



## The Best of Kahala Journey through Polynesia

July 17<sup>th</sup>, 2025

### SALAD SELECTIONS

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

### APPETIZERS

Hawaiian Style Ahi Poke nf | df  
Kimchi Tako Poke nf | df  
Lomi Lomi Salmon nf | df  
Poisson Cru nf

### ACTION STATION

Mountain View Farm's Roasted Suckling Pig 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 Farms Steamed Choi Sum, Oyster Sauce, Fried Garlic nf  
Roasted Sweet Potato with Coconut Glaze nf  
Rice gf | nf | df | ef

### DESSERTS

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

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 undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness y