

Menu

Summer 2023



Starters

Hirabara Farms Greens DF GF

with Cucumbers, Kamuela Tomatoes, Radishes, Carrots and Lilikoi Dressing, Papaya Seed Dressing, Croutons

Hawaiian Style Potato Mac Salad DF GF V

Ahi Poke with Sweet Onions, Scallions, Alaea Sea Salt, Ogo DF GF V

Lomi Lomi Salmon DF NF V

Traditional Poi DF GF NF V

Okinawan Sweet Potato Salad with Coconut Dressing V

Cold Somen Noodle Salad DF NF

Cucumber, Carrot, Daikon and Sea Vegetable Namasu Pickles DF GF NF V

Punalu'u Bakery Sweet Bread Rolls

Entrées

Imu "Pua'a Kalua" Pork and Cabbage DF NF

Island Kiawe Wood-Smoked BBQ Brisket DF NF

with Tamarind Guava Glaze, Scallions

Blackened Seared Island Catch DF NF V

with Mango Papaya Salsa and Tahitian Lime Butter Sauce

Huli Huli Grill Chicken DF NF

with Charred Pineapple and Tangy Teriyaki Sauce

Seasonal Vegetables DF NF

with Coconut Lemongrass Curry Sauce

Hawaiian Fried Rice DF V

Steamed White Rice DF GF NF V

Desserts

Coconut Haupia

Waialua Estate Chocolate Brownie

Pineapple Rum Upside Down Cake

Big Island Honey Macadamia Nut Square

Exotic Tropical Fruit Cheesecake

Hand-Carved Island Fruit

Children's Menu

Chicken Tenders

Mac Cheese (On Request)

DF Dairy Free GF Gluten Free NF Nut Free V Vegetarian VV Vegan