

Kaua'i Ohana:

M E N U

Ohana Family Dinner

APPETIZERS:

FARMER'S MARKET FRESH SALAD

Fresh locally grown lettuce greens, avocado, carrots, Japanese cucumbers and home-grown micro sprouts, served with edible flowers, organic herbs from the Garden Isle & almond herb dressing.

BRUSCHETTA

Kaua'i grown cherry tomatoes, garlic, and basil with a balsamic glaze reduction on freshly baked sourdough bread.

MAINS:

SURF & TURF - AHI TUNA

Grilled fresh fish locally caught and filet mignon with lemon zested garlic butter.

SIDES:

OKINAWA MASHED POTATOES

Perfectly roasted Okinawa sweet potatoes, best known for their natural sweetness and striking purple hue, enriched with a hint of coconut oil & cinammon.

SAUTÉED KAUAI LOCAL GREENS

Freshly harvested kale, chard, bok choy, Chinese spinach lightly sauteed with a splash of toasted sesame oil on the wok, finished with sprinkle of soy sauce, and garnished with garlic, ginger and turmeric.

DESSERT:

UBE PASSION FRUIT CHEESECAKE

A twist on the classic dessert. Creamy ube cheesecake with tangy notes of Passion fruit, topped with a passion fruit glaze and delicate chocolate mini sculpture.

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Dinner 2

APPETIZERS:

MEDITERRANEAN FRESH SALAD

Refreshing olive, feta and tomatoe tossed salad, finished with a splash of olive oil and balsamic vinagrette.

MAINS:

KAUAI INSPIRED SEAFOOD PAELLA

It's our tropical take on the Spanish classic, featuring a bounty of fresh local seafood including: fish, clams, mussels & shrimp, simmered with fragrant saffron & garlic-infused rice, tomatoes, onions and bell peppers. Granished with edible flowers and a squeeze of lemon.

SIDES:

GULA GAZPACHO SOUP

Refreshing chilled tomato soup srevd with a touch of olive oil, vinegar and freshly chopped local herbs.

DESSERT:

RAW/VEGAN PASSION FRUIT CAKE

Guilt-free dessert featuring a creamy passion fruit feeling made from cashews, coconut and passion fruit layered on a crust of dates and nuts.

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Dinner 3

APPETIZERS:

ARUGULA BEET SALAD

Freshly harvested arugula leaves tossed with beets, locally sourced goat cheese and freshly squeezed orange vinaigrette, garnished with edible flowers and an orange wedge.

MAINS:

FRESH NOODLE LASAGNA

00 Double Zero Italian sourced home-made fresh noodles, layered with creamy ricotta cheese, rich choice of meat or fresh basil pesto sauce, topped with melted mozzarella and a sprinkle of parmesan cheese baked to a crispy golden perfection.

SIDES:

ROASTED UBE & VEGETABLES

Freshly harvested asparagus, brussels sprouts, chinese broccoli, fingerling potatoes, carrots roasted with a splash of coconut oil and curry powder, finished with a sprinkle of Celtic sea salt & garnished with home-made hot sauce.

DESSERT:

LILIKOI CHIFFON CAKE

Light and fluffy cake infused with vibrant essence of passion fruit offering a perfect balance of sweetness and tang, garnished with silky passion fruit glaze.

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Dinner 4

APPETIZERS:

CAPRESE SALAD

Heirloom tomatoes thinly sliced, topped with fresh wedges of buffalo mozzarella, and garnished with freshly harvested basil leaves and a splash of balsamic vinaigrette.

MAINS:

SOUDOUGH PERSONAL PIZZAS

Each guest will be treated to their very own handcrafted fresh sourdough pizza.

Experience the perfect balance of light, airy crunchy topped with vibrant toppings such as: pepperoni, mushroom, prosciutto, arugula and even pineapple!

SIDES:

GARLIC KNOTS

Perfect blend of soft, pillowy dough infused with aromatic garlic and freshly harvested herbs. Each garlic knot is coated with rich garlic butter and sprinkled with parmesan cheese.

DESSERT:

RAW KEY LIME PIE

Enjoy a guilt-free twist on the classic Key lime pie, featuring a creamy, tangy filling made from fresh key lime juice, coconut cream and naturally sweetened with dates and maple syrup.

