

THE *Fairmont*
KEA LANI
MAUI



Hoku Lani Dinner

Hoku Lani Dining Information

This dining experience is designed especially for those who are seeking a more intimate and elegant evening, whether you are celebrating an anniversary, engagement, birthday or just want to share an enchanting evening with someone special, this dinner is the perfect way to create a romantic memory to last a lifetime.



Hoku Lani, “Dining Under the Stars,” is served oceanfront at our Pacific Terrace, complete with tiki torches and your own private servers.

This lavish four-course dinner offers a truly beautiful and romantic dining experience.



The price of the dinner is \$650.00 per couple
(sales tax & service charge, not included).

This dinner requires 72 hours notice, pending availability.



We are happy to assist in booking any additional requests for your romantic evening, such as flowers or musicians (prices available upon request).

Dinner Menu

(CHOICE OF ONE ITEM PER PERSON PER COURSE)

APPETIZER

Firecracker Shrimp with a Pineapple Sweet Chile Sauce

Traditional & Seared Sashimi with Wasabi, Soy Sauce and Pickled Ginger

Lemon-Herbed Shrimp with a Citrus Cocktail Sauce

Kalua Pig Pot Stickers & Crispy Calamari with a Trio of Dipping Sauces:
Spicy-Sesame, Pineapple Sweet Chili Garlic and Grapefruit Soy Sauce

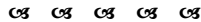


SALAD

Maui Chopped Salad with Romaine, Avocado, Hana Tomatoes,
Maui Onions, Cucumber, Kalamata Olives, Feta Cheese and Caper Vinaigrette

Caesar Salad with Hearts of Romaine, Parmesan Cheese,
Maui Onion Foccaccia and Caesar Dressing

Upcountry Baby Spinach with Hana Tomatoes, Macadamia Nuts
and Balsamic Vinaigrette topped with Gorgonzola Crumbles



ENTRÉE

(ENTRÉES ALSO INCLUDE CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES AND A STARCH TO COMPLEMENT YOUR DINNER)

Grilled Filet Mignon with Sautéed Spinach and Fresh Tomato Topped with Herbed Cheese served
with a Lobster Tail, Lightly Breaded with Rosemary-Lemon Garlic Breadcrumbs

Island Snapper with a Macadamia Nut Lemon Herb Butter Sauce

Grilled New York Steak with Tiger Prawns and Garlic Herb Butter

Grilled Lamb Chops with Mango-Mint Salsa, Marinated in Coconut Milk Soy Sauce and a hint of Curry

Macadamia Nut Crusted Mahi Mahi and a Grilled Lobster Tail with Big Island Ginger Scallion Butter



DESSERT

Waialua Estate Chocolate Baked Custard with Fresh Berries

Banana Lumpia Served Warm with a Dark Salted Butter Caramel Sauce

Classic Tiramisu Served with Strawberry Pineapple Compote

Banana Coconut Bread Pudding with Maui Vanilla Bean Anglaise



Coffee or Tea Service

Wine Selections

(CHOICE OF ONE BOTTLE INCLUDED WITH MEAL)

Domaine Carneros, Brut, Carneros



Bonterra Vineyard, Mendocino County, Chardonnay



Obsidian Ridge, Cabernet Sauvignon



Reservations

Please contact Ms. Cathy Cox
at 808.875.2234 or cathy.cox@fairmont.com
(Office hours are Monday through Friday 8:00 am to 4:00 pm)



A \$150.00 fee will be applied for all cancellations
within 48 hours prior to the event.



In the event of inclement weather, the Hoku Lani Dinner
will be relocated to the 4th or 6th Floor Alcove.

Hoku Lani Dinners are not available on Thanksgiving, Christmas or New Year's Eve.