

'A H A 'A I N A

A Royal Celebration



BUTLER PASSED CANAPES

Poi Station

LOMI LOMI SALMON
BRIOCHE SPOONS
KALUA PORK SPRING ROLL
WITH KONA COFFEE BBQ SAUCE
BBQ BEEF TENDER TIP
RED CHILI VINEGAR SAUCE
AHI GYOZA
WITH WASABI DIP

DINNER MENU
PUPU TASTERS



HEART OF PALM CEVICHE WITH CHINESE ROASTED DUCK

HOISIN VINAIGRETTE
KONA LOBSTER IN SPICEY CURRY SAUCE
KALUA OSSO BUCCO ON SMASHED TARO
BRAISED CHOY SUM

STUDY OF CRÈME BRULE
TROPICAL SORBET MARTINIS
HAUPIA CAKE
CHEESECAKE LOLLI POPS
FRESH SLICED PINEAPPLE
COFFEE/TEA

CHILLED AVOCADO EGG PUDDING WITH KING CRAB MEAT
BEEF TATAKI WITH MUSTARD SALSA AND SPROUTS
ROYAL SEAFOOD SALAD
BAMBOO SKEWERED CHICKEN WITH MANGO BBQ SAUCE
CRAB CAKES WITH KALAMANSI LIME-CHILI SAUCE
SOY BUTTERFISH ON PICKLED CUCUMBERS



Pricing & Reservations

\$175.00 per person - House Guests & Kama'•ina, and Groups:

\$150.00 per person - Children 12 and under \$75.00

For Reservations please call

931-4600 or 923-7311

Rate includes Premium Bar and gratuities; excludes taxes
Commissionable to Travel Agents @ 10% and Activity Desks @ 20%

Menu items/prices are subject to change without notice.