

Old Lahaina Luau Menu



STARTERS

Maui Harvested Ulu Hummus (Breadfruit cooked & pureed, flavored with roasted garlic, toasted sesame seed, lemon juice & olive oil)

Freshly Made Chips (A pair of island starches sliced, fried, and seasoned with Hawaiian Salt)

Haupia (A classic treat made with sweetened coconut milk)

Kūlolo (A baked pudding-like dish of grated cooked taro & coconut milk)

Palaoa – Dinner Roll (House-baked taro dinner rolls)

Guava-Honey Butter (seasonal) (Old Lahaina Lu'au original guava-honey whipped butter)

MAINS

Pipi Kō'ala (Sous vide and grilled flat iron steak, served with a porcini truffle demi)

I'a – Fresh Catch (Fresh caught Pacific fish served with a garlic lemon aioli)

Pineapple Huli Chicken (Caramelized boneless chicken, marinated in a smoky pineapple island mix blend)

Seasonal Farmed Leafy Vegetables (Tossed with avocado oil & Hawaiian sea salt)

Uala – Sweet Potato (Steamed purple sweet potato topped with coconut cream)

TRADITIONAL HAWAIIAN

Pua'a Kālua (Tender roasted pig cooked in our beachside, traditional Hawaiian Imu, underground oven)

Laulau – Lū'au Leaf Wrapped Pork (Succulent bundles of pork wrapped in taro leaf & sea salt, tied in a ti leaf)

Lomi Lomi Salmon (A salad of cured salmon, diced tomatoes, sweet onions, and green onion)

Fresh Poke 'Ahi – Tuna (Ahi Tuna marinated with shoyu and onions)

Pohole Salad (Maui grown fiddlehead ferns, tomatoes, onion, and bean sprouts, tossed in a light dressing)

Poi (A lu'au staple, pounded taro root that is prepared in-house)

DESSERT

Pineapple Delight (House-made pineapple sponge cake, toasted meringue, garnished with a chocolate Hawaiian petroglyph)

Coffee & Tea Service