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.  

Pipikaula & Poi - Panipo lo dried cured beef & maui poi w/pickled vegetable salad.  

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

Second Course from Aotearoa-New Zealand  
Miti Hangi - 5 hour island scented braised short ribs 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  
Ginger Moa - Marinated chicken breast in a mango soy sauce w/Tahitian lime aoli & mango relish.  
*Faota (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 in a mussel, calamari, clam & shrimp stew w/coconut banana cream.  

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 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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions - Hawaii Health Department

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 Curacaco.  
PLANTERS PUNCH - Light Rum, Orange Juice, Sweet & Sour, & Soda w/a Dark Rum float.  
O'o Farm Special - Cocktail special changes daily.

LIQUORS  
Ocean Organic Vodka (Maui)  
Ron Diaz Rum (Light & Dark)  
Christian Brothers Brandy  
Bombay Sapphire 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)  
Pia Mahai'ai (Hawaii)  
Corona  
Amstel Light  
Coors Light  
Becks (non-alcoholic)  
Hinano (Tahitian - seasonal)

WINES  
Sparkling Wine (Kenwood)  
Rose (Campuget)  
Moscato (Luccio)  
Riesling (Covey Run)  
Sauvignon Blanc (Kato—New Zealand)  
Pinot Grigio (Zenato)  
Chardonnay (Dark Horse)  
Pinot Noir (Leese Fitch)  
Merlot (Leese Fitch)  
Cabernet (Dark Horse)  
Red Blend (BV Coastal)  
Port Wine (Ramos Pinto)  

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