



*Feast at*  
**LELE**  
*Fact Sheet 2017*

- Location:* Along the beach in historic Lahaina Town  
505 Front Street, Lahaina, Maui, Hawaii 96761
- Schedule:* Open 7 days a week.  
One seating at sunset  
5:30 pm - 8:30 pm October - January  
6:00 pm - 9:00 pm February - April & September  
6:30 pm - 9:30 pm May - August
- Price:* Regular Rate (Ages 13 & above): \$125.00 + \$5.21 tax = \$130.21  
Child Rate (Ages 12 & under): \$95.00 + \$3.96 tax = \$98.96  
*\*infants age 2 & under are no charge as long as they are able to sit in someone's lap throughout the evening or in a highchair.*  
Gratuuity not included. A 16% service charge will be added to parties of 10 or more.  
*We may not be able to accommodate some food allergies & dietary restrictions. Food allergies & dietary restrictions need to be called in 24 hours in advance.*
- Capacity:* 300 Guests. Private tables. For example, when placing a reservation for two, guests are seated on a private table for two.
- Description:* Fresh Flower Lei & Mai Tai greeting  
Open bar included throughout the evening.  
A sit-down, five-course dinner, featuring cuisine of Hawaii, Aotearoa - New Zealand, Tahiti, Samoa, and Dessert.  
Menu created by Executive Chef Adrian Aina. Each course is accompanied by dramatic Polynesian entertainment from each island.  
Example, the Hawaiian course is accompanied by Hawaiian dances; New Zealand course is accompanied by New Zealand dances, etc...  
Show created by Old Lahaina Luau.
- Reservations:* Toll-Free:(866) 244-5353 (LELE)  
Local:(808) 667-5353 (LELE)  
Fax:(808) 662-0635
- Web Site:* [www.feastatlele.com](http://www.feastatlele.com)
- Contacts:* General Manager: Randall Baybayan (808) 667-5353  
Floor Manager: Ramona Aki (808) 667-5353  
Reservations Manager: Rose Cortez (808) 667-5353

## **The Feast at Lele Menu**

*Executive Chef Adrian Aina*

*Presents a Celebration of Polynesian Cuisine*

### **Traditional Polynesian Staples**

*Banana & Sweet Potato Chips served w/a  
Tropical Ginger & Ogo Seaweed Salsa.*

### **First Course from Hawaii**

**Kalua Pua'a** - Prepared in a traditional cooking style, slow-roasted in an imu - underground oven.

**Lomi Lomi Salmon & Kalo Puree** - Sous vide cooked Salmon w/ pickled onions, green onions, island tomato & Hawaiian black sea salt

**Third Hawaii menu item** - Chef's special creation, specials change daily.

### **Second Course from Aotearoa-New Zealand**

**Miti Hangi** - 5 hour island scented braised beef in a kiwi fruit jus.

**Harore Kumara** - Medley of stewed mushrooms over baked orange & purple sweet potato.

**Third Aotearoa menu item** - Chef's special creation, specials change daily.

### **Third Course from Tahiti**

**Moa** - Grilled mango ginger chicken w/ a Tahitian lime aioli & mango relish.

**E-iaota (Poisson Cru)** - Fresh island diced fish & vegetable marinated in coconut milk & lime juice.

**Third Tahiti menu item** - Chef's special creation, specials change daily.

### **Fourth Course from Samoa**

**Palusami** - Braised coconut cream corned beef w/ baked ulu wrapped in young taro leaf.

**Stew Figota** - Fresh island fish w/ mussels, clam & shrimp stew.

**Third Samoa menu item** - Chef's special creation, specials change daily.

### **Fifth Course Desserts**

*Vanilla coconut mousseline cake w/ caramelized pineapple & salted caramel. Whipped haupia cream w/ island fruit sauce.*

We may not be able to accommodate some food allergies & dietary restrictions. Food allergies & dietary restrictions need to be called in 24 hours in advance.

