

Menu

Fall/Winter 2025

LEGENDS of HAWAII
LU'AU
OUR BIG ISLAND STORY

Ali'i Pupus

Okinawan Sweet Potato, Taro Root, and Yamasa Chips V
with Maui sweet onion dip

Edamame GF VN
Togarashi, garlic, sesame oil, lava sea salt

Namasu Pickles GF VN
cucumber, carrot, daikon, sea vegetable

Starters

Big Island Farms Greens GF DF V
Napa cabbage, red cabbage, cucumbers, tomatoes, carrots,
papaya seed dressing, pineapple lime dressing, wonton crisp

Hawai'i Style Potato Mac Salad GF DF V

Ahi Poke GF DF
sweet onions, scallions, inamona, garlic, shoyu, 'Alaea sea salt, limu, sesame oil

Lomi Lomi Salmon DF NF
salted salmon, tomatoes, Maui onions, scallions

Traditional Poi GF NF VN
a staple of the Polynesian diet made from Waipi'o Valley taro

Okinawan Purple Sweet Potato Salad GF VN
coconut dressing

Mango Shrimp Salad GF DF
cucumber, tomato, napa cabbage, pickled shallot, rice noodles, bean sprouts,
basil, mint, coriander, sweet chili, lemongrass, and lime leaf dressing

Punalu'u Bakery Hawaiian Sweet Bread Rolls V
in traditional, guava, and taro flavors

Entrées

Imu-Style "Pua'a Kalua" Pork DF NF
ti leaf-roasted pork, Hawaiian salt, chili pepper water

Sake and Sweet-Soy Braised Beef Short Ribs DF NF
exotic mushroom, scallion, toasted sesame seed

Seared Blackened Island Mahi Mahi GF NF
mango-papaya salsa, Yuzu ginger butter sauce

Huli Huli Grilled Chicken GF DF NF
caramelized pineapple, tangy island barbecue-teriyaki sauce

Coconut Vegetable Curry GF VN
cauliflower, pepper, zucchini, sweet potato, carrots, eggplant, green papaya,
Penang curry sauce, cilantro, Thai basil

Aloha Fried Rice GF DF
pork smoked meat, grilled onion, pepper, edamame, egg, scallion, crispy garlic

Steamed White Rice GF NF VN

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

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Sweets

Kona Coffee Tart V

candied macadamia, chocolate drizzle

Waialua Chocolate Fudge Cake V

sea salt caramel frosting

Banana Cheesecake V

coconut graham crust

Warm Tropical Mango Passion Fruit Crumble V

Coconut and Ube Haupia DF V

Warm Malasada V

cinnamon sugar

Tropical Seasonal Island Sliced Fruits GF NF VN

local citrus, pineapple, papaya

Keiki Buffet

for children ages 12 and under

Island Vegetable Crudité with Ranch

Breaded Chicken Fingers with Sweet-Sour Plum Sauce or BBQ Sauce

Macaroni & Cheese

Corn Cobettes

Tater Tots

Beverage Station

Plantation Iced Tea

POG Juice

Regular and Decaffeinated Kona Blend Coffee

Assorted Hot Teas

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