

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 and Lilikoi Butter

APPETIZERS

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

ACTION STATION

Porchetta with Soy Calamansi Sauce nf | df | ef
North Shore Style Garlic Shrimp gf | nf | ef

HOT SELECTIONS

Plumeria Beach House Signature Misoyaki Butterfish nf | df | ef
12 Hour Smoked Pipikaula, Maui Onions 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 \$75

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