

Luau

6:00 pm - 8:30 pm ~ Tuesday & Friday Evenings

Luau Grounds

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- \*Shrimp Cocktail on Ice  
*with Spicy Cocktail Sauce and Lemon*
- \*Tomato and Onion Salad
- \*Hawaiian Style Potato Salad with Water Chestnuts and Snowpeas
- \*Mixed Baby Hawaiian Lettuces with Papaya Seed Dressing
- \*Sliced Fresh Tropical Fruits
- Lomi Lomi Salmon
- Ahi Poke
- Roast Chicken Salad with Bean Sprouts and Pineapple
- Smoked Hawaiian Fish Platter, Wasabi Horseradish Cream
- Fern Shoot Salad
- \*Lychees
- \*Namasu
- Pipikaula
- \*Poi

### **FROM THE HOT LINE**

- \*Grilled Catch with Ginger Lime Butter
- Laulau
- Chicken Long Rice
- \*Kalua Pig
- \*Kalua Turkey
- Teriyaki Short Ribs
- Stir Fried Vegetables
- Baked Sweet Potato with Coconut Syrup
- \*Steamed Rice
- \*Mashed Potato and Taro with Sweet Onion
- Fresh Taro Rolls, Island Sweet Bread

### **DESSERTS**

- Coconut Cake
- \*Haupia
- Chocolate Caramel Macadamia Nut Tarte
- Guava Chiffon Cake with \*Strawberry Sauce
- Lilikoi Cheese Cake
- \*Orange Crème Caramel with Fruits
- Warm Mauna Kea Bread Pudding
- Warm Baked Banana and Coconut Pudding

**Premium Seating:** \$137.00 Adults / \$79.50 Children (5-12) plus tax and gratuity  
Complimentary Local Dried Fruits, Macadamia Nuts and Potato Chips

**General Seating:** \$117.00 Adults / \$59.50 Children (5-12) plus tax and gratuity  
Complimentary Mai Tai or Keiki Drink

**Show Only:** \$52.00 Adults / \$32.00 Children (5-12) plus tax

**20% Kama'aina Discount up to a party of 6 (Must show valid ID) excludes show only**

#### **\*Gluten Free Items**

*"We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness".*

*"Please let your server know if there are any allergies to products of which we should know".*

*\*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.*