

ENTREES

IMU PUA'A PORK (Stone-fired whole pig prepared in an underground oven and hand carved by our chefs)

TERIYAKI BRISKET

PIPIKAULA in orange rosemary vinaigrette

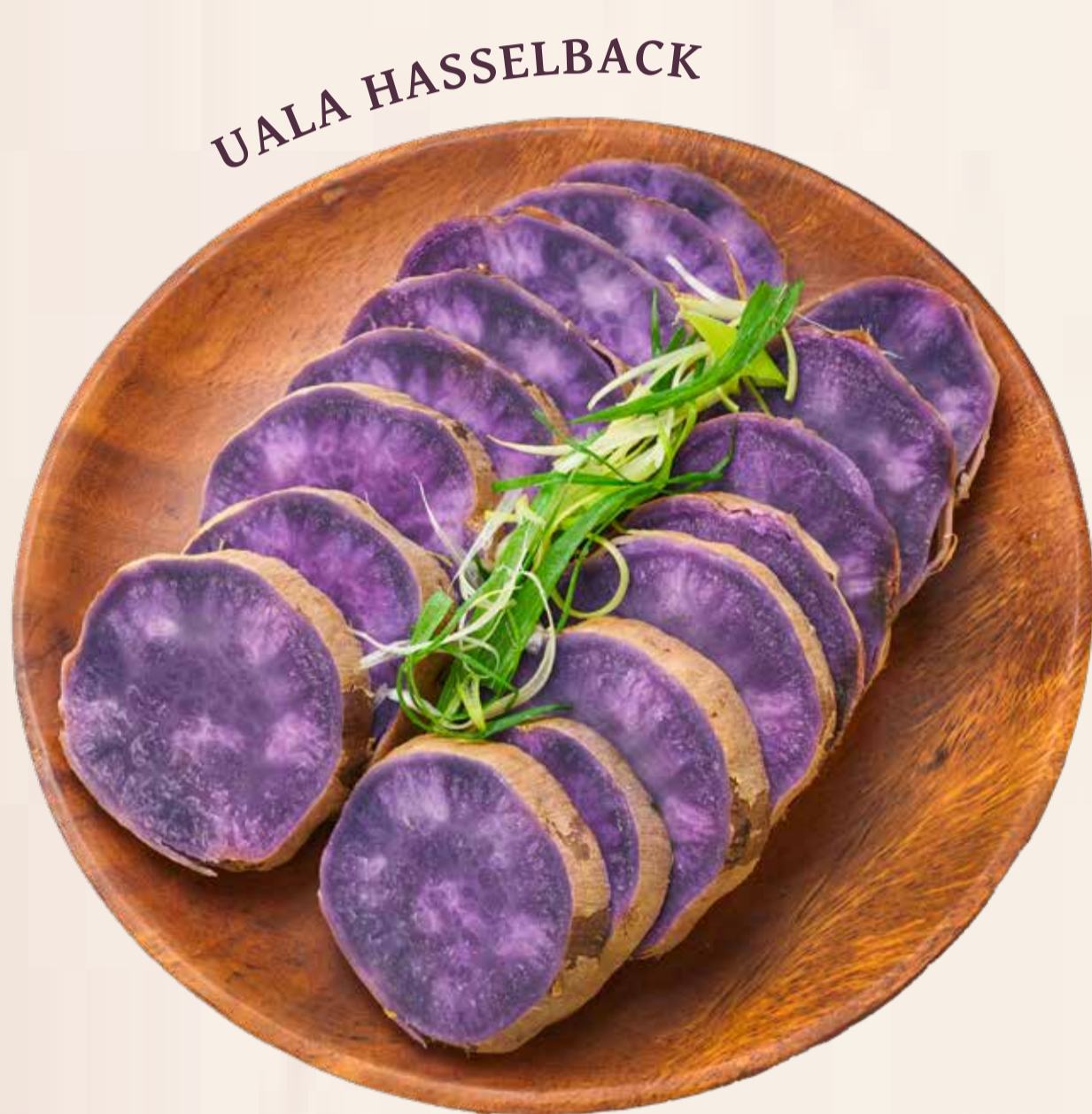
NORTH SHORE CRISPY GARLIC SHRIMP with Sweet Chili Aioli

HULIHULI CHICKEN

MOA WITH OPU (Chicken and Squash)

PAN SEARED LOCAL FRESH FISH with Olena Calamansi glaze

WHOLE STEAMED KONA KANPACHI in Ti leaves



VEGAN ENTREES

FRIED RICE

HEKKA (stir fried glass noodles)

