

GATHERING OF THE KINGS

LUAU MENU

Ali'i Seating

Family Style Platters

Hawaiian Taro Chips with Tropical Pineapple Salsa
In a Pineapple Boat

Taro Rolls

Mix Field Green Salad

Cucumbers, Tomatoes, Shaved Onions, Carrot and Beet Curls
Kona Orange and Miso Dressing, Traditional Ranch

Marinated Mushroom Salad

With Artichokes and Tarragon Vinaigrette

Green Papaya Salad

Shredded Green Papaya with Cilantro, Tomato and Sweet Chili Sauce

Tropical Fruit Salad

Toasted Coconut

Lomi-Lomi Salmon

Salt Cured Salmon Filet with Maui Onions, Tomatoes and Scallions

Hawaiian Style Ahi Poke

Sesame, Shoyu, Sweet Onions and Ogo

Fresh Traditional Kauai Poi

Pounded Hanalei Taro Root

Seafood Lu'au

Medley of Seafood with Taro Leaves, Roasted Taro
Coconut Cream Sauce

Kalua Pork and Cabbage

Shredded Hawaiian Style Roast Pork

Macadamia Nut Crusted Catch

With a Caramelized Banana Chili Sauce

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

Stir Fried Baby Bok Choy

Black Bean Sauce

Furikake Jasmine Rice

Keiki Chicken Fingers

Macaroni and Cheese

Hawaiian Honey Cake

with White Pineapple

Warm Hawaiian Chocolate Pudding

Tahitian Vanilla Decadence Cake

Crème Caramel with Sweet Potato

Lilikoi Cheesecake

with a Macadamia Nut Crust