*