

APPETIZER – PUPU'S

Chips:

Purple Sweet Potato, Taro

Ulu Kiawe Dip:

Ulu (Bread Fruit), Parsley, Roasted Garlic, Lime Juice, Kiawe Powder, Sesame Seeds, Olive & Canola Oil Blend, S& P

HAWAII -1st Course

Chef Special – Gardenia Jasmine Rice:

Jasmine Rice, Gardenia Fruit Dried, S & P, garnished with Hibiscus Puree (Hibiscus Puree, Modified Corn Starch, Grenadine, GF Soy Sauce), Parsley.

Lomi Lomi Salmon & Poi:

Atlantic Salmon, Onion, Tomato, Hawaiian Sea Salt, Micro Chives, Salmon Skin & Poi

Imu Roasted Pig (Kalua Pua'a):

Pork, Lemon Grass, Ginger, Garlic, S & P

Buttered Cabbage:

Cabbage, Butter, Parsley

AOTEAROA – NEW ZEALAND - 2nd Course

Chef's Special – Pikopiko Salad:

Fresh Fish(smoked), Brown Sugar, Tomato, Pohole Shoots, Bean Sprouts, Kabocha, Carrots, Red Cabbage, GF Soy Sauce, Rice Vinegar, Mustard, Chili Paste, Canola Oil, S & P

Harore Kumara:

Sautéed Assorted Mushrooms (Button, Oyster & Crimini), Onions, Oil Blend, GF Soy Sauce, Brown Sugar, Corn Starch, Mirin, Orange Yams, Green Pea Shoots

Miti Hangi:

Hangi Cooked Beef Chuck Blade seasoned with Oil Blend, S & P

Kiwi Fruit Jus:

Kiwi Puree, Red Wine, Oil Blend, Ginger, Garlic, Lemongrass, Onion, Celery, Carrot, Beef Base, Corn Starch, Horopito Dried Leaf, Ground Cumin (in puree) S & P, garnished with Micro-Herbs & Flowers

TAHITI - 3rd Course

Chef's Special – Tahitian Vanilla Shrimp:

Shrimp, Canola Oil, Garlic, Ginger, Sweet Onions, Tahitian Vanilla Bean, Pure Vanilla Extract, S & P, garnished with Kelp (Ocean Salad – Has Mushrooms & Sesame Oil), Lime Wedge

E'iota - Poisson Cru:

Fresh Fish, Fresh Lime Juice, Tomato, Onion, Cucumber, Carrot, Canola Oil, Coconut Milk, S & P, garnished with Sweet Potato Chip, Fresh Lime Slice

Ginger Moa:

Chicken Breast, Ginger, Garlic, Canola Oil, S & P

Mango Soy Sauce:

Mango Puree, GF Soy Sauce, Brown Sugar, Mirin, Garlic, Ginger

Tahitian Lime Aioli:

Coconut Milk, Oil, Fresh Lime Juice, Tabasco, Mayonnaise, S & P

Mango Relish:

Mango, Red Pepper, Green Onion, S & P

SAMOA - 4th Course

Chef's Special – Pani Popo:

Taro Roll, Coconut Milk, Coconut Syrup, garnished with Toasted Coconut Flakes

Palusami:

Corned Beef, Garlic, Coriander, Allspice, Cloves, Bay Leaf, Dill Seed, Peppercorn, Juniper, Star Anise, Nutmeg, Cardamom, Grenadine Syrup, Hibiscus Puree, Coconut Milk, Corn Starch, Rice Vinegar, Onion, Ulu (Bread Fruit) wrapped in Taro Leaf.

Stew Figota:

Fresh Fish, Shrimp, Clams, Calamari (Squid) , Saffron, Scallop Half Shell, Vegetable Base, Tomato Puree, Oil Blend, Garlic, Celery, Red Bell Pepper, Onion, Carrot, Fennel, Tomato, Basil, Bay Leaf, White Wine, Corn Starch, Soy Lecithin, Worcestershire Sauce, Pernod Liqueur, S & P, Coconut Milk, Banana Puree & Tobiko (Caviar) for garnish

DESSERT

Cheesecake:

Cream Cheese, Vanilla, Coconut, Butter, Salt, Sour Cream, Sugar, Macadamia Nut, Wheat Flour, Corn Syrup, Whey, Soy Lecithin, Eggs, Coffee, Chocolate Chips, Corn Flour, Baking Soda

Whipped Lilikoi Haupia:

Passion Fruit Puree, Coconut Milk, Coconut Syrup, Powdered Sugar, Corn Starch, Dark Chocolate