

Mauka Warriors Luau Menu



Mixed Island Greens (Iceberg lettuce and spring mix garnished with tomatoes)

Steamed White Rice (Simple staple food made by steaming white rice grains)

Lomi Lomi Salmon w/ Poi (Diced fresh tomato, salted salmon, and green onion)

Purple Okinawan Sweet Potatoes
(Steamed purple Okinawan sweet potatoes)

Haupia Hawaiian Coconut Pudding
(Smooth, velvety texture & rich coconut flavor, perfect for an unforgettable experience and a taste of island life)

Fresh-cut sautéed Vegetables (Colorful and nutritious medley of vegetables, sliced, lightly seasoned, and buttered, a healthy and delicious option)

Slow Cooked - Kalua Pork (Hawaiian dish made by cooking a whole pig in an underground oven, resulting in tender, smoky, shredded pork)

Chicken Thighs w/ Pineapple BBQ Sauce
(Juicy chicken thighs coated in sweet and tangy pineapple barbecue glaze, bursting with tropical flavors)

Taro Rolls (Baked bread roll with a Hawaiian twist using real taro)

Grilled Pineapple (Sweet and juicy tropical fruit, caramelized smoky)

Fresh Pineapple (Hand-cut diced fresh pineapple)

Baked Mac & Cheese w/Ham & Bacon
(Pasta, cheddar cheese sauce, and diced ham baked in a casserole and garnished with bacon bits)

Sauteed Asian-Style Fish (White fish - swai - filets dipped in egg, sauteed, and topped with a sweet ginger soy sauce glaze, served hot)

Chow Mein Noodles w/ Char Siu Pork
(Stir-fried chow mein noodles, green beans, carrot, onion, and garnished with char siu pork & green onion)

Aburage Tofu Garlic Fried Rice (A vegetarian rice dish with soybean curd, garlic, carrots, and peas with a light soy sauce seasoning)