

THE FEAST AT MŌKAPU LŪ'AU

EKAHI (First Course)

'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 (Second Course)

PUA'A KĀLUA 🍴🌱🥚

traditional imu smoked pork + cabbage + hawaiian sea salt
+ crispy pork belly

KALBI HANGER STEAK 🍴🌱🥚

tmarinated beef + green onion

LA'AKEA FRESH CATCH 🍴🌱🥚

herb-marinated maui fish + calamansi vinaigrette

UPCOUNTRY ROASTED VEGETABLES 🍴🌱🥚

moloka'i sweet potato + island seasonal harvest

EDAMAME FRIED RICE 🍴🌱🥚

ali'i mushrooms + scallions + garlic + ginger

EKOLU (Third Course)

CHOCOLATE HAUPIA CAKE 🍴🥚

chocolate cake + coconut pudding + chocolate ganache

CALAMANSI COCONUT TART 🥚

shortbread crust + coconut-citrus filling

PINEAPPLE & LILIKOI VERRINE 🥚

maui gold pineapple + hawaiian passion fruit

🍴 -GLUTEN FREE 🌱 -VEGAN 🥚 -NUT FREE 🥚 -DAIRY 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.*