TOFU POKE

HOT SIDE DISH

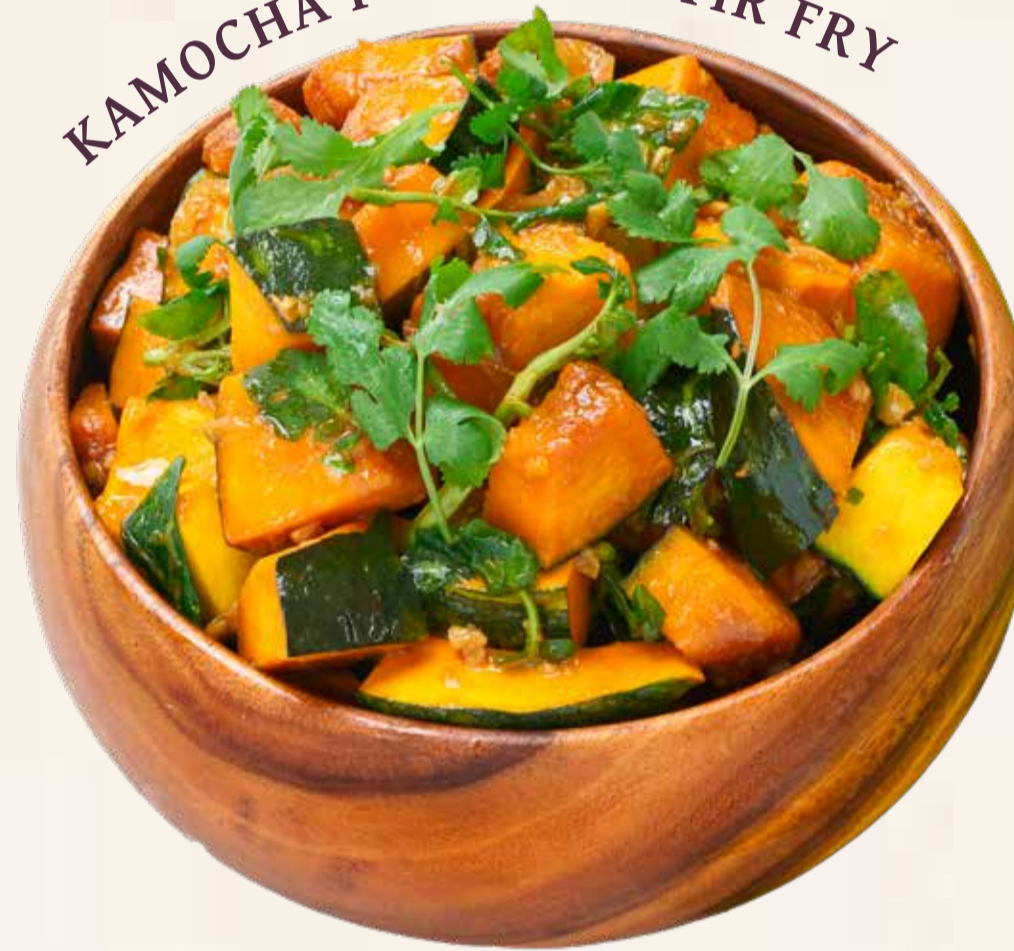
PULEHU BROCCOLINI

UALA HASSELBACK

KABOCHA PUMPKIN STIR-FRY

STEAMED WHITE RICE

KABOCHA PUMPKIN STIR FRY



AHI SHOYU POKE



POKE BAR

AHI SHOYU POKE

SPICY POKE

SHRIMP POKE

TAKO POKE (Octopus Poke)

SALAD BAR

TOSSED SPRING MIX SALAD

ASSORTED TOPPINGS:

Poi (Vegan)

Black Olives

Taro Rolls with Butter

Cherry Tomatoes

Red Onion Slices

Pickled Cucumber w/ Kahuku limu

Baby Corn

Shredded Cheese

Sweet Potato Salad

Diced Ham

Cucumber Slices

North Shore Greens

Bacon Bits

Sunflower Seeds

Croutons

Mushroom Slices

Garbanzo Beans

DRESSINGS: Lilikoi Aioli, Italian Dressing & Ranch Dressing

TAKO POKE



ASSORTED FRUITS & DESSERTS



FRUIT

PINEAPPLE

MANGO

PAPAYA

KIWI

2 Rotating seasonal Fruits which could include Guava, Rambutan, Longan, Dragon Fruit, Star Fruit, Persimmon, or Lychee

ASSORTED DESSERTS



KIDS PLATE

MAC AND CHEESE

CHICKEN TENDERS

FRENCH FRIES

MOCHI

CHOCOLATE CHIP COOKIE

DESSERTS

MANGO CHEESECAKE

TRIFLE CHOCOLATE

GUAVA CAKE

KOELE PALAU ON SHORTBREAD COOKIE

HAUPIA KULOLO

PINEAPPLE CRÈME BRULEE

ASSORTED GELATO/ SORBETTO FLAVORS
Strawberry Gelato, Old Fashioned
Chocolate Gelato, Dragon Fruit Sorbetto,
Mango Sorbetto

BEVERAGES

ASSORTED PEPSI PRODUCTS

RASPBERRY ICED TEA

COFFEE (regular & decaffeinated)

HERBAL TEA (chamomile tea, cinnamon apple)