

Pā‘ina at the Plumeria Beach House
A Hawaiian inspired buffet

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

Adult \$85 plus tax and gratuity
Children (ages 6 - 12) \$49 plus tax and gratuity

A service charge of 20% will be added to checks for parties of 5 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 undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness