

business lunch at QUIORA

\$29 per guest · exclusive of tax & gratuity

STARTER · CHOICE OF

Italian Wedding Soup

local vegetables, couscous, housemade sausage, kale, parmesan.

Panzanella

sweet land farms goat cheese, bocconcino bocconcini, housemade focaccia, cherry tomato, cucumber, olives, sherry vinaigrette.

MAIN · CHOICE OF

Pesce alla Griglia

catch of the day, corn, kalaeloa beans, yellow squash, chili crisp, citrus butter sauce.

Small Kine Farms Mushroom Campanelle

garlic butter, truffle mushroom coulis, white wine, parmesan.

Classic Spaghetti

tomato, onion, garlic, ricotta salata.

+ BIG ISLAND VEAL MEATBALL · \$11

Brasato al Vino Rosso · \$20 Supplement

braised short rib, polenta, red cabbage, baby carrot, zucchini, macadamia nut picada.

DESSERT

Mango Panna Cotta

haupia, kaffir lime streusel.

PINEAPPLE CLUB

When Life Gives You Li Hing · 45

our signature blended cocktail served in a pineapple featuring el jimador reposado, lilikoi, peach, shiso, and a li hing mui rim.

WINES TO PAIR

Pinot Grigio · Marco Felluga 'Mongris' · 17
friuli-venezia giulia, italy, 2020.

Prosecco · Bisol 'Jeio' · 16
veneto, italy.

Sparkling Rosé · Grandin 'Brut Rosé' · 18
loire, france.

ZERO PROOF REFRESHERS

Passion Fruit Pop · 12
lilikoi, peach, shiso, soda.

Strawberry Pineapple Lemonade · 12
lemon, mint, soda.

Plantation Iced Tea · 9
iced tea, pineapple, almond syrup.

North Shore Surfer Cold Brew · 10
+ enhance with whisky, baileys, or tequila · \$5