

2020 ‘Aha ‘Āina Lū‘au Plantation Inspired Menu

Plantation Buffet from the Fields

JA Farms mixed Baby Greens Salad – Gluten Free and Vegan
HO Farms Shaved Radish, carrots, Wailea Hearts of Palm, Papaya Seed dressing

“Pipikaula Ho farms tomato Salad “
Rodel’s Garlic Pickled Cucumbers, Ogo, Thai Chilis

“Okinawan Sweet Potato Salad “ – Gluten Free, Vegan, Contains Nuts
Yukon Potato, Coconut Ginger cream, Toasted mac nuts

“Crispy Kalo” – Gluten Free
Fresh Poi and Lomi Lomi Salmon

Ahi Poke – Contains nuts
Bubu Arare, Hawaiian Chili Pepper, Kukui Nut, Ginger, Tobiko and Scallions

Au Poke – Gluten Free, Contains nuts
Ogo, Kukui Nut, Sesame, & Scallions

Alii Mushroom & Tomato Poke – Gluten Free and Vegan
Kawamata Tomatoes, Hamakua Mushrooms, Kahuku Sea Asparagus, Kukui Nut, Red onion

From The Land, Mountain and Sea

Vegan Yellow Curry – Gluten Free and Vegan
Kaffir Lime, Lemongrass, Choi Sum, Ulu, Taro, Peppers

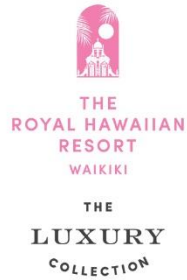
Vegetable Fried Rice – Gluten Free and Vegan
Shiitake Mushroom, Crispy Garlic, Scallions

“Huli huli “Chicken, – Gluten Free
Ginger Pinakbet relish, Abobo Garlic jus

Kalbi Style Flank Steak, – Gluten Free
Kimchee, Chinese Long Beans, Ginger Sesame Soy

Steamed Fresh Catch from Pier 38 – Gluten Free
Coconut Luau Sauce, Ho Farms Tomato Pulehu Onion Relish, Sea Asparagus, Ginger Scallion pesto

Fresh Action Carved Kalua Pork – Gluten Free
House Cured and Smoked to perfection with Banana Leaves



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Sweet Cane Fields Dessert

Exotic Fruit Platter – Vegetarian

Papaya, Pineapple, Watermelon, Kula Strawberries, fresh Berries, Haupia Bites, Fruit Pearls

Chocolate Caramel Macadamia Nut Tart – Vegetarian, Contains nuts

Kona Coffee mousse

Tutu's Coco-Bread

Coconut Mousse, Royal Banana Bread, Chocolate Ganache

Royal Bakery Sweet Bread pudding – Vegetarian

Rum Drunken Raisins, Vanilla Anglaise

Pineapple Upside Down Cake – Vegetarian

Maraschino Cherries, Pineapple, Sponge Cake