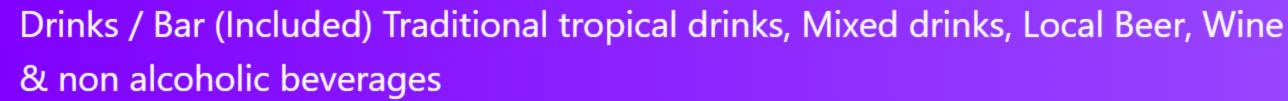
Luau Kalamaku Menu





STARTERS

POTATO MACARONI SALAD (Potatoes, macaroni, onion, celery seeds, garlic, green onion, mayonnaise, salt and pepper)

VEGETARIAN TOFU SALAD (Tofu, fresh tomato, red ogo seaweed, Maui onion, sesame oil, fresh ginger) (V, VG)

SEASONAL FRUIT PLATTER (May include any of the following: Hawaiian-grown pineapple, locally grown sunrise papaya, cantaloupe, watermelon) (V, GF, VG)

KAUAI FRESH GREEN SALAD (Romaine lettuce, shredded carrots, cucumber, tomato and red radish) (V, GF, VG)

BALSAMIC VINAIGRETTE (Balsamic vinegar, salad oil, olive oil, fresh basil, sugar, garlic, black pepper) (V, GF, VG)

DESSERTS

BANANA CREAM TART (Butter, salt, sugar, cornstarch, heavy cream, vanilla, crème de banana, salt)

PINEAPPLE UPSIDE DOWN CAKE (Wheat flour, soy, milk, heavy cream, sugar, corn syrup, butter, pineapple)

HAUPIA COCONUT PUDDING (Cane sugar, coconut cream, coconut milk, cornstarch)

ENTREES

POI (Taro root and water) (V, GF, VG)

HAWAIIAN SWEET ROLLS (V)

TERIYAKI CHICKEN* (Chicken thighs, fresh ginger, fresh pineapple, garlic, cornstarch, water, soy sauce, salt and black pepper)

STEAMED JASMINE RICE (Aromatic Thai jasmine rice, star anise, salt, water) (V, GF, VG)

KALUA PORK* (Whole pig roasted underground in an imu, Hawaiian earth oven, wrapped in banana and ti leaves, salt, liquid smoke) (GF)

VEGETABLE CHOW MEIN (Chow mein noodles, bok choy, carrots, celery, onions, bell peppers, wonbok, garlic, shoyu, broccoli, cauliflower, sambal chili paste, sesame oil) (V)

SAUTÉED GARLIC VEGETABLES (Zucchini, onion, carrot, ginger, butter) (V, GF)

SEASONAL FISH (Fish filet, ginger, coconut milk, garlic, spinach, heavy cream, white flour, pepper)

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.