



Pā'ina at the Plumeria Beach House

A Hawaiian inspired buffet

STARTERS

- Gava Grow Mixed Greens gf | nf | df | ef
- Papaya Seed Dressing, Lilikoi Vinaigrette
- Smoked Fish, Sumida Farm's Watercress and Tofu Salad nf | ef
- Potato-Mac Salad nf
- Poi
- Hawaiian Sweet Bread, Taro Rolls and Lilikoi Butter

APPETIZERS

- Hawaiian Style Poke nf | df
- Kim Chee Tako Poke nf | df
- Lomi Lomi Salmon nf | df

HOT SELECTIONS

- Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef
- 12 Hour Smoked Pipikaula, Maui Onions, Natural Jus nf | ef
- Lau Lau nf
- Kalua Pig nf | ef
- Chicken Long Rice nf | ef
- Mountain View Farm's Steamed Choi Sum, Oyster Sauce, Fried Garlic nf
- Roasted Sweet Potato with Coconut Glaze nf
- Rice gf | nf | df | ef

SWEETS

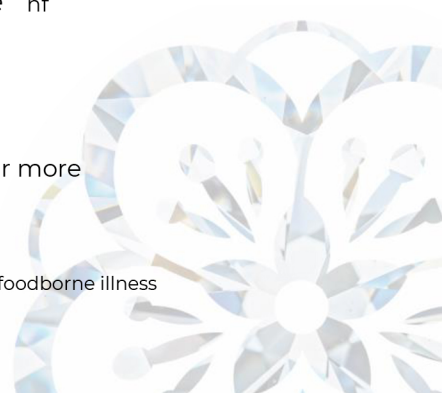
- Haupia gf | nf | df | ef
- Coconut Cake nf
- Lilikoi Tapioca gf | nf | df | ef
- Pineapple Upside-Down Cake nf
- Li Hing Mui Pineapple nf
- Kahala Signature Bread Pudding with Crème Anglaise nf

Adult \$68

Keiki (ages 6 – 12) \$45

Service charge of 19% will be added to checks for parties of 6 guests or more
Menu items and prices are subject to change without notice
gf = gluten free | nf = nut free | df = dairy free | ef = egg free

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Buffet Enhancements

Caviar Service for Two 200
Regiis Ova Caviar, Warm Blinis, Chives
Crème Fraîche

Auction Seafood Tower sm 85 | lg 165
Sashimi of Ahi, Salmon and Hamachi
Maine Lobster Tail, Snow Dungeness Crab
Jumbo Prawn, Mussels, Cocktail Sauce
Asian Rémoulade, Ponzu Sauce

1 lb Steamed King Crab Legs 138
North Shore Style
"Shrimp Truck Butter"

Ahi Poke Musubi 27
Sweet Soy, Ogo, Asian Rémoulade