

Menu

Summer 2024

LEGENDS of HAWAII
LU'AU
OUR BIG ISLAND STORY

Starters

Big Island Farms Greens DF GF VV

Keiki Cucumbers, Kamuela Tomatoes, Radishes, Carrots
with choice of Papaya Seed Dressing, Miso Carrot Dressing, Wonton Crisps

Kama'aina Style Potato Macaroni Salad DF GF V

Ahi Poke with Sweet Onions, Scallions, Inamona, 'Alaea Sea Salt, Limu, Sesame Oil DF GF

Lomi Lomi Salmon with Maui Onions DF NF V

Traditional Poi from Waipio Valley Taro DF GF NF V VV

Okinawan Sweet Potato Salad with Coconut Dressing DF GF V VV

Long Rice Noodle Salad with Shiitake Mushrooms, Sesame Shoyu Dressing DF NF V VV

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

Punalu'u Bakery Hawaiian Sweet Bread Rolls in Guava, Taro and Traditional

Entrées

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

Kiawe Wood Smoked Brisket DF NF GF

with Guava Tamarind Glaze

Ginger Steamed Island Catch DF NF

with Sweet Soy Glaze, Sesame Sizzling Oil, Chili Pepper

Huli Huli Grill Chicken DF NF GF

with Charred Pineapple and Tangy Island BBQ Sauce

Vegetables in Coconut Lemongrass Curry DF GF V VV

with Corn, Squash, Broccoli, Cauliflower, Sweet Potato

Garlic Edamame Fried Rice DF GF V VV

Steamed White Rice DF GF NF V VV

Desserts

Chocolate Coconut Haupia Pudding Pie DF GF NF V VV

POG Tart with Passion Fruit, Orange & Guava Curd NF V

Guava Cheesecake NF V

Big Island Honey Macadamia and Chocolate Square V

Lilikoi Mango Streusel Bars NF V

Tropical Seasonal Sliced Island Fruit DF GF NF V VV

Children's Menu

Chicken Tenders

Mac Cheese (On Request)

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