

The Feast at Mōkapu Lū'au

Ekahi

'AHI POKE

OGO + KULA ONION + KAIWARE SPROUTS + 'ALAEA SEA SALT

PA'I 'AI

TRADITIONAL POI FROM WAIKAPŪ

LOMI LOMI

SMOKED SALMON + KULA ONION + POHOLE FERN
+ HA'IKŪ TOMATOES

WAIPOLI GREENS SALAD

HEARTS OF PALM + KULA STRAWBERRIES + RADISH
+ MAUI GOLD PINEAPPLE DRESSING

GRILLED ULU SALAD

PICKLED ONIONS + SEA ASPARAGUS
+ SESAME-MISO VINAIGRETTE

Elua

PULEHU CHICKEN

ALAE SEA SALT + COCONUT CILANTRO-GINGER EMULSION

PUA'A KĀLUA

TRADITIONAL IMU SMOKED PORK + CABBAGE
+ HAWAIIAN SEA SALT + CRISPY PORK BELLY

KALBI HANGER STEAK

TENDER MARINATED BEEF + GREEN ONION

LA'AKEA FRESH CATCH

HERB MARINATED MAUI FISH + CALAMANSI VINAIGRETTE

UPCOUNTRY ROASTED VEGETABLES

MOLOKA'I SWEET POTATO + BROCCOLINI + OTANI CARROTS

EDAMAME FRIED RICE

ALI'I MUSHROOMS + SCALLIONS + GARLIC + GINGER

Ekolu

CHOCOLATE HAUPIA CAKE

TRADITIONAL CHOCOLATE CAKE + COCONUT PUDDING
+ WHIPPED CREAM

CALAMANSI COCONUT TART

SHORTBREAD CRUST + COCONUT-CITRUS FILLING

PINEAPPLE & LILIKOI VERRINE

MAUI GOLD PINEAPPLE + HAWAIIAN PASSION FRUIT

 -Gluten Free  -Vegan  -Nut Free

 -Dairy Free  -Shellfish Free

All requests must be submitted prior to check-in
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.