

EXECUTIVE CHEF
Lawrence Knapp



CHEF PARTNER
Craig Kohetsu



COCKTAIL DEPT.
Richard Leach



MAITRE D'CLUB
Ryan Harris



Pupu Platters

IMPERIAL FOR TWO 37
KING KAMEHAMEHA FOR FOUR 68

Pupu

PEKING DUCK TEA SANDWICHES 16
Cucumbers, Cilantro & Spicy Hoisin

THE CLUB'S COCONUT SHRIMP 15
Sriracha Aioli

PB & GUAVA "J" 13
Prosciutto & Thai Basil

TUNA TARTARE CONES 17
Yellowfin Tuna, Yuzu & Black Sesame

THE HOUSE WINGS 16
A Hurricane Club Original Since 1846

VEGETABLE SPRING ROLLS 15
Boracay Style, Roasted Sesame

Dumplings

STEAMED LOBSTER DUMPLINGS 17
Citrus Dipping Sauce

CHICKEN SHUMAI 15
Gingered Tomato Sauce, Parmesan

FIERY PORK DUMPLINGS 15
Hibachi BBQ Sauce

Island

BABY EGGPLANT W/ GREEN CURRY VEGETABLES 19
Pea Shoots & Holy Basil

BORA BORA CHICKEN LETTUCE CUPS 24
Shiitake, Long Beans, Macadamia

THE HURRICANE RIB 31
Caramelized Long Bone Short Rib

GRILLED DUCK BREAST 28
Roti, Spicy Slaw, Salted Peanuts

CRISPY PEKING PIG 38
Served with Steamed Buns & Accompaniments

CASHEW CHICKEN 29
Stolen Shanghai Recipe

HONEY-GLAZED BABY BACK RIBS 34
Thai Basil, Mint & Lotus Root

BLACK BEAN PEPPER LAMB CHOPS 32
Chile Sauce & Fresh Mint

Table Salads

ISLAND JUNGLE 22
12-Ingredient Chopped Salad

CRISPY CALAMARI SALAD 24
Carrots & Spicy Peanuts

SPICY FILET SALAD 23
Done Seoul-Style

TUNA POKE 27
Mixed lettuces, Lemon Aioli, Toasted Pine Nuts

Ocean

LEMON-GARLIC MUSSELS <i>Chinese Sausage Fried Rice</i>	21
CANDIED GINGER SCALLOPS <i>Maitake Mushrooms & Snow Peas</i>	31
TANDOORI PRAWNS <i>Mango Chutney, Pine Nuts, Spiced Yoghurt</i>	28
SHANGHAI LOBSTER NOODLES <i>Via Canton Noodle Company on Mott Street</i>	29
WALNUT TIGER SHRIMP <i>A Hurricane Signature</i>	28
GINGER SCALLION DOVER SOLE <i>Whole Fish, Filleted to Order</i>	39
STEAMED RED SNAPPER <i>Honshimeji Mushrooms, Lemon White Soy</i>	29
CANTONESE STYLE LOBSTER <i>Oyster-Tamarind, Black Bean, Tofu</i>	39
BROKEN CHILI SHRIMP <i>Scallion Whites & Greens</i>	29
MISO-GLAZED LOBSTER <i>10 Ounce Brazilian Lobster Tail</i>	39

South Pacific Spa

Lighter fare for keeping beach fit.

CHICKEN & CHINESE BROCCOLI <i>Red Pepper & Shiitakes</i>	26
PACIFIC MAHI MAHI SKEWERS <i>With Our Signature Chest of Sauces</i>	29
MIXED STEAMED DUMPLINGS <i>Soy Dipping Sauce</i>	23

Steak

All of our beef is hand-selected by our experts at Quality Meats, our sister establishment.

GLASS NOODLE SIRLOIN LO MEIN <i>Napa Cabbage, Bok Choy, Enoki</i>	26
FILET MIGNON W/ SHIITAKE MUSHROOMS <i>Roasted Sesame Hollandaise</i>	34
CREEK STONE PRIME SIRLOIN <i>Scallion Maître D'Hotel Butter</i>	39
DOUBLE-CRISPY BEEF <i>1000 Year Old Recipe</i>	31
WOK-SEARED FILET W/ CRISPY WATERCRESS <i>Shaking Beef Our Way</i>	34

Roast Suckling Pig Feast

65 PER PERSON
Please give 24 hours notice

Sides

HAWAIIAN FRIED RICE IN HOT STONE BOWL	16
PAD THAI CHICKEN FRIED RICE	8
GRILLED BROCCOLI W/ GINGER RAITA	8
COLD SESAME-PEANUT NOODLES	8
COCONUT BASMATI RICE	12
CHINESE LONG BEANS W/ SWEET 'N SPICY PEANUTS	7
STEAMED BABY BOK CHOY	9