



## Main Entrées

### Chef's Hawai'i Catch of the Day

Seasoned and baked daily, featuring locally sourced fish from the auction, prepared island-style. Finished with furikake seasoning and baked to highlight the natural flavors of the Pacific.

### Slow-Roasted Kalua Pork

Traditional Hawaiian-style pork, slow-roasted until tender and lightly smoked. A signature island favorite inspired by the flavors of the imu.

### Huli Huli Chicken

Island-style grilled chicken glazed with a sweet and savory soy-ginger sauce. A classic Hawai'i favorite, caramelized and full of bold island flavor.



A CURATED SHOWCASE OF HAWAII'S  
MOST LOVED *island flavors.*

## Sides

### Steamed White Rice

Freshly steamed rice, the essential foundation of every island plate. Simple, comforting, and perfectly paired with our signature entrées

### Creamy Ulu Mash

Velvety mashed ulu blended with Yukon Gold potatoes for a smooth, buttery finish. A refined take on a traditional Polynesian staple.

### Garlic-Ginger Bok Choy

Tender bok choy gently steamed and finished with garlic and fresh ginger. Light, aromatic, and perfectly balanced.

### Classic Hawaiian Macaroni Salad

Creamy island-style macaroni salad, a beloved local tradition.

Cool, nostalgic, and perfectly comforting.

### Salad Bar

Crisp seasonal greens served with our Lilikoi-Cilantro Aioli. Bright, tropical passion fruit balanced with fresh herbs for a refreshing island finish.

## Dessert

### Ice Cream Bar

Creamy favorites and just the right touch of indulgence. Cool, simple, and endlessly customizable.

## Drinks

### Island Beverage Station

Featuring fountain soft drinks, freshly brewed coffee, and hot tea.