

Three Course Cultural Experience \$39

Choice of:

"Lumpia" Filipino Spring Rolls

Chef's Treasured Family Recipe with Green Papaya Achara and Spicy Dipping Sauce;
Shrimp and Pork, or Chicken and Mushroom

Portuguese Bean Soup

Island Favorite with Portuguese Sausage, Beans and Vegetables

Oishi Sushi

Literally translates as 'Good Sushi' rolled with Spicy Tuna, Tempura Battered and served Crisp

"Chop Chop" Sesame Chicken

Crisp Lettuce, Won Bok Cabbage, Shredded Chicken Breast, Carrots,
Cilantro, Won Ton Chips and Sesame Dressing

Choice of:

Pancit Noodles

Savory Rice and Egg Noodles with Shrimp, Pork and Vegetables

Korean Style Spicy Chicken

Marinated Chicken Served Crisp with Sweet Maui Lavender Honey

"Paniolo" Rib-Eye Steak

Maui Cattle Company Natural Beef with Hawaiian Steak Rub, Pohole Fern Shoots and Tomato

Makai Catch

Today's Fresh Catch with your selection of preparation

Wok Seared with Spicy Black Bean Sauce

Grilled with Miso Butter and Asian Cole Slaw

Macadamia Nut Crust with Tomato Ginger Butter

"Haole Style" with Lemon-Herb Butter

Kō Fried Rice

Wok Stir Fried with Chinese Sausage, Shrimp and Vegetables

Choice of:

Wailua Estate Chocolate Baked Custard

On Macadamia Nut Praline Crust with Kula Strawberry Sorbet

Banana Lumpia

Caramel Sauce and Organic Coconut Gelato

Portuguese Sweet Bread Pudding

Tahitian Vanilla Bean Sauce and Lilikoi Quark Gelato

Plantation Pineapple Cake

Caramelized Pineapple Buttermilk Cake