

THE FEAST AT MŌKAPU LŪ'AU

EKAHI (First Course)

'AHI POKE

ogo + kula onions + kaiware sprouts + 'alaea sea salt

PA'I 'AI

traditional poi from waikapū

LOMI LOMI

smoked salmon + kula onions + 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

marinated beef + green onions

LA'AKEA FRESH CATCH

herb-marinated maui fish + calamansi vinaigrette

UPCOUNTRY ROASTED VEGETABLES

moloka'i sweet potatoes + 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.*