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Dinner 5

APPETIZERS:

CHARCUTERIE BOARD

Featuring an exquisite selection of island sourced delights: Kaua'i harvested and locally made chocolate, local goat cheese, Kauai grown honey, Kaua'i harvested macademia nut, as well as favorite staples like smoked meats, cheeses and fresh local fruit.

MAINS:

SHOYU GRILLED CHICKEN

Hawaiian style marinated and grilled chicken with bell peppers & asparagus garnished with fresh and crisp spring onions.

SEARED CRUSTED AHI FISH

Locally caught Kaua'i Ahi Tuna fish pan seared with a citrus furakaki glaze and granished with black sesame and home-made sauce.

SIDES:

COCONUT RICE

Each grain of rice is cooked to perfection in rich cononut milk, infusing it with a subtle sweetness.

STIR FRIED VEGETABLES

Locally harvested garlic, onions, ginger, bok choy and chinese spinach infused with a rish curry sauce, finished with a sprinkle of Celtic sea salt & garnished with spring onion.

DESSERT:

ROSE PETAL CHOCOLATE CAKE

Decadently rich chocolate cake topped with buttercream frosting and rose petals.

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Dinner 6

APPETIZERS:

WAKAME SEAWEED SALAD

Refreshing tender wakame seaweed and crisp cucumbers lightly dressed in a tangy sesame vinaigrette, garnished with toasted sesame seeds and a touch of chili flakes.

MISO SOUP

Crafted from a delicate blend of miso paste, tofu and green onions, served piping hot.

MAINS:

CATCH OF THE DAY

Seasonal local fish from Kaua'i. This dish could be served as fresh grilled fish, or the option to make poke bowls.

SIDES:

BRUSSEL SPROUTS

Roasted and seasoned with balsamic glaze, simply the best brussle sprouts!

DESSERT:

HOME-MADE BROWNIES WITH ICE CREAM

Warm, homemade chocolate brownie topped with vanilla ice cream, whipped cream and garnished with caramel.

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Dinner 7

APPETIZERS:

SUMMER ROLLS

Fresh locally harvested avocado, fresh garden lettuce, farmers market carrots, japanese cucumbers and micro sprouts. Rolled on rice paper garnished with edible flowers and sesame seeds and organic freshly harvested herbs from the garden. Accompanied with home-made peanut sauce.

MAINS:

PINEAPPLE FRIED RICE

Traditional Thai-Pineapple fried rice, simmered in toasted sesame oil with onion, garlic, ginger, and bell peppers served in an open faced pineapple with your choice of protein: shrimp, pork or chicken. Garnished with freshly harvested spring onion.

SIDES:

LILIKOI CEVICHE

Tender marinated fresh caught ahi in passion fruits and limes with onion, garlic, and garnished with cilantro.

DESSERT:

**BANANA SPLITS & ICE CREAM
SUNDAYS**

Lappert's ice cream, whipped cream, bananas, chocolate sauce, cherries & good vibes.

Kaua'i Ohana:

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Dinner 8

APPETIZERS:

GREEK SALAD W. FETTA

Fresh tomatoes, cucumber, fetta and olive oil served with warm bread or pitta.

MAINS:

LEMON GARLIC SALMON W. DILL

Wild Caught Salmon roasted with garlic, butter, and potatoes. Served with fresh lemon and dill.

SIDES:

JASMINE RICE OR QUINOA

Served with a choice between fluffy Jasmine Rice or quinoa cooked in vegetable broth.

SEARED ASPARAGUS

Plated with garlic oil seared asparagus and roasted almond slices.

DESSERT:

ASSORTED CAKE BITES

Why decide? Try a sampler plate of a variety of different cake bites to try local Kaua'i flavors. Flavors include both fruit and chocolate options.

Kaua'i Ohana:

MENU

Dinner 9

APPETIZERS:

GARLIC + SESAME EDEMAAME

Stir Fried edemamaame in toasted sesame oil with garlic, ginger and shoyu (soy sauce).

AHI POKE

Shoyu (Soy Sauce) with local ahi tuna from Kaua'i. Ahi Poke is served with wakaame (seaweed) salad, spring onion and toasted sesame seeds.

MISO SOUP

Crafted from a delicate blend of miso paste, tofu and green onions, served piping hot.

