



Our Guide to Planned Parties



Sarento's Top of the "I" is proud to put before you our guide to planned parties.

In our guide you will find our regular dinner menu, various menus at various prices per person and brief but important facts regarding our restaurant. Please do not feel limited to the menus discussed within, simply use them as a guideline in planning any or all of your important and special functions with us.

Our General Manager, Jarrod Jones, and our Reservations Manager, Kristi Oishi, will both be happy to answer any and all questions you may have, no matter how simple they may seem.

Thank you,
Aaron Placourakis
President & CEO

Let us help you in making reservations at any of our sister restaurants:



Wailea, Maui, Hawaii
Nick's Fishmarket Maui



Kihei, Maui, Hawaii
Sarento's on the Beach



Honolulu, Oahu, Hawaii
Aaron's atop the Ala Moana

Sarento's Top of the "I"

Regular & Set Dinner Menus

Please remember that our set dinner menus **DO NOT** include tax or gratuity and that menu items and prices are subject to change.

Rossalini Menu

Salad

Caesar Alla Sarento's

Baby Romaine, Roasted Garlic Dressing, Ciabatta Crostini

Entree

Choice of:

Chicken Parmesan

*Chicken Breast breaded and served with a
Homemade Pomodoro Sauce*

** or **

L'Pesce Del Giorno

Catch of the Day

** or **

Rigatoni Alla Vodka

Mau Onions, Pancetta, Creamy Pomodoro Sauce

Dessert

Seasonal Gelato

Served in a Tulip Cookie Shell

Coffee & Tea Service

FORTY FIVE

Geonelli Menu

Appetizer

Choice of:

Bruschetta Rustica

*Roma Tomatoes, Grilled Eggplant, Feta
Cheese, Garlic, Basil*

Sarento's House Smoked Salmon

Red Onion Crème Fraiche and Avruga Caviar

Salad

Caesar Alla Sarento's

Baby Romaine, Roasted Garlic Dressing, Ciabatta Croutons

Entree

Choice of:

Penne Calabrese

*Roasted Eggplant, Housemade Sausage,
Roma Tomatoes, Broccolini, Garlic, White Wine, Goat Cheese*
** or **

Ahi Tonnato

*Fennel Crusted & Seared Medium Rare served with
Grilled Vegetable Ratatouille, Mushroom "Bacon"*
** or **

Pollo Ripieno

*Italian Sausage, Fontina Cheese, Sweet Peppers, Cremini Mushroom
Porcini Jasmine Pilaf*
** or **

Cotolette Capricciosa Durini

*Milanese Style Veal Cutlet served with
Mozzarella, Roma Tomatoes, Arugula & Truffle Vinaigrette*

Dessert

Tiramisu

Traditional Italian Dessert

Coffee & Tea Service

FIFTY FIVE

Gabriella Menu

Appetizer

Choice of one:

New Zealand Mussels

*Cashew Crusted with Lemon,
Garlic & Bruschetta*

Portobello Napoleon

*Eggplant, Mozzarella, Tomato
Served with Arugula & Walnut Pesto*

Salad

Caprese

*Vine Ripe Tomatoes, Buffalo Mozzarella,
Shaved Maui Onions, Basil Oil*

Entree

Choice of:

Linguine con Vongole

White Wine Clam Sauce, Grilled Bruschetta

** or **

Filet Sarento's

*Whipped Yukon Potatoes, Porcini Demi-Glace, Bufala Mozzarella
Mustard, Asparagus*

** or **

Ahi Tonnato

*Fennel Crusted & Seared Medium Rare,
Grilled Vegetable Ratatouille, Mushroom "Bacon"*

** or **

Kiawe Smoked Pork Chop

Maui Onion Jam, Yukon Mashed Potatoes, Mustard Balsamic

Dessert

Tiramisu

Traditional Italian Dessert

Coffee & Tea Service

SIXTY FIVE

Plackarini Menu

Appetizer

Choice of:

Roasted Wild Mushroom

Saffron Risotto

*Roasted Local Mushrooms, Parmigiano
Reggiano & Truffle Oil*

Lobster Ravioli

*Spiny Lobster Medallions, Pancetta, Chives
Truffle Oil, Citrus Butter, Lobster Bisque*

Salad

Nalo Farms Insalata

*Locally-Farmed Tender Greens, Port Wine Poached Pear, Bermuda Onions
Caramelized Pecans, Gorgonzola, Balsamic Vinaigrette*

Entree

Choice of:

Cioppino "Top of the I"

*Alaskan King Crab, Mussels, Clams, Fresh Fish, Calamari & Black Tiger Shrimp,
Saffron Potato Aioli served with Grilled Pizza Bread*

** or **

Prime New York Steak

*Asparagus, Roasted Fingerling Potatoes, Creamed Sherry Sauce
Gorgonzola Semi-Freddo*

** or **

Pan Roasted Opakapaka

*Roasted Cremini Mushrooms & Watercress Salad,
Topped with Jumbo Lump Crab, Simmered in Lemon Butter*

** or **

Filet Sarento's

*Whipped Yukon Potatoes, Porcini Demi-Glace
Bufala Mozzarella, Mustard, Asparagus*

Dessert

Banana Fosters Crème Brûlée

*A Creamy Vanilla Bean Brûlée surrounded by a
Crisp Toffee Wafer served with warm Bananas sautéed in
Brown Sugar, Crème de Cacao & Cream*

Coffee & Tea Service

SEVENTY FIVE

Bambino Menu

(12 and under)

Choice of:

Spaghetti & Meatballs

** or **

Fresh Pasta with Chicken & Alfredo Sauce

** or **

Chicken Parmesan

Dessert

Ice Cream

A Cup of Milk or Juice

SIXTEEN

Sarento's Top of the "I"

***Information &
Procedures***

- Address -

We are located on the top floor of the Ilikai Waikiki Hotel.
1777 Ala Moana Boulevard
30th Floor
Honolulu, HI 96815
(808) 955-5559

- Hours of Operation -

Dinner Service

Sunday to Thursday 5:30 PM to 9:00 PM
Friday & Saturday 5:30 PM to 9:30 PM

Cocktails & Bar

Sunday to Thursday 5:00 PM to 11:00 PM
Friday & Saturday 5:00 PM to 12:00 AM

- Dress Code -

Casual evening attire is requested for both ladies and gentlemen.
Aloha attire, collared shirts and shoes are appropriate.
Jacket and tie are not required.

Please, NO BEACHWEAR:

T-shirts, tank tops, beach shorts, slippers/flip flops, or hats.

- Parking -

Valet Service is available at the front entrance Porte Cochere of the Ilikai Hotel.
Self-parking is also available in the hotel parking lot and in the Marina Parking on
Hobron Lane.

We validate for the first four (4) hours of parking.

With Validation, the cost is:

Valet	\$ 2.00 Per Hour up to the first 4 hours
Self-Parking	\$ 5.00
At the marina	for the first 4 hours



JIRO NOGUCHI
Chairman

AARON PLACOURAKIS
President & CEO

AL SOUZA

Senior Vice President

General Manager - Jarrod Jones
Executive Chef - Ryan Bunyi

- Jiro's Wine Cellar -

The largest on-site restaurant Wine Collection in the State of Hawaii.

- Sarento's also caters -

Custom Wine Dinners
Wine Tastings
Wedding Receptions
Business Meetings
Company Parties & Events

Two picturesque private dining rooms are available to make any occasion a memorable one.

Enjoy the intimacy of The Wine Rack, which can accommodate a minimum of 12 and a maximum of 16, with Ocean and Diamond Head views.

Or bask in a Hawaiian sunset with breathtaking harbor views in The Garden Room accommodating a minimum of 20 and maximum of 36.

Souvenir Quality Printed Menus are provided with set dinners to add that personal touch.

- Cancellation Policy -

For parties of 12 or more:

We require a Credit Card to hold the reservation at least 7 days prior to your function.

No charges for cancellations made within 7 days and up to 72 hours prior.

Cancellations within 72 hours will be charged:
50% of total food cost for set dinner menus
or
\$25 per person for a la carte menus

Please provide a final count at least 24 hours prior to your function.

Please call us for buy-out and partial buy-out information and rates