*\*We reserve the right to make substitutions without notice, as some produce is seasonal. Fish selections change daily, depending on what is caught fresh that day.*

## **Feast at Lele Bar Menu**

### **COCKTAILS**

**MAI TAI** - Light & Dark Rum, w/Orange & Pineapple Juice.

**PINA COLADA** - Light Rum, Coconut Cream & Pineapple Juice.

**BANANA MADNESS** - Rum, Pineapple Juice, Coconut Cream, Banana & Irish Cream Liqueur.

**LAVA FLOW** - A Pina Coloda w/a Banana & Strawberry swirl.

**ISLAND ICE TEA** - Tropical Iced Tea w/Juices & Orange Liqueur.

**BLUE HAWAII** - Light Rum, Pineapple Juice & Blue Curacao.

**PLANTERS PUNCH** - Light Rum, Orange Juice, Sweet & Sour, & Soda w/a Dark Rum float.

**O'o Farm Fresh Cocktail** - changes daily.

### **LIQUORS**

Pau Maui Vodka (Maui)

Ron Diaz Rum (Light & Dark)

Christian Brothers Brandy  
Gordons Gin

Dewars White Label Scotch

Cazadores Tequila

Bulleit Bourbon

Jack Daniels Whiskey

### **BEERS**

Kona Longboard (Hawaii)  
Steinlager

Bikini Blonde Lager (Maui)

Big Swell IPA (Maui)

Corona

Amstel Light

Coors Light

Becks (non-alcoholic)

Hinano (Tahitian - seasonal)

### **WINES**

Sparkling Wine (Kenwood)

White Zinfandel (La Terre)

Moscato (Luccio)

Riesling (Covey Run)

Sauvignon Blanc (Tohu—New Zealand)

Pinot Grigio (Zenato)

Chardonnay (Dark Horse)

Pinot Noir (Leese Fitch)

Merlot (Lesse Fitch)

Cabernet (Dark Horse)

Syrah Blend (Acacia)

Port Wine (Ramos Pinto)

*A SELECTION OF TROPICAL JUICES, SODAS, MAUI GROWN COFFEE, TROPICAL ICED & HOT TEAS ALSO INCLUDED*

## *The Feast at Lele* *Travel Reviews*

*“Lele” is an older, more traditional name for Lahaina. This “feast” is redefining the luau by crossing it with fine dining island-style in an intimate beach setting. Both the show and the five-course gourmet meal express the spirit of a specific island culture - Hawaiian, Samoan, Tongan, or Tahitian. The wine list and liquor selections are excellent. This may be the trend of the future for would-be Polynesian royalty.*  
*Fodor’s Maui & Lanai*

*This is the most fabulous cooking on Maui, which is saying a lot.*  
*Travel & Leisure*

*The owners of Old Lahaina Luau, I’o, and Pacific’O have outdone themselves with their lavish cultural concoction, The Feast at Lele. Chef James McDonald’s wonderful food, an outdoor oceanfront setting, and the exquisite dancers of the Old Lahaina Luau add up to a dining experience that sizzles. As if the sunset weren’t heady enough, dances from Hawaii, Tonga, Tahiti, and Samoa are presented, up close and personal, in full costumed splendor. Chanting, singing, drumming, dancing, the swish of ti-leaf skirts, the scent of plumeria - it’s intoxicating. And the food reaches banquet proportions: unlike at a luau, where seating is en masse, guests sit at white-clothed, candlelit tables set on the sand. Particularly mesmerizing is the evening’s opening: a softly lit canoe carries three people ashore to the sound of conch shells.*  
*Frommer’s Hawaii*

*An intimate experience with up to date Polynesian cuisine... the entertainment is top-notch.*  
*Travel Holiday*

*This partnership between the folks behind the stellar Old Lahaina Luau and star chef James McDonald of I’o and Pacific’O is a winning new concept in luaus - and it’s ideal for those who don’t mind paying more for a more intimate oceanfront setting, a private table and an excellently prepared five-course meal. The feast celebrates not only Hawaii, but three more Polynesian islands - Tonga, Tahiti, and Samoa. The structure here diverges from your standard luau: each course is dedicated to an island culture - comprised of gourmet versions of foods from the native cuisine, followed by a native song and dance performance. What’s more, since Samoa is represented, the dazzling show can both stay culturally correct and feature crowd-pleasing fire-knife dancers. While the Feast at Lele welcomes all visitors, it tends to cater to a more sophisticated, kid-free grown-up crowd than most luaus, making it an ideal choice for romance-seeking couples or anyone wanting a more refined experience.*  
*Hawaii for Dummies*