

## **Dine Around Menus**

The Hyatt Regency Kauai Resort and Spa features two extraordinary restaurants that would be perfect for your rehearsal dinner or reception.

# DONDERO'S

and

The logo for Tidepools is written in a flowing, cursive script. The word "Tidepools" is the main focus, with a small, stylized star or shell-like graphic positioned below the letter "s".

The prices listed below are inclusive of tax and gratuity.  
Parties of 10 or more should select from the following menus.

Please contact the Hyatt Regency Kauai Wedding Coordinator  
For more details.

## **TIDEPOOLS DINNER**

### **SOUP**

#### **Coconut Lobster Soup**

Tahitian vanilla bean crème

### **SALAD**

#### **Big Island Baby Romaine**

seasoned goat cheese  
creamy garlic dressing

### **ENTREE**

#### **Grilled Mahi Mahi With Pickled Mango Butter Sauce**

served with an Asian mango slaw, wok seared vegetables on rice cake

or

#### **Baked Chicken Breast Stuffed With Spinach**

served with wild mushroom mashed potatoes and a coconut cream sauce

or

#### **Slow Roasted Prime Rib**

served with baked potato, wok seared vegetables  
and creamy horseradish

### **DESSERT**

#### **Chocolate-Apricot Torte**

served with seasonal dipped fried tempura fruits

**\$58.00 Inclusive**

## **TIDEPOOLS DINNER**

### **APPETIZER**

#### **Pork And Shrimp Shumai**

with a crispy pea sprout salad and Chinese mustard dipping sauce

### **SALAD**

#### **Kauai Sweet Onions, Vine Ripened Tomatoes**

served with imported Gorgonzola cheese and an herb vinaigrette

### **ENTREE**

#### **Spicy Opah Stuffed With Blue Crab**

served with asparagus, shiitake mushrooms on mashed potatoes  
with a ginger butter and a balsamic reduction

or

#### **Pulehu Miso Marinated Filet Mignon**

served with wasabi infused mashed potatoes and wok seared vegetables

or

#### **Seafood Mixed Grill**

lobster, fish, scallops and shrimp served with a roasted kobocho puree and  
truffled mashed potatoes with watercress salad

### **DESSERT**

#### **Warm Caramel Apple Pie**

served warm in an individual skillet, topped with  
puff pastry crust and vanilla ice cream

**\$64.00 Inclusive**

## **TIDEPOLS DINNER**

### **APPETIZER**

#### **Kimo's Crab Cake**

served with avocado salsa, lilikoi butter and balsamic reduction

### **SALAD**

#### **Kauai Sweet Onions, Vine Ripened Tomatoes**

served with imported Gorgonzola cheese and an herb vinaigrette

### **ENTREE**

#### **Steamed Miso Marinated Opakapaka**

steamed to perfection and presented in a traditional ti leaf wrap  
with a sesame-crust ed musubi

or

#### **Seafood Mixed Grill**

lobster, fish, scallops and shrimp served with a roasted kobocho puree and  
truffled mashed potatoes with watercress salad

or

#### **Slow Roasted Prime Rib**

served with baked potato, wok seared vegetables  
and creamy horseradish

### **DESSERT**

#### **Coconut-Kaffir Lime Leaf Brûlée**

served with seasonal fresh fruit

**\$72.00 Inclusive**

## **DONDERO'S DINNER**

### **ANTIPASTI, INSALATE OR ZUPPA**

Choice of one

#### **Insalata Alla Cesare**

original Caesar, romaine lettuce with garlic bread, shaved Parmesan cheese, fresh scallop croutons, Caesar dressing

#### **Minestrone Alla Milanese Con Pesto**

minestrone vegetable soup with pesto and Parmesan cheese

#### **Funghi Di Portobello Grigliate Con Aglio Basilico, Timo, E Prosciutto**

grilled portabella mushroom, basil, garlic, thyme, extra virgin olive oil, Parma ham

### **PRINCIPALE**

Choice of One

#### **Dentice Ai Ferri Con Vegetali E Aceto Balsamico**

grilled opakapaka with roasted vegetables, tomatoes, olives, garlic, balsamic glaze

#### **Pollo Alla Parmigiana Con Spaghetti Al Pomodoro**

traditional chicken parmigiana with sautéed chicken breast and Parmesan cheese, spaghetti with tomato sauce, fresh buffalo mozzarella

#### **Vitello In Crosta Di Parmigiano**

veal loin sautéed in olive oil with Parmesan cheese, fresh baby spinach, semolina cakes, porcini mushroom sauce

### **DOLCI**

#### **Tiramisu**

light Italian Mascarpone cream cheese mousse with Kahlúa and espresso lady fingers

***\$58.00 Inclusive***

## **DONDERO'S DINNER**

### **ANTIPASTI, INSALATE OR ZUPPA**

Choice of One

#### **Insalata Di Gorgonzola E Pomodori**

fresh vine-ripened tomato and Gorgonzola salad with cracked black pepper and extra virgin olive oil, sweet basil

#### **Calamari Fritti**

fried calamari rings, balsamic mayonnaise

#### **Crema Di Funghi Porcini Con Salsiccia Di Pollo**

cream of mushroom soup with chicken sausage, garlic croutons and chives

### **PRINCIPALE**

Choice of One

#### **Filetto Di Manzo Alla Griglia**

grilled prime beef tenderloin on mashed eggplant, black truffle sauce and artichoke fritters

#### **Pollo Alla Parmigiana Con Spaghetti Al Pomodoro**

traditional chicken parmigiana with sautéed chicken breast and Parmesan cheese, spaghetti with tomato sauce, fresh buffalo mozzarella

#### **Branzino Con Cipolline E Caviale**

sautéed sea bass on semolina cake with sun dried tomatoes, and fresh herbs

### **DOLCI**

#### **Torta Di Formaggio Con Amaretto**

amaretto cheesecake made with Mascarpone cheese, fresh berry sauce

***\$64.00 Inclusive***

## **DONDERO'S DINNER**

### **APPETIZER, INSALATE OR SOUP**

Choice of One

#### **Carpaccio Di Manzo Con Rugula E Parmigiano**

sliced lean tenderloin of beef, arugula, roasted pepper, shaved Parmesan cheese, and artichoke

#### **Mozzarella Con Peperoni E Basilico**

fresh mozzarella cheese with tomato, basil, lettuce, balsamic dressing, roasted peppers

#### **Vongole Alforno Gratinati**

baked garlic clams with white wine and fresh herbs

#### **Minestrone Alla Milanese Con Pesto**

minestrone vegetable soup with pesto and Parmesan cheese

### **PRINCIPALE**

Choice of One

#### **Filetto Di Manzo Alla Griglia**

grilled prime beef tenderloin on mashed eggplant, black truffle sauce and artichoke fritters

#### **Dentice Ai Ferri Con Vegetali E Aceto Balsamico**

grilled opakapaka with roasted vegetables, tomatoes, olives, garlic, balsamic glaze

#### **Picata D'aragosta Con Fettucine Al Pistacchio**

lobster picata with pistachio fettuccine, sun dried tomato, truffle cream sauce

#### **Pollo Alla Parmigiana Con Spaghetti Al Pomodoro**

traditional chicken parmigiana with sautéed chicken breast and Parmesan cheese, spaghetti with tomato sauce, fresh buffalo mozzarella

### **DOLCI**

#### **Torta Di Frutta Con Gelato**

warm seasonal fruit tart with vanilla ice cream, fruit compote

***\$70.00 Inclusive***