



ROYAL KONA RESORT

Thanksgiving

3-Course Prix Fixe Dinner

Thursday, November 26, 2026

Time: 5:00pm - 8:30pm

\$ 65 Adult

\$ 30 Ages 6-11

Ages 5 yrs and under Free

Tax and gratuity are not included.

Bread Service:

Herbed Warm Focaccia Bread

Freshly warmed focaccia infused with aromatic herbs, served with savory chicken liver mousse, cranberry jam, arugula and basil pesto.

1st Course

Autumn Burrata & Charred Asparagus Salad

Charred asparagus and medley tomatoes paired with creamy burrata cheese, crispy prosciutto, balsamic caviar, romanesco sauce, dill oil, and fresh basil.

2nd Course

Herb & Salt-Crusted Prime Rib and Turkey Roulade

Herb and salt-crusted prime rib served with au jus and creamy horseradish, paired with turkey breast and thigh roulade with savory turkey gravy, accompanied by charred broccolini, baby carrots, thyme and sage stuffing, and truffle mashed potatoes.

3rd Course

Pumpkin Pie with Swiss Meringue

Classic spiced pumpkin pie topped with silky Swiss meringue for a light and elegant finish.

For Reservations: 808-930-3263