Ka Wa’a Lū’au Menu

-Salad-
Waipoli Lettuce, Vine Ripe Kula Tomatoes, and Shaved Maui Onions with Papaya Seed and Maui Onion Dressings, Taro and Guava Croutons
Lomi Lomi Salmon Salad, Aulani Style Ahi Poke, Taro Macaroni Salad, Poi

-Entrees-
Braised Pork Imu Style with Maui Onion
Hawaiian Waters Local Catch with Crushed Macadamia Nut Sauce
Teriyaki Chicken (Oven-Roasted Marinated Chicken) Stir Fry
Seasonally Sourced Vegetables
Steamed Short Grain Rice
Sweet Potato Duet, Purée Okinawan and Uala Potato

-Carver-
Whole Roasted Hawaiian Raised Suckling Pig, Slow-Roasted Prime Rib
Alae Sea Salt Crusted Steamed Bao Buns, Taro Rolls with Liliko‘i Butter

-Desserts-
Macadamia Nut Brownies, Haupia (Coconut Pudding) Guava Cake, Banana Bread Pudding
Seasonal and Tropical Fruits and Berries

-Keiki Menu-
Surfer Carrot and Celery Sticks with Ranch Dip
Big Wave Fruit Cup with Marshmallows
Shaka Macaroni and Cheese
Tiki Chicken Tenderloin with Pineapple BBQ Sauce
Mickey Pasta with Tomato Sauce and Meatballs
Moana Surprise Dessert

-Complimentary Beverages-
Fresh Brewed Kona Blend Regular and Decaffeinated Coffee
Whole Leaf Organic and Herbal Teas