

FALL 2019 >> AUG · SEPT · OCT

# W A I K I K I Menus

Your Guide to Dining in Waikiki

## **ART MEETS TASTE AT BASALT**

Beautifully blended flavors  
& Fine Dining

## **FLAVORS OF THE WORLD**

Global cuisine in Waikiki

## **HAPPY HOUR**

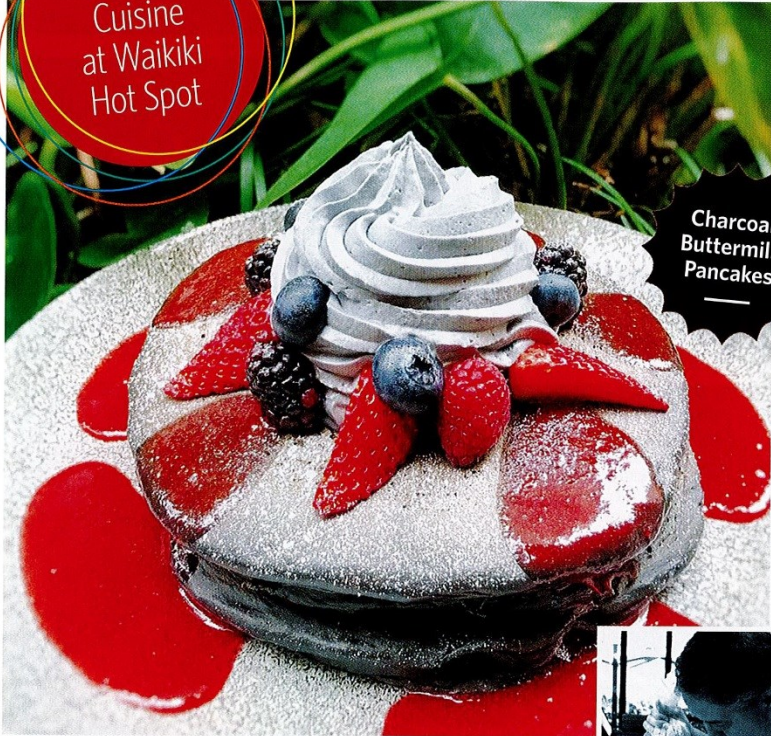
and live music  
schedules





ART MEETS  
TASTE AT  
**Basalt**

Designer  
Cuisine  
at Waikiki  
Hot Spot



Charcoal  
Buttermilk  
Pancakes

It's impossible not to gleefully anticipate driving a fork into the heaping stack of ebony-colored pancakes that executive chef Keith Kong has drizzled exquisite bright red guava-strawberry sauce and garnished with fresh raspberries, strawberries and blueberries. It's obvious he takes pride in the wholesome, artistic creation that's become one of Basalt's signature dishes, and for good reason. The pancakes taste as delicious as they look.

Kong is the star of the edible show at Basalt, where unique culinary crafts appease all palates and the atmosphere is contemporary in a casually chic way. But the talented, albeit humble, culinary master credits his entire team for the authentic, international fusion of flavorful dishes at Waikiki's latest hot spot, tucked neatly inside Duke's Lane Market and Eatery.

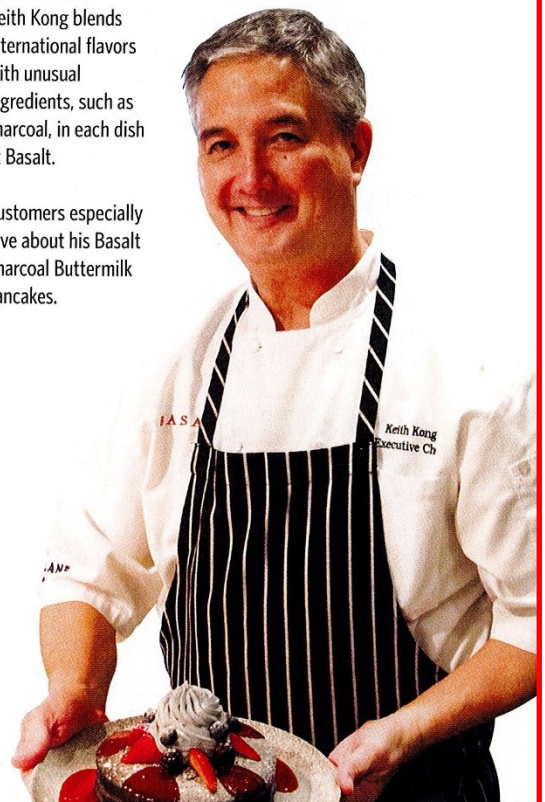
Kong's famous Basalt Charcoal Buttermilk Pancakes that have created such a buzz are made with a classic buttermilk base. But what causes them to stand out is that they are crafted with edible charcoal to form a lovely slate color. Even the topping is "charcoal ash," which consists of whipped cream, mascarpone cheese, sugar and vanilla.

The charcoal that's added to the heavenly pile of pancakes is meant to represent the restaurant's name and foundation of the Hawaiian Islands, basalt, a black, volcanic rock or solidified lava.



Executive Chef  
Keith Kong blends  
international flavors  
with unusual  
ingredients, such as  
charcoal, in each dish  
at Basalt.

Customers especially  
rave about his Basalt  
Charcoal Buttermilk  
Pancakes.





Charcoal serves as an ingenious ingredient that's gained popularity among health enthusiasts of late. People use it in various beauty products, including teeth whiteners, but charcoal is also beneficial for digestion. The theory is that it aides absorption and is a "detoxifying" agent that keeps your insides nice and shiny.

The Pork Belly Buns appetizer also features charcoal. The handmade, traditional bao buns are incorporated with the powder to create a beautiful, rich color. Each bun is stuffed with slow-roasted pork belly dry-rubbed with Chinese five-spice that gives it a robust flavor. To add even more oomph to this already delicious pupu, the pork belly is topped with pickled *daikon* (Asian turnip) and carrots, and adorned with green onions and cilantro—together, representing the traditional Vietnamese banh mi sandwich. Moreover, the buns are brushed with hoisin Sriracha sauce and served with a crispy side of black sesame rice chips. The colors contrast as perfectly as the textures, and the taste is an impeccable blend of sweet, salty and sour.

The details to every dish are unparalleled at Basalt. Kong knows how to please palates and does so with 100 percent conviction. The Hawai'i native was introduced to the food industry as a dish washer but worked his way through the ranks and graduated from the California Culinary Academy. Now, he commands the kitchen of a spot that's deemed one of Waikiki's best kept secrets. What's more, he oversees the entire operations of the European-style marketplace where the restaurant resides, includes an in-house bakery and burger bar. Therefore, guests of Duke's Lane Market and Eatery not only have an opportunity to sit down and enjoy Kong's innovative blend of international flavors, as well as the textures and shapes that represent the process of how basalt is made, they can grab something just as authentic and delicious at another eatery, to go. It's one of the few places in Waikiki that truly has something for everyone.

*Duke's Lane Market and Eatery is open daily from 6 a.m. to 11:30 p.m. and Basalt operates from 7 a.m. to 10:30 p.m. Visit [dukeslanehawaii.com](http://dukeslanehawaii.com) for more information.*

As much care is taken into the artistic detail of every dish at Basalt as the taste, including the Mixed Seafood Grill (pictured right), Pork Belly Buns (middle right) and Grand Marnier Chocolate Mousse Cake (top right).