MAINS:

LEMON MAHI MAHI BAKE

Local caught Mahi Mahi with fingerling potatoes, rainbow carrots, asparagus, and Maui sweet Onions.

SIDES:

BROCCOLINI IN WHITE MISO SAUCE

Seared broccolini plated with a miso/soy sauce and black sesame seeds

OKINAWA PURPLE SWEET POTATOES

Roasted sweet potatoes with coconut oil and ginger

ASSORTED SUSHI ROLLS

Hand rolled sushi with local ahi/onu/mahi mahi fish and farmers market vegetables. Served with wasabi and pickled ginger.

AHI SASHIMI W. FURRICAKE SUSHI RICE

Ahi Tuna thinly sliced and served fresh over rice vinegar and furricake infused sushi rice. Served with wasabi and pickled ginger.

DESSERT:

HAWAIIAN BUTTER MOCHI

Coconutty and buttery rice cake baked to perfection.

Kaua'i Ohana:

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Dinner 10

APPETIZERS:

FARMERS MARKET SALAD

Fresh locally grown lettuce greens, avocado, carrots, Japanese cucumbers and home-grown micro sprouts, served with edible flowers, organic herbs from the Garden Isle & almond herb dressing.

MAINS:

SWISS STYLE FONDUE

Gruerre and Cheddar Cheese melted in white wine sauce with garlic. The best feel good meal with local veggies for dipping.

SIDES:

SERVED WITH:

Boiled Fingerling Potatoes
Cherry Tomatoes
Granny Smith Apples
French Baguette
Steamed Broccoli, Cauliflower, Carrots
Mushrooms

DESSERT:

PINEAPPLE UPSIDE DOWN CAKE

The best! My favorite use of the pineapple is in this classic dessert. Served warm with vanilla ice cream.

M E N U

BREAKFAST BAR - served daily -

Choice of Coffee, Tea, or Hot
Chocolate w. Whipped Cream

Eggs: Scrambled, Fried or
Poached

Tropical Fruit Salad (Papaya,
Bananas, Dragon Fruit, Pineapple)

Bacon, Canadian Bacon or Ham

Toast | Bagels | English Muffins

Kaua'i Ohana Breakfast

Served each day with one of the following options:

BANANA PANCAKES

Made with coconut oil and topped with chia/hemp
and flax seeds!

AVOCADO TOASTIES

FRESH SOURDOUGH Bread toasted, topped with
pesto, avocado, black sesame seeds, and sprouts.

BREAKFAST BURRITOS

Beans, Eggs, Cheese, Hot Sauce if desired

DECADANT FRENCH TOAST

Berries, Whipped Cream, Organic Maple Syrup

FRENCH OMELETTE BAR

Build your own, made to order- get fancy!

PAPAYA BLISS BOWL W. ACAI

Fresh tropical fruits from the island made into a
bountiful fruit salad, drizzled with honey, lemon
juice, and hemp hearts.

SHAKSHOUKA

Tunisian savory dish of tomatoes sauce base and
eggs sunnyside up on top. Amazing with fresh
avocado GF toast!

CLASSIC POACHED EGGS W. HOLLANDAISE SUACE

Served over English Muffins and made by hand
from scratch- the best hollandaise

BLISS BALLS

Raw Cacao Hempseed energy pastries that are
made from dates/coconuts and orange zest.

COCO CHIA CHAI PUDDING

Light chia seed coconut milk based pudding with
fresh fruits and healthy vegan treats.

M E N U

JUICE BAR

- served daily -

Fresh Juice Menu

FRESHLY SQUEEZED ORANGE JUICE

CARROT/GINGER/PINEAPPLE

APPLE/ORANGE/TURMERIC

BEET/GINGER/APPLE/CARROT

CELERY/GINGER/APPLE

Smoothie Menu

BANANA NUT

Banana/Cashew Milk/Cacao/Honey

ACAI

Acai/Macadamia Milk/Vegan Protein
/Strawberries

BANANA CHOCOLATE DATE

Dates/Almond Milk/Almond Butter/Banana/
Cacao Protein

MANGO MADNESS

Mango/Coconut Milk/Dates/Chia/Heaven!

MERMAID BREEZER

Passion Fruit/Coconut Water/Vitamineral
Greens/Coconut Flesh