



MANTA

Executive Chef Rio Miceli and the Culinary team of Mauna Kea Beach Resort are proud to showcase the island's provisional riches procured by our local farmers, ranchers and fishermen. Through these relationships it allows Manta Restaurant to bring unpretentious Hawai'i regional cuisine to the table.

Starters

Big Island Corn Soup 

Avocado, Coconut Milk, Shrimp, Cilantro

14

Kai (Ocean) to Fork Starter

Chef's Daily Inspiration

MP

Hawaiian Tuna Tataki 

Fennel, Hearts of Palms, Cucumber Yuzu Vinaigrette

22

Seared Hudson Valley Foie Gras

Puna Poha Berry Compote, MK Resort Honey Gastrique, Scallion Ginger Gremolata, Grilled Focaccia

22

Grilled Ponzu Kona Abalone 

Wailea Palm Heart Relish, Ginger Butter

21

Tempura Kauai Shrimp

Pea Shoots, Gochujang Vinaigrette, Truffle-Soy Dashi

21

 Ahi Tuna Tartare 

Wasabi, Quail Egg, Pickled Mustard Seed, Sweet Potato Chips


19

Keahole Lobster Pappardelle

Garlic Cream, Summer Squash, Pork Belly Lardon

23

Salads

Keahole Lobster Salad 

Kekela Farm Baby Lettuce, Avocado, Shaved Fennel, Preserved Lemon Citronette, Edible Flowers

19

Grilled Kamuela Baby Romaine Caesar

Shaved Parmesan Reggiano, Taro Crostini, White Anchovy

14

 Kawamata Farm Vine Ripened Tomato Salad 

Shaved Maui Onions, Fresh Basil, Hawaiian Sea Salt, EVOO, Pickled Strawberries, Goat Cheese, Port Reduction

15

Kekela farm Beet Poke

Beets, Ogo, Pickled Onions, Feta Goat Cheese, Candied Macnuts

14

 - signature dishes

 - gluten free selections

Please let your server know of any dietary restrictions or allergies

*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness



MANTA

Entrees

Daily I`a (Fish)

Chef's Daily Inspiration

MP

Mauna Kea Chicken Curry

Braised Lentils, Cauliflower, Saffron Jasmine Rice

37

Sauteed Pacific Snapper

Wailea Peach Palm Puree, Kaffir Lime Coconut Broth

44

`Uala (Sweet Potato) Encrusted Ahi

Ulu Puree, lomi tomato, Turmeric Coconut Emulsion

30/40

Mac Nut Encrusted MahiMahi

Sauteed Baby Bok Choy, Potato Puree, Yuzu Ogo Beurre Blanc

39

Kona Grilled Kampachi

Carrot Ginger Puree, Waipio Fern Shoots, Roasted Red Pepper Coulis

40

30-Day Aged Island Beef Ribeye

Fried Ulu Hash, Sauteed Waipio Fern Shoot, Szechuan Demi, Cilantro Puree

56

Hawaii Range Beef Tenderloin

Okinawan Sweet Potato, Sauteed Won Bok, Sake Braised Shiitake Mushroom Sauce

40/54

Prime NY Strip

Kabocha Pumpkin, Loeffler Farms Corn, Mushrooms, Fermented Black Bean Scallion Sauce

59

Grilled Ni`ihau Lamb Rack

Whipped Mint JA Farms Spinach, Ho Farms Baby Tomatoes, Caramelized Onion Jus

54

Ka`u Roasted Chicken

Mango Rice Cake, Crispy Broccolini, Green Papaya Chutney

38

Misoyaki Maui Tempeh

Sauteed Ali'i Mushrooms, Truffled Dry Sun Noodle Ramen

36

Sides

Braised Coconut Baby Kale

Buttered Asparagus


Okinawan Sweet Potato

Garlic Smashed Potatoes

Hamakua Ali'i Mushroom

Sautéed Baby Carrots

 - signature dishes

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