

Hukilau

LUNCH BUFFET



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.

Sides

Steamed White Rice

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.

Creamy Ulu Mash

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

North Shore Farm Greens

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

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.

Dessert

Dole Whip Soft Serve

Refreshing pineapple soft serve inspired by Hawai'i's most iconic flavor. Light, tropical, and the perfect finish.

Drinks

Island Beverage Station

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