

Menu

Fall 2023 / Winter 2024

LEGENDS of HAWAII
LU'AU
OUR BIG ISLAND STORY

Starters

Hirabara Farms Greens **DF GF**

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

Hawaiian Style Macaroni Salad **DF GF V**

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

Lomi Lomi Salmon **DF NF V**

Okinawan Sweet Potato Salad with Coconut Dressing **V**

Warabi Fern Salad **DF V**

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

Traditional Poi **DF GF NF V**

Punalu'u Bakery Sweet Bread Rolls

Entrées

Traditional Imu Roasted "Pua'a Kalua" Pork **DF NF**

Slow Braised Beef Short Ribs **DF NF**

with Sweet Shoyu and Sake Jus, Crispy Onion, Scallion

Island Spiced Blackened Mahi Mahi **DF NF V**

with Mango Papaya Salsa and Ginger Tahitian Lime Butter Sauce

Huli Huli Grill Chicken **DF NF**

with Charred Pineapple and Tangy Teriyaki Sauce

Rainbow of Vegetables **DF NF**

with Coconut Lemongrass Curry Sauce

Hawaiian Ginger Garlic Fried Rice **DF V**

Steamed White Rice **DF GF NF V**

Desserts

Coconut Haupia **DF V**

Waialua Estate Chocolate Brownie

Pineapple Upside Down Cake

Big Island Honey Macadamia and Chocolate Square

Lilikoi Bars

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