

Gathering of the Kings

Ali'i Seating Platter

Split Skewered Maui Pineapple, Taro Chips, Maui Chips, Norimake Arare, Li Hing Guava

Samoa Dinner

Green Papaya Salad

Cilantro Chili Vinaigrette

Oka

Marinated Ono in a Coconut Lime Sauce

Sapasui

Ginger Garlic Beef and Vegetables with Noodles

Seafood Lu'au

Medley of Seafood with Taro Leaves, Roasted Taro and a Coconut Sauce

Taro Rolls

Keiki Options

Chicken Fingers

Macaroni & Cheese

Tahiti Dinner

Waimea Tomato & Warabi Salad

Curried Chicken Salad

Mango Vinaigrette

Tropical Fruit Salad & Toasted Coconut

Poisson Cru

Sesame Lime marlin, Oyster Sauce Tuna, Wasabi Tuna

Papaya Ginger Roast Chicken

Charred Papaya and Onions with a Mango Glaze

Umara

Baked Purple and Gold Sweet Potato

Glazed Cilantro Ginger Lime - Rum Sauce

Hawaii Dinner

Lomi-Lomi Salmon

Salt Cured Salmon Filet with Maui Onions and Scallions

Tako Kim Chee Poke

Kalua Pork

Shredded Hawaiian Style Roast Pork

Furikake Jasmine Rice

Fresh Traditional Kauai Poi

Pounded Hanalei Taro Root

New Zealand Dinner

Hirabara Farms Mesclun Field Greens Salad

Nakano Tomatoes, Japanese Cucumber, Snow Peas, Sesame Vinaigrette

Marinated Mushroom Salad

Artichokes & Tarragon Vinaigrette

Bay Scallop & New Zealand Mussels Salad

Spicy Cilantro Vinaigrette

Macadamia Nut Crusted Mahi-Mahi

Caramelized Banana Emulsion

Maori Style Duck

Coconut Lamb Curry

Served with Roasted Apples and Kabocha Pumpkin

Taste of Polynesia Dessert Buffet

Warm Banana Fritters

Cinnamon Sugar

Chocolate Dipping Sauce-Samoa

Tahitian Vanilla P'oe

Seasonal Tropical Fruits

Hawaiian Taro Cheesecake

Candied Macadamia Nuts

New Zealand Kiwi Pavlovas