

Twilight Dinner Menu

Kō Restaurant Private Cabana

Choice of one item per person per course

APPETIZER

Oishi Sushi, literally translates as 'delicious sushi' rolled with Spicy Tuna, Tempura Battered and served Crisp

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

Lumpia Filipino Spring Rolls, Chicken and Mushroom with Green Papaya Achara and Spicy Dipping Sauce

Shrimp Cocktail grilled, served chilled with Cocktail Sauce

SALAD

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

Mauka Harvest, Pohole Fern Shoots, Hearts of Palm, Kula Baby Lettuce, Macadamia Nuts and Passion Fruit Vinaigrette

Taste of Tofu, Organic Chilled Tofu with Kahuku Sea Asparagus, Big Island Tomato, Tamari Sauce and Toasted Sesame Seeds

ENTRÉE

Grilled Filet Mignon with Maui Onion Demi-glaze served with Lobster Tail with a Lemon Butter Sauce

Grilled New York Steak with Sautéed Maui Onions and Hamakua Mushrooms

Lobster Tempura, Spicy-Sesame, Pineapple Sweet Chili Garlic and Grapefruit Soy Sauce

Today's Fresh Catch Baked in a Macadamia Nut Crust with Tomato Ginger Butter

Coconut-Curry Lamb Chops, Marinated and Grilled with Mango-Mint Salsa

DESSERT

Wailua Estate Chocolate Baked Custard

Banana Lumpia

Plantation Pineapple Cake

Coffee Service

WINE SELECTIONS

Choice of one bottle included with meal.

Domaine Carneros, Brut, Carneros
Bonterra Vineyard, Chardonnay, Mendocino County
Obsidian Ridge, Cabernet, Lake County

