

Three Course Cultural Experience \$49

Choice of:

Lumpia Filipino Spring Rolls

Chef's Treasured Family Recipe with Green Papaya Achara and Spicy Dipping Sauce; Pork and Shrimp, or Chicken and Mushroom

Portuguese Bean Soup

Island Favorite with Portuguese Sausage, Beans and Vegetables

Oishi Sushi

Literally translates as 'Good Sushi' rolled with Spicy Tuna, Tempura Battered and served Crisp

Chop Chop Sesame Chicken

Crisp Lettuce, Won Bok Cabbage, Shredded Chicken Breast, Carrots, Cilantro, Won Ton Chips and Sesame Dressing

Choice of:

Pancit Noodles

Savory Rice and Egg Noodles with Shrimp, Pork and Vegetables

Ono Pulehu Chicken

Ginger, Soy and Cane Sugar Marinated Breast of Chicken served with Caramelized Maui Onions

Paniolo Rib-Eye Steak

Maui Cattle Company Natural Beef with Hawaiian Steak Rub, Pohole Fern Shoots and Tomato

Makai Catch

Macadamia Nut Crust with Tomato Ginger Butter

Island Fried Rice

Wok Stir Fried with Chinese Sausage, Shrimp and Vegetables

Choice of:

Wailua Estate Chocolate Baked Custard

On Macadamia Nut Praline Crust with Kula Strawberry Gelato

Banana Lumpia

Caramel Sauce and Organic Coconut Gelato

Chantilly Cake

Chocolate Chiffon Cake with Sugar Cream Layers topped with a Chocolate Cream Puff

Plantation Pineapple Cake

Caramelized Pineapple Buttermilk Cake
A Plantation Favorite

18% gratuity will be added to parties of 6 